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*Contemporary
Coastal
Dining*



Entrées

Garlic Bread (V) \$10.00

Oven-baked with lashings of garlic butter.

Add Aged Cheese \$2.00

Rustic Salsa & Corn Chips (GF • V) \$11.50

Tomato salsa with onion, garlic, and citrus, served with corn chips, sour cream, and pickled jalapeños.

Cheesy Artisan Flatbread (V) \$17.00

Baked artisan flatbread topped with caramelised onion, chilli flakes, tomato relish, and a melted cheese blend.

Cajun Prawns (GF) \$18.50

Prawns sautéed in Cajun butter with garlic, herbs, and garden leaves.

Double Serve \$30.00

Salt & Pepper Squid (DF) \$18.00

Crispy fried squid served with garlic aioli, lemon, and fresh herbs.

Double Serve \$29.00

Jalapeño Corn Cheese Bites (V) \$16.00

Golden crumbed cheese bites with sweet corn and jalapeños, served with garlic aioli.



Veggie Delights

Green Stack Burger (V) \$25.00

Black bean patty with cheese, lettuce, tomato, onion, chutney, pickles, and aioli, served with fries.

Pesto Primavera Pasta (V) \$28.00

Seasonal vegetables tossed through linguine with basil pesto, Parmesan, and fresh herbs.

Falafel Souvlaki (V) \$26.50

Crispy chickpea and bean croquettes served with green salad, hummus, garlic sauce, and warm flatbread.

Mushroom Étoile (V) \$27.00

Fettuccine tossed in a rich Parmesan cream sauce with sautéed mushrooms, garlic, and fresh herbs.





Signature Mains

THE BOATSHED

Garlic Chilli Prawn Pasta \$35.00

Prawns tossed through fettuccine with garlic, chilli, onion, herbs, lemon and basil sauce.

Chicken Souvlaki \$29.00

Grilled chicken served with green salad, hummus, garlic sauce, and warm souvlaki bread.

Fish & Chips (DF) \$30.00

Freshly battered market fish served with fries, garden salad, tartare sauce, and lemon.

Creamy Chicken & Mushroom Fettuccine \$32.50

Chicken and sautéed mushrooms tossed through fettuccine in a rich garlic and Parmesan cream sauce, finished with fresh herbs.

Spiced Calamari Salad (GF) \$24.50

Cajun calamari served on fresh garden greens with tomato, cucumber, onion, chilli dressing, and garlic aioli.

Roast Chicken Khasria \$35.50

Mediterranean-style chicken with garlic, chilli, olives, capers, and herbs in a rich pomodoro sauce, served with mashed potato and seasonal vegetables.

Beef Scotch Fillet (GF • DF) \$42.00

Premium Beef Scotch fillet cooked to your preference, served with garden salad, fries, and red wine jus.

Lamb Shank (GF • DF) \$40.00

Slow-braised lamb shank served with creamy mashed potato, seasonal vegetables, rich jus, and mint pesto.





Signature Mains

THE BOATSHED

Slow-Cooked Pork Ribs (GF • DF) \$34.00

Sticky BBQ sesame-glazed pork ribs served with fries and fresh garden leaves.

Boatshed Signature Burger \$26.50

Prime beef patty with cheese, lettuce, tomato, onion, chutney, pickles, and garlic aioli, served with fries.

Fish Salad \$27.50

Grilled fish fillet served on fresh garden greens with sprouts, tomato, cucumber, red onion, Parmesan, and aioli dressing.

Gambas Pil Pil (GF) \$36.00

Prawns cooked in chilli, garlic, and caper butter, served with rice, lemon, and green salad.

Bangers & Mash (GF) \$28.50

Juicy gourmet pork sausages served on creamy mashed potato with caramelised onion, wine gravy, and buttered peas.

Italian Chicken Marsala (GF) \$31.00

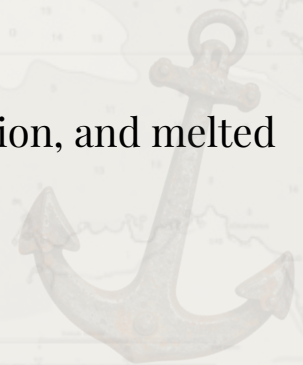
Pan-roasted chicken with mushrooms, flambéed with Marsala wine and finished in a light cream sauce, served with creamy mashed potato.

Chicken Parmigiana \$36.00

Crumbed chicken schnitzel topped with tomato sauce and melted cheese, served with mashed potato and fresh salad.

Chicken Quesadilla \$28.00

Toasted flour tortilla filled with spicy chicken, capsicum, onion, and melted cheese, served with jalapeños, sour cream, and crispy fries.





To Share

Kumara Fries with Aioli \$10.00

Kumara fries served with garlic aioli.

Potato Wedges \$12.00

Golden potato wedges served with sweet chilli sauce and sour cream.

Add cheese and bacon \$4.50

Onion Rings \$8.50

Golden crispy onion rings, perfect for sharing.

Fries \$8.00

Golden fries served with tomato sauce.



Sides

Sour Cream \$2.00

Fried Egg (each) \$3.00

Garden Salad \$6.50

Jalapeños \$2.00

Aioli \$1.50

Rice \$4.50

Mashed Potato \$5.00

Mushrooms \$6.00

Onion Rings \$8.50

Seasonal Vegetables \$10



Want To Make a Swap?

Swap Fries for Kumara Fries \$2

Straight swap for Mash/Fries/Salad/Rice

Dietary Information

GF - Gluten Free • DF - Dairy Free • V - Vegetarian

Please inform our friendly team of any dietary requirements or food allergies before ordering.



Desserts

THE BOATSHED

Marshmallow Mountain \$12.00

Vanilla ice cream topped with marshmallows and chocolate swirl.

Sorbet (GF • DF) \$10.00

Two scoops of seasonal sorbet.

Sticky Date Pudding \$13.50

Warm sticky date pudding served with butterscotch sauce and vanilla ice cream.

Brownie \$13.00

Chocolate brownie served with chocolate sauce and vanilla ice cream.

Pavlova (GF) \$12.50

Traditional pavlova filled with cream and topped with passionfruit and berry sauce.

Ice Cream Sundae (GF) \$10.50

Vanilla ice cream with your choice of butterscotch (GF), chocolate, passionfruit, berry or caramel sauce, wafer, and sprinkles.

Affogato \$15.00

Vanilla ice cream served with espresso and a shot of liqueur.



Tea & Coffee

Tea \$4

Medium Coffee \$4.50

Large Coffee \$5.50

Latte • Cappuccino • Flat White •

Espresso • Long Black • Hot Chocolate

Liqueur Coffee \$13.50

Celebrate your birthday
with a complimentary
pavlova when you
dine with us!



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