

BOATSHED RESTAURANT



Chef Ben Ryan

Trading Hours:-

Mon– Fri	12pm—2.30pm	5.30pm –8.30pm
Sat:	12pm—8.30pm	
Sun:	12pm—2.30pm	5.30pm –8.30pm

Starters & Shares

Garlic Bread	V	8.5
rustic cut turkish loaf w italian mixed herbs & garlic butter		
Garlic Cheese Bread	V	9.5
rustic cut turkish loaf w italian mixed herbs, garlic butter & mozzarella		
	<i>Add Bacon</i>	0.5
Garlic Cheese Pizza Crust	V	14.5
w italian mixed herbs, garlic butter & mozzarella v		
	<i>Add Bacon</i>	1.
Prawn & Avocado Stack		18
australian king prawns layered w avocado, shredded lettuce, fresh herbs, marie rose sauce, lemon wedge		
<i>Pairs well with: Pewsey Vale Riesling</i>		
Crispy Camembert Bites	V	18
herb & garlic crumbed camembert bites w cranberry aioli & hot honey		
<i>Pairs well with: Scarborough Chardonnay</i>		
Salt & Pepper Squid		18
w' szechuan spiced squid w kewpie mayo		
<i>Pairs well with: Andrew Thomas Synergy Semillon</i>		
Pulled Beef Tacos		18
house smoked mexican beef w shredded iceberg, slaw, mexican jack cheese, spiced sour cream, lime, tomato & corn salsa		
<i>Pairs well with: Righ Shiraz</i>		
Steamed Dumplings		18
pork & chive served w house dumpling sauce		
<i>Pairs well with: Andrew Thomas 2 of a Kind SSB</i>		
Boatshed Chicken Wings		18
choose between crispy buffalo w' ranch dipper or southern fried w' bbq & black pepper aioli		
<i>Pairs well with: Yalumba Y Series Chardonnay</i>		

Salads

Classic Caesar Salad	GFO	23.5
baby cos lettuce, house smoked bacon, herbed croutons, parmesan, egg, anchovy, traditional caesar dressing		
	<i>Add Marinated Chicken</i>	7
<i>Pairs well with: The Pass Sauvignon Blanc</i>		
Tomato & Burrata Salad	GFO/V	23.5
fresh burrata w heirloom tomato, basil, roquette, grana padano, lavosh		
<i>Pairs well with: Paracombe Pinot Noir</i>		
Vietnamese Beef Salad	GF	23.5
marinated beef, cucumber ribbons, shredded carrot, bean sprouts, coriander, mint, shallots, toasted peanuts, vermicelli, w nouc cham dressing		
<i>Pairs well with: Kaesler Stonehorse Grenache</i>		

Pizza

Gluten Free Base Available 3.5 EXTRA

Boatshed Meatlovers

23

mozzarella, rasher bacon, grilled chicken, smoked brisket, pepperoni, house bbq sauce

Pairs well with: Finca Las Moras Malbec

Pepperoni Americano

23

mozzarella, chilli flakes, pepperoni

Pairs well with: MaltnHops Session Ale or Kaesler Stonehorse Grenache Shiraz Mouvedre

Smoked Lamb

23

beetroot hummus, mozzarella, semi dried tomato, Spanish onion, olives, feta cheese, harissa aioli

Pairs well with: Jim Barry Cover Drive Cabernet

Margarita

V

21

napolitana sauce, mozzarella, bocconcini, diced tomatoes, basil, infused olive oil

Pairs well with: Corte Giara Pinot Grigio

Chicken, Pumpkin & Goats Cheese

23

chargrilled chicken, roast pumpkin, spanish onion, crumbled goats cheese, wild rocket

Pairs well with: Scarborough Chardonnay

Pizza with the lot

25

mozzarella, bacon, smoked brisket, grilled chicken, pepperoni, Spanish onion, red peppers, olives, tomato, aioli

Pairs well with: West Cape Howe Cab Merlot

Boatshed Burgers

Gluten Free Bun Available 3.5 EXTRA

Black Angus Steak Sandwich

27

chargrilled riverina sirloin, bacon, charred pineapple, cheddar, beetroot relish, lettuce, tomato, caramelised onion, smokey bbq sauce, aioli, and fries

Pairs well with: Scarborough Chardonnay or Coopers Pale Ale

Grilled Prime Beef & Bacon Burger

23

200gm beef & bacon burger, sliced pickles, caramelised onion, lettuce, tomato, american cheddar & boatshed burger sauce, and fries

Pairs well with: Stone & Wood or Righ Shiraz

BBQ Smoked Brisket Burger

23

house smoked sliced brisket, ranch slaw, crispy onion rings, american cheddar, bbq sauce, and fries

Pairs well with: Righ Shiraz or Bentspoke Hazee

Southern Fried Chicken Burger

23

golden fried louisiana chicken thigh, grilled bacon, melted cheddar, coleslaw, smoked chipotle mayonnaise & house bbq sauce, and fries

Pairs well with: Reschs Draught or Scarborough Chardonnay

Beetroot, Quinoa & Chickpea Burger

V

23

caramelized onion, lettuce, tomato, fermented garlic aioli, and fries

Pairs well with: Coopers Pale Ale or Andrew Thomas 6 Degrees Semillon

Battered Fish Burger

23

battered fish w butter lettuce, tomato, caper & gherkin mayonnaise, and fries

Pairs well with: Andrew Thomas 2 of a Kind SSB or Coopers Mild

Off The Grill

All grills served with fries & ranch bacon salad or garlic mash & buttered beans and choice of sauce or butter

Sauces: mushroom, port wine jus, green peppercorn, gravy or dienne

Butters: herb garlic dijon, black garlic, cracked pepper & chilli

Black Angus Scotch Fillet 300gm

GF

47

Pairs well with Righ Shiraz

Black Angus Rump 300gm

GF

34

Pairs well with Kaesler Stonehorse Grenache Shiraz Mouvedre

Herb & Garlic 1/2 Roast Chicken

GF

30

Pairs well with Kaesler Stonehorse Grenache Shiraz Mouvedre

Mains

Smoked Lamb Shoulder

34

rosemary & garlic smoked lamb shoulder w butternut pumpkin puree, broccolini, beans, mint jus

Pairs well with Jim Barry Cover Driver Cabernet Sauvignon

Chicken Schnitzel

23.5

panko crumbed chicken breast served w salad & fries, choice of sauce

Pairs well with Scarborough Chardonnay

Chicken Parmigiana

28

crumbed chicken w mozzarella cheese, bacon, napolitana sauce, salad & fries

Pairs well with Lindsay Old Mac Merlot

Roast Pumpkin & Sage Gnocchi

V

25.5

potato gnocchi w roasted butternut pumpkin, goats cheese, sage leaves in a brown butter sauce

Pairs well with Yalumba Y Chardonnay

Beer Battered Fish (see staff for todays fish)

23.5

house battered fish served w chips, salad, lemon & tartare

Pairs well with Pewsey Vale Riesling

Sourdough Crusted Salmon Fillet

34

w roasted fennel puree, broccolini, warm tartare sauce

Pairs well with Andrew Thomas Synergy Semillon

Sides

Buttered & Herb Tossed Green Vegetables	8
Fries	8
Roquette, Tomato & Parmesan Salad	8
Creamy Mash Potatoes	8

Sauces All GF

Gravy, Dianne, Creamy Mushroom, Green Peppercorn	2.5
Red Wine Jus	3.5

Butters All GF 2.5

Black Garlic, Chilli & Cracked Pepper , Herb Garlic Dijon

The Little Ones

all kids meals receive an activity pack, paddle pop and a soft drink

cheese & bacon pizza	13
chicken nuggets w' fries & tomato sauce	13
cheeseburger w' fries & tomato sauce	13
Additional Activity packs	3 ea

Pairs well with a free soft drink or juice!

Something Sweet

Biscoff Cheesecake	13.5
w' lemon gel, freeze dried berries and chocolate filigree	
Peanut Butter Pudding	13.5
w butterscotch sauce, toffee praline, salted caramel ice cream	

Both Pair well with: Andrew Thomas 6 Degrees Semillon

Boatshed Lunch Specials

AVAILABLE MONDAY TO FRIDAY—DINE IN ONLY

\$19 INCLUDES A FREE DRINK

House Made Pie of the day (ask for todays pie)

w fries

Pairs well with Righ Shiraz

Battered Fish

ale battered fish w chips, salad, lemon, tartare sauce

Pairs well with Andrew Thomas Synergy Semillon

Grilled Chicken Burger

GFO

marinated grilled chicken w butter lettuce, bacon jam, cheese, aioli on a toasted milk bun w chips (Gluten Free Bun available at 3.5 extra)

Pairs well with Ha Ha Pinot Gris

Squid Salad

GFO

szechuan spiced squid w cucumber ribbons, shredded carrot, bean sprouts, coriander, mint, shallots w nuoc cham dressing & kewpie mayo

Pairs well with Andrew Thomas 2 of Kind SSB

Linguini Primavera

V

linguini, cherry tomato, spring vegetables, wild roquette in a light basil cream sauce w shaved parmesan

Pairs well with Chateau Maris Jardinier Rose

**LUNCH & DINNER SPECIALS NOT AVAILABLE ON PUBLIC HOLIDAYS
OR TAKE AWAY**

Boatshed Dinner Specials (Dine In only)

Mon: \$21 Steak, Chips & Gravy (chefs choice of cut)

Tues: \$18 Schnitzel w' fries & gravy

Wed: **Pizza Night**

Choice of any of our menu pizzas or specials board for todays offerings

Thurs: **\$18 Burger Night**

Your choice of Burgers w' fries (Steak Sandwich not included)

Gluten Free Buns Available 3.5 EXTRA

Fri: **\$25 Chicken Schnitzel & Drink** w' fries, salad, & gravy