

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

Breads

Garlic Bread	V	7.5
rustic cut turkish loaf w' italian mixed herbs & garlic butter		
Garlic Cheese Bread	V	8.5
rustic cut turkish loaf w' italian mixed herbs, garlic butter & mozzarella		
	<i>With Bacon</i>	9.5
Char Grilled Sourdough	V	12
Layered w' vine ripened tomato, buffalo mozzarella, basil, virgin olive oil, balsamic		

Starters

Chilli, Lime & Garlic Dusted Squid	GF	16
w' Japanese mayo		
<i>Pairs well with: Andrew Thomas Two of a Kind Semillon</i>		
Buttermilk Chicken Tenders		16
southern fried marinated chicken tenders w' ranch & house bbq dipper		
<i>Pairs well with: Yalumba Y Chardonnay</i>		
Citrus Cured Kingfish	GF	16
w' lemon crème, pickled fennel, baby cress		
<i>Pairs well with: Andrew Thomas Synergy Semillon</i>		
Crispy Chicken Tacos		16
marinated fried chicken strips w' shredded iceberg, slaw, mexican jack cheese, spiced sour cream, lime, tomato & corn salsa		
<i>Pairs well with: Scarborough Chardonnay</i>		
Steamed Dumplings	VO	16
your choice of either pork & chive or vegetarian. served w' sriracha & soy dipper		
<i>Pairs well with: Ha Ha Pinot Gris</i>		
Korean BBQ Pork Bites	GF	16
w' kewpie mayo		
<i>Pairs well with: Pewsey Vale Riesling</i>		
Boatshed Chicken Wings		16
choose between buffalo w' ranch dipper or bbq		
<i>Pairs well with: The Pass Sauvignon Blanc</i>		

Salads

Classic Caesar Salad	GFO	23
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>		
Beef Salad	GF	23
marinated beef strips, w' baby endive leaves, cherry tomato, red peppers, spanish onion, tangy seeded mustard dressing.		
<i>Pairs well with: Lindsay Old Mac Merlot</i>		
Thai Noodle Salad	V/GF	23
pad thai style rice noodles w' shredded red cabbage, carrot, mango, cherry tomato, coriander, green onion, capsicum, peanut & lime dressing		
<i>Pairs well with: Domaine de Chatillion Rose</i>		
	<i>Add Marinated Chicken</i>	7

Pizza

Gluten Free Base Available 3.5 EXTRA

Boatshed Meatlovers 21
mozzarella, rasher bacon, grilled chicken, smoked brisket, pepperoni, House BBQ
Pairs well with: Finca Las Moras Malbec

Pepperoni Americano 21
mozzarella, chilli flakes, pepperoni
Pairs well with: Kaesler Stonehorse Grenache

Mushroom & Four Cheese V 21
wild mixed mushrooms w' buffalo mozzarella, camembert, baby bocconcini & parmesan finished w wild rockette
Pairs well with: Righ Shiraz

Margarita V 19.5
napolitana sauce, mozzarella, semi-dried tomatoes, basil, infused olive oil
Pairs well with: Corte Giara Pinot Grigio

Greek Lamb 21
marinated lamb w' olives, red pepper strips, spanish onion, baby spinach, crumbled feta, tzatziki and charred lemon
Pairs well with: Jim Barry Cover Drive Cabernet Sauvignon

Chicken Fajita 21
mozzarella, mexican chicken strips, roast capsicum medley, Spanish onion, sour cream swirl, tomato & coriander salsa
Pairs well with: Scarborough Chardonnay

Boatshed Burgers All served with fries

Gluten Free Bun Available 3.5 EXTRA

Black Angus Steak Sandwich 25
chargrilled riverina sirloin, bacon, charred pineapple, aged cheddar, beetroot relish, caramelised onion, smokey bbq sauce, aioli
Pairs well with: Kaesler Stonehorse Grenache or Coopers Pale Ale

Grilled Prime Beef & Bacon Burger 22
200gm beef & bacon burger, sliced pickles, caramelised onion, lettuce, tomato, american cheddar & boatshed burger sauce
Pairs well with: Crankshaft IPA or Righ Shiraz

BBQ Pulled Pork Burger 22
smoked bbq pulled pork shoulder, ranch slaw, american cheddar& bbq sauce
Pairs well with: Finca Las Moras Malbec or Crankshaft IPA

Southern Fried Chicken Burger 22
golden fried louisiana chicken thigh, grilled bacon, melted cheddar, coleslaw, smoked chipotle mayonnaise & house bbq sauce
Pairs well with: Stone & Wood Green Coast or Scarborough Chardonnay

Beetroot, Quinoa & Chickpea Burger V 22
caramelized onion, lettuce, tomato, salsa verde, fermented garlic aioli, grilled halloumi
Pairs well with: Coopers Pale Ale or Andrew Thomas 6 Degrees Semillon

Off The Grill

All grills served with fries, wedge salad and choice of sauce or butter

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

Butters: garlic, rosemary & thyme, chorizo & tarragon, black garlic, cracked pepper & chilli

Black Angus Scotch Fillet 300gm **GF** **43**

Pairs well with Righ Shiraz

Black Angus Bone in Sirloin 300gm **GF** **38**

Pairs well with Kaesler Stonehorse Grenache

Mains

Spanish Style Roast Chicken **29**

spanish marinated chicken maryland w' triple cooked sweet potato, crispy broccolini, salsa verde, romesco sauce

Pairs well with Paracombe Pinot Noir

Smoked Lamb Shoulder **GF** **32**

greek marinated hv lamb shoulder w lemon & herb roast kipfler potatoes, wilted leafy greens, tomato olive & cucumber salsa, tzatziki

Pairs well with Jim Barry Cover Drive Cabernet Sauvignon

Chicken Schnitzel **23**

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

Pairs well with Scarborough Chardonnay

Chicken Parmigiana **27**

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

Pairs well with Lindsay Old Mac Merlot

Thai Red Curry **GF/V** **25**

stir fried asian vegetables w' fried tofu in a rich red curry sauce finished w' beansprouts, coriander, red onion served w' steam coconut rice

Pairs well with Andrew Thomas 6 Degrees Semillon

Add Marinated Chicken **7**

Beer Battered Fish (see staff for todays fish) **23**

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

Pairs well with Andrew Thomas 2 of a Kind Semillon Sauvignon Blanc

Goldband Snapper Fillet **GF** **33**

zesty cauliflower puree, charred greens, wilted baby spinach, whipped chorizo & tarragon butter

Pairs well with Pewsey Vale Riesling

Sides

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

Sauces All GF

gravy, dienne, creamy mushroom, green peppercorn	2.5
red wine jus	3.5

Butters All GF

black garlic, chorizo & tarragon	2.5
garlic rosemary & thyme, chilli & cracked pepper	2.5

The Little Ones

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

cheese & bacon pizza	12.5
chicken nuggets w' fries & tomato sauce	12.5
cheeseburger w' fries & tomato sauce	12.5
additional activity packs	3 ea

Pairs well with a free soft drink or juice!

Something Sweet

Salted Caramel Cheesecake	12.5
w' peanut praline, sour cherry gel, chocolate filigree	
Dessert Tacos	12.5
cinnamon dusted crispy flour tortillas w' mascarpone & vanilla cream, fresh berries and chocolate ganache	

Both Pair well with: Andrew Thomas 6 Degrees Semillon

Boatshed Lunch Specials

AVAILABLE MONDAY TO FRIDAY—DINE IN ONLY

18.0 INCLUDES A FREE DRINK

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

w' fries

Pairs well with Righ Shiraz

Seafood Basket

crumbed & battered mixed seafood with fries, lemon, caper & gherkin mayo

Pairs well with Andrew Thomas Synergy Semillon

Sesame Chicken & Sweet Soy Stir Fry

sesame marinated chicken w' udon noodles, asian vegetables, hoi sin sauce

Pairs well with Corte Giara Pinot Grigio

Pumpkin & Sweet Potato Lasagne (V)

layered roast butternut pumpkin, sweet potato, baby spinach, house made ricotta, roast capsicum, served w' a petite roquette, tomato & parmesan salad

Pairs well with Lindsay Old Mac Merlot

Lamb & Zucchini Fritters

house smoked lamb, zucchini & red pepper fritters w' petite greek salad

Pairs well with West Cape Howe Cabernet Merlot

**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: \$18 Wing Wednesday—1 kilo w' choice of :-
buffalo w' ranch dipper OR
sticky soy & sesame OR
house bbq w' aioli

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