



BREAKFAST

7am to 11.30am

Maple toasted fruit and nut muesli with vanilla bean yoghurt (V)	13.5
Fresh seasonal fruit salad, vanilla bean yoghurt (V)	17
Toasted Basilio sourdough or multigrain, spreads (VG)	8
Toasted fruit loaf, spreads (V)	9
Eggs on toast (V, GFO)	12.5
Potted eggs, chorizo, spicy bean ragu, spinach, mozzarella, sourdough toast (GFO)	20
Eggs Benedict, pulled pork, Basilio sourdough toast, hollandaise sauce, apple and crispy prosciutto (GFO)	19.5
Bean ragout, field mushrooms and spinach on Basilio sourdough (GFO, VG)	17.5
Omelette, Meredith goats cheese, parmesan, mozzarella, basil, Basilio sourdough (V, GFO)	19.5
Smashed avocado, Meredith goats cheese, almond dukkah, poached eggs, basil pesto on Basilio sourdough toast (GFO, V)	19.5
Zucchini and corn fritters, smoked salmon, poached eggs, dill and caper crème fraiche (V, GFO)	25.5
Garlic and thyme mushroom bruschetta, spinach, sourdough, balsamic glaze (VG, GFO)	19
Lemon curd pancakes, strawberry compote, meringue, mascarpone, persian fairy floss	22.5
Boatshed Breakfast, eggs, bacon, mushroom, tomato, bean ragout, spinach, Basilio sourdough (GFO)	26.5

EXTRAS

House made tomato chutney (GF, VG)	2
Hollandaise sauce	2
Egg, tomato, spinach, toast or pea, tomato and has brown	4
Bean ragout, avocado, field mushrooms, bacon chorizo or smoked salmon	5

SHARE PLATES

11.30am onwards

Trio of dips, chickpea hummus, red pepper and walnut, olive oil and balsamic, with crisps (VG, GFO)	18
Oysters/ (GF)	4
Natural	4.5
Chilli and lime salt	4.5
Kilpatrick	4.5
Selection of steamed dumplings, prawn and ginger, chicken and mushroom, vegetarian, with chilli lime dipping sauce	16
Antipasto plate, cured meats, olives, pickles, sun-dried tomatoes, buffalo mozzarella, roasted red-pepper and walnut dip, roquette salad and warm foccacia (GFO)	25
Charred broccolini on Hummus, sesame (GF, V)	9
Japanese Fried Chicken, lettuce and pickle	13
Barramundi spring rolls	16
Beer battered chips, aioli	9

SMALL PLATES

11.30am onwards

Soup of the day, focaccia (GFO)	12.5
Garlic chilli prawns, olive oil, foccacia (GFO)	19
Smoked trout and salmon terrine, toasted Basilio sourdough (GFO)	19
Salt and pepper calamari, aioli (GFO)	17.5
Mussels, chilli, tomato, garlic, Basilio sourdough (GFO)	19
Pork belly, grilled pineapple, chilli caramel, spring onions and coriander (GF)	18.5
Chickpea, beetroot, pumpkin salad, quinoa, spinach leaves and lemon tahini dressing (GF, VG)	24
Kangaroo San Choi Bao, with mushroom carrot and chilli (GF)	15
Bao bun tasting plate, prawn katsu bao and Japanese fried chicken bao	18

* 15% surcharge applies on public holidays

LARGE PLATES

11.30am onwards

Fried calamari salad, sweet chilli, cucumber, cherry tomato, asian herbs, cashews, citrus dressing (GFO)	25
Fresh beer battered Australian barramundi, chips, garden salad, tartare	27.5
Prawn linguine, chilli, garlic, lemon, olive oil and basil	28
Vegetarian laksa (V, GF)	22
Add chef's selection of seafood (GF)	6
Pork belly, baby carrots, celeriac remoulade, watercress puree, scallops, cider jus	29
Crispy skinned salmon, green papaya and mango slaw, Asian herbs, chilli, lime, garlic and coriander dressing (GF)	34
Red duck curry with basmati rice, roti, lime wedge	27
400g Beef Ribeye, roasted kipflers, broccolini, jus (GFO)	45
Seafood platter (for 2) natural oysters, smoked salmon, fresh-cooked prawns, smoked trout and salmon terrine, mussels, salt and pepper calamari, beer battered barramundi, soft shell crab, tartare and fresh lemon	100
SIDES	
Tomato, Spanish onion and cucumber salad, balsamic dressing (GF, VG)	7
Beer battered chips, aioli (VG)	9
Roasted kipflers, garlic, rosemary salt (GFO, VG)	8
Citrus slaw (GF, VG)	7

RESTAURANT - FUNCTIONS AND CORPORATE CATERING

Speak to us today in regards to your next event.

TOASTIE PLATES

11.30am onwards

Chicken toasted sandwich, bacon, cheese, salad, avocado, aioli on Basilio sourdough (GFO)	19
Vegan toastie, pumpkin, avocado, salad leaves, pesto, sundried tomato, vegan cheese, Basilio sourdough (GFO, VG)	22
Prawn katsu sandwich, with slaw and Japanese mayonnaise	22
All served with chips	

PIZZA

11.30am onwards

Confit garlic, rosemary and mozzarella pizza (V)	14
Margherita, buffalo mozzarella, basil, tomato (V)	18
Seafood, garlic oil, basil, parsley, mozzarella, lemon	25.5
Roasted pumpkin, pine nuts, spinach, goats cheese (V)	22
Chilli prawn, avocado, coriander, mozzarella, lime	25.5
Prosciutto, buffalo mozzarella, roquette	24.5
All available with vegan cheese	3
All available gluten free	3

DESSERT

11:30am onwards

Sticky date pudding, butterscotch sauce, cream, ice-cream	14
Lemon curd eton mess	14
Chocolate mousse cake, brown sugar meringue, espresso jelly, cream (GF)	14
Cheese board (for 2) vintage cheddar, brie, blue, fruit, quince paste, water crackers (GFO)	24
Affogato, your favourite liqueur, Piazza Doro coffee, ice cream, choose from: Baileys, Tia Maria, Kahlua, Cointreau, Brandy, Frangelico or Amaretto (GF)	18
Daily cheesecake	12

SPARKLING WINE

	Glass	Bottle
Leonard Road Sparkling <i>South East Australia</i>	8.5	32
Calabria Prosecco Private Bin <i>Veneto, IT</i>	11.0	45
McGlashan Pinot Noir Chardonnay Vintage <i>Bellarine Peninsula</i>		52
Bollinger Special Cuvée <i>Epemay, FR</i>		120

WHITE WINE

	Glass	Bottle
Leonard Road Chardonnay <i>South East Australia</i>	8.5	32
Whistling Duck Moscato <i>South East Australia</i>	8.5	32
Blicks Lane Sauvignon Blanc <i>Marlborough, NZ</i>	11	44
Fionula Pinot Grigio <i>Murray Darling, VIC</i>	9.5	38
Leefield Station Pinot Gris <i>Marlborough, NZ</i>	10	42
Catlin "Molly Mae" Riesling <i>Clare Valley, SA</i>	11	44
Naturist Chardonnay <i>Adelaide, SA</i>	10	44

Boatshed Premium Reserve Cellar List

Speak to our friendly staff about our premium wine list.

RED WINE

	Glass	Bottle
Leonard Road Cabernet Merlot <i>South East Australia</i>	8.5	32
Pierre D'amour Pinot Noir <i>Tumbarumba, NSW</i>	10	42
Atzes Corner GSM <i>Barossa Valley, SA</i>	10	44
Coonawarra Station Cabernet Sauvignon <i>Coonawarra, SA</i>	11	44
Bobby Dazzler Shiraz <i>McLaren Vale, SA</i>	11	44
St John's Brook Recolte Cab. Sauvignon <i>Margaret River, WA</i>	11	45
Fox Gorgon 'By George' Tempranillo <i>Adelaide Hills, SA</i>		48
Best's LSV Shiraz <i>Great Western, Vic</i>		58
Calabria Bros Old Vine Shiraz <i>Barossa Valley, SA</i>		60

ROSÉ

	Glass	Bottle
St John's Brook Recolte Rosé <i>Margaret River, WA</i>	10	42
Pierre D'amour <i>South Eastern Australia</i>		42

BEER

Cascade Light	7
Great Northern Super Crisp Lager	7
Carlton Dry	7.5
Carlton Draught	7.5
Crown Lager	9
Two Birds Pale Ale	9.5
Fury & Sons IPA	10
Corona	9
Stone and Wood Pacific Ale	9.5
Exit Brewing Milk Stout	10

ON TAP

Asahi 300ml	8.5
Peroni 300ml	8.5

CIDER

Somersby Apple	9
Two Birds Apple	9

COCKTAILS

Espresso Martini/ Kahlua, Vodka, Piazza Doro Espresso	18
Classic Margarita/ Agave, Cointreau, lime house made sugar syrup	18
Mojito/ Bacardi Rum, lime juice, fresh mint leaves, soda	18
Aperol Spritz/ Aperol, Prosecco, soda, fresh orange slice	15
Negroni/ Gin, Sweet Vermouth, Campari, orange fire	15
Amaretto Sour/ Amaretto, Rye Bourbon, egg white, lemon swath	15
Moscow Mule/ Vodka, ginger beer, lime	15
Affogato/ Your favourite liqueur, Piazza Doro coffee, ice cream, choose from: Baileys, Tia Maria, Kahlua, Cointreau, Brandy, Frangelico or Amaretto	18
Pimms Punch/ Pimms, fresh cucumber, oranges, lemon & strawberries, fresh mint, lemonade	10 Jug 25

COLD

Milkshakes/ Chocolate, caramel, strawberry, vanilla, blue heaven, banana, lime	6.5
Iced/ Chocolate or iced coffee	8
Little Milks/ Chocolate, strawberry, vanilla	4.5
Spiders/ Raspberry, coke, lemonade, lime	6.8
Brita Mineral Water 700ml bottle	7
Brita Mineral Water	4.2
Brita Mineral Fruity Flavours/	5
Phoenix Organics/ Brewed ginger beer	5
Softdrink/ Pepsi, Pepsi Max, lemonade, Solo, tonic water, dry ginger, raspberry	4.3
Lemon lime and bitters	4.6
Spring Valley/ Tomato/Apple/Pineapple	4.5
Juice/ Wilson's locally squeezed orange	7.5

HOT

Piazza Doro Coffee (Terroso) Cappuccino, latte, flat white, long black, short black, mochaccino	Cup 4	Mug 4.6
Short black, long macchiato, short macchiato, piccolo	4	
Decaf, extra shot	0.5	
Soy, vanilla, hazelnut, caramel or almond	0.8	
Chai latte	Cup 4.2	Mug 4.8
Hot chocolate	4.2	4.6
Babycino		1
Tea Forte	Pot	4.4
Black/ English Breakfast, Earl Grey, Bombay Chai		
Green/ Jasmin Green, Citrus Mint		
Herbal/ Ginger and Lemongrass, Raspberry Nectar		
White/ White Ginger Pear		

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