



MENU

BREAKFAST TIL 11.30AM

Granola, vanilla panna cotta, rhubarb and strawberry compote (V)	15
Fresh seasonal fruit salad, vanilla bean yoghurt (V)	17
Toasted Basilio sourdough or multigrain, spreads (VG)	8.5
Toasted fruit loaf, spreads (V)	9.5
Eggs on toast (V, GFO)	14
Potted eggs, spicy bean and tomato ragout, chorizo, spinach, mozzarella, Basilio sourdough toast (GFO)	20
Eggs Benedict, pulled pork, hollandaise sauce, apple, crispy prosciutto, Basilio sourdough toast (GFO)	21
Avocado smash, Meredith goats cheese, poached eggs, blistered cherry tomatoes, basil pesto, dukkah, Basilio sourdough (GFO, V)	21
Corn and zucchini fritters, spiced capsicum, hummus, poached eggs, rocket, avocado (GFO, V) + smoked salmon	22 5
Brioche French toast, orange mascarpone, honeycomb, grilled banana, butterscotch sauce (V) + ice cream	22.5 5
Boatshed Breakfast, eggs, bacon, hash brown, field mushroom from Ballarat Mushroom Farm, tomato, bean ragout, spinach, Basilio sourdough (GFO)	27
Exotic garlic and thyme seasonal mushrooms from Mushroom Connection, Basilio sourdough, balsamic (GFO, VG)	20
Fermented chili eggs, kraut, spring onions, Basilio sourdough (VGO)	20

EXTRAS

House made tomato chutney or Hollandaise sauce	2.5
Egg, tomato, spinach, toast, tomato or hash brown	4
Bean ragout, avocado, field mushrooms, bacon, chorizo or smoked salmon	5

LUNCH & DINNER

SMALL PLATES 11.30AM ONWARDS

Soup of the day, focaccia (GFO)	12.5
Garlic chilli prawns, scallops, olive oil, focaccia (GFO)	28
Smoked trout and salmon terrine, toasted Basilio sourdough (GFO)	21
Salt and pepper calamari, black garlic aioli (GFO)	18.5
Mount Martha mussels, chilli, garlic, tomato, toasted Basilio sourdough (GFO)	22
Pork belly, charred orange, tamarind caramel, coriander (GF)	19.5
House made falafel Buddha bowl, roasted cauliflower, kimchi, greens, quinoa, red cabbage, cherry tomatoes, miso and hemp dressing (VG)	25
Bao buns, Japanese chicken and prawn katsu	22
Charred broccolini on spiced hummus black sesame (GF, VG)	12

SHARE PLATES

Oysters	4
Natural	4.5
Mignonette sauce	4.5
Kilpatrick	4.5
Trio of dips, spiced capsicum hummus, tzatziki, eggplant and miso, crisps, toasted focaccia (GFO, V, VGO)	19.5
Steamed dumplings, tomato wagyu, cabbage miso pork, tofu, shitake, zucchini vegetable	19
Antipasto plate, selection of meats, olives, pickled vegetables, buffalo mozzarella, spiced capsicum hummus, breads	33
Japanese fried chicken, sriracha mayo	14
Arancini, leek, pinenuts, herbs, cheddar, black garlic aioli (V)	14
Beer battered chips, aioli	9

SIDES

Garden salad, balsamic dressing	7
Beer battered chips, aioli	9
Roasted kipflers, rosemary salt	8
Citrus slaw	7

TOASTED SANDWICH PLATES

Chicken toasted sandwich, bacon, cheese, lettuce, avocado, aioli, Basilio sourdough, chips	22
Vegan barbecue pulled jackfruit, slaw, mayo, pickles, Basilio sourdough, chips (VG)	22
Smoked ham from local Country Style Small Goods, Provolone, plum tonkatsu, yuzu mustard, salad leaves, Basilio sourdough, chips	22

LARGE PLATES

Calamari salad, spiced sweet chilli, cucumber, cherry tomato, Asian herbs, cashews, citrus dressing (GFO)	26
Beer battered Northern Territory barramundi, chips, garden salad, tartare	29.5
Prawn linguine, garlic, chilli, cherry tomato, lemon, basil, olive oil	29
Crisp pork belly, parsnip puree, Dutch carrots, Swiss chard, port sauce (GF)	29
Tasmanian salmon, horseradish and sorrel, smashed kipflers, tossed greens, fermented chilli (GF)	34
Lamb shank Massaman curry, jasmine rice, herb salad (GF)	31
400g beef ribeye, roasted kipflers, broccolini, jus (GFO)	48
Japanese inspired vegetable noodle broth, rice noodles (V,GF) + seafood	21.5 6
+ chicken	5
Seafood platter for two, natural oysters, smoked salmon, cooked prawns, smoked trout and salmon terrine, mussels, salt and pepper calamari, beer battered barramundi, soft shell crab, tartare, fresh lemon	110

PIZZA

Garlic, potato, rosemary, buffalo mozzarella (V)	14.5
Prosciutto, confit garlic, Meredith goats cheese, rosemary, buffalo mozzarella	24.5
Spice lamb, tzatziki, tomato, onion, oregano, buffalo mozzarella, spring onion	24.5
Artichoke, red peppers, onion, kalamatas, spinach, buffalo mozzarella, Napoli (V)	22
Prawns, chorizo, chilli, mozzarella, Napoli, green capsicum	25.5
Jerk chicken, red onion, bacon, green capsicum, mozzarella, house made barbecue sauce	23
All available gluten free and/or vegan cheese	3

DESSERT

Sticky date pudding, butterscotch sauce, cream, ice cream	14
Bitter orange tart, rhubarb and apple compote, chocolate garnish	14
Hazelnut parfait, white chocolate crumb, poached pears	14
Daily cheesecake	12
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

SPARKLING WINE

	Glass	Bottle
Leonard Road Sparkling South East Australia	9	34
Veuve Tailhan Loire Valley, France	11	58
Canti Organic Prosecco Veneto, Italy	14	50
Nintingbool Blanc de Noir Ballarat, Vic		60
Bollinger Special Cuvee Reims, France		140

WHITE WINE

	Glass	Bottle
Boundary Station Chardonnay South Australia	9	33
Whistling Duck Moscato South East Australia	9	33
Blicks Lane Sauvignon Blanc Marlborough, NZ	12	45
Munificent Pinot Grigio King Valley, Vic	11	39
Risky Business Pinot Gris King Valley, Vic	12	46
Kirrihill Regional Series Riesling Clare Valley, SA	12	44
Bests Riesling Grampians	13	50
The Naturist Chardonnay Adelaide, SA	11	42

ROSÉ

	Glass	Bottle
Pierre D'amour Rose South East Australia	11	44
Nintingbool Rose Ballarat, Vic		45

RESTAURANT - FUNCTIONS AND CORPORATE CATERING

Speak to us today in regards to
your next event

RED WINE

	Glass	Bottle
Leonard Rd Cabernet Merlot South East Australia	9	33
Pierre D'amour Pinot Noir South East Australia	11	43
Angus the Bull Merlot Central Victoria	11	42
Atze's Corner GSM Barossa Valley, SA	12	45
Bobby Dazzler Shiraz McLaren Vale, SA	12	45
Coonawarra Station Cabernet Sauvignon Coonawarra, SA	12	45
Bests LSV Shiraz Grampians, Vic	16	60
St Johns Brook Recolte Cabernet Sauvignon Margaret River, WA		46
Fox Gordon "By George" Tempranillo Adelaide Hills, SA		52
Calabria Three Bridges Cabernet Sauvignon Barossa Valley		75
Ten Miles East Saperavi Adelaide Hills		75
Calabria Old Vine Shiraz Barossa Valley, SA		80
St Petrie GSM Barossa Valley, SA		140
Penfold Bin 389 Cabernet Shiraz 2017 Barossa Valley, SA		145
Penfold Bin 407 Cabernet Sauvignon 2012 Barossa Valley, SA		165

BEER

Cascade Light	7.5
Great Northern Super Crisp Lager	7.5
Carlton Dry	8
Carlton Draught	8
Crown Lager	9.5
Red Duck Pale Ale	9.5
Fury & Son Stout	10
Corona	10

ON TAP

Asahi 300ml	9
Peroni 300ml	9

CIDER

James Squire Cider	9.5
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DRINKS

COCKTAILS

Espresso Martini/ Kahlua, Vodka, Piazza Doro Espresso	18
Margarita/ Agave, Cointreau, lime house made sugar syrup	18
Mojito/ Barcardi Rum, lime juice, fresh mint leaves, soda	18
Aperol Spritz/ Aperol, Prosecco, soda, fresh orange slice	18
Negroni/ Gin, Sweet Vermouth, Campari, orange fire	18
Amaretto Sour/ Amaretto, Rye Bourbon, egg white, lemon, bitters	18
Moscow Mule/ Vodka, ginger beer, lime	18
Bramble/ blueberry & raspberry gin, berries	18
Affogato/ Your favourite liqueur, Piazza Doro coffee, ice cream, choose from: Baileys, Tia Maria, Kahlua, Cointreau, Brandy, Frangelico or Amaretto	18
Sangria Carafe/ house shiraz, brandy, Curaçao, orange juice, lemon, fruits & berry slices	28
Pimms Punch/ Pimms, fresh cucumber, oranges, lemon & strawberries, fresh mint, Jug lemonade	14 34

HOT

	Cup	Mug
Piazza Doro Coffee (Terroso) Cappuccino, latte, flat white, long black, short black, mochaccino, long macchiato, short macchiato, piccolo	4.2	4.8
Decaf, extra shot Soy, vanilla, hazelnut, Caramel or almond		0.8 0.9
Chai latte	4.5	5
Hot chocolate	4.5	5
Babycino		1
Tea Forte Pot		4.5
Black/ English Breakfast, Earl Grey, Bombay Chai Green/ Jasmin Green, Citrus Mint Herbal/ Ginger and Lemongrass, Raspberry Nectar		

COLD

Milkshakes/ Chocolate, caramel, strawberry, vanilla, blue heaven, banana, lime	7.5
Iced/ Chocolate or iced coffee	8.5
Little Milks/ Chocolate, strawberry, vanilla	5
Spiders/ Raspberry, coke, lemonade, lime	7
Brita Mineral Water 700ml bottle	7.5
Brita Mineral Water	4.4
Phoenix Organics/ Brewed ginger beer	5.5
Softdrink/ Pepsi, Pepsi Max, lemonade, Solo, tonic water, dry ginger, raspberry	4.3
Lemon lime and bitters	5
Spring Valley/ Tomato/Apple/Pineapple Juice/ Wilson's locally squeezed orange	4.5 7.5