

BOATSHED 
RESTAURANT

Chef Ben Coates

BREAD

GARLIC TURKISH BREAD \$7 V
GARLIC & CHEESE TURKISH BREAD \$8 V

TRADITIONAL TOMATO BRUSCHETTA \$9.5 V
 w/- vine ripened tomato, basil, red onion, feta & balsamic reduction on toasted Turkish bread

MAINS & FAVOURITES

SEAFOOD TASTING PLATE \$32 GF
 2 kilpatrick oysters, fried soft shell crab, S & P squid rings, king prawns, grilled fish, smoked salmon served w/- cocktail sauce

PUMPKIN RISOTTO \$24 V
 pumpkin & goats cheese with dried cranberries & pangritata

GRILLED HALOUMI BURGER \$17.5 V
 w/- marinated field mushroom, haloumi, smashed avocado w/- honey mayonnaise, served on a toasted brioche bun

BOATSHED BURGER \$19
Crumbed Chicken or Beef Patty
 Bacon, lettuce, cheese, tomato, aioli, and our secret BBQ sauce, on a toasted brioche bun w/- chips

SLOW BRAISED BEEF BRISKET \$28
 w/- fried brussel sprouts, cauliflower puree, toasted puff wheat, and a BBQ bourbon jus

CRUNCHY BATTERED WHITING FILLETS \$19.5
 w/- chips, salad, tartare & lemon

SALT & PEPPER SQUID \$14.5 GF
 lightly dusted squid w/- fresh lemon & sumac aioli

ARGENTINEAN SPICED CHICKEN \$27 GFO
 Argentinean spiced chicken breast w/- butter roasted kipfler potato, braised red cabbage, toasted broccolini, port wine jus & chimmichurri

LAMB SHOULDER FOR 2 \$58 GFO
 herbed kipfler potatoes, honey roasted tomatoes, seasonal greens, lamb jus & toasted sourdough

CRISPY SKINNED SALMON \$28 GF
 w/- warm salad of sweet potato, chorizo, peas w/- a harissa style dressing

PANKO CRUMBED CHICKEN SCHNITZEL \$19.5
 house crumbed served w/- chips, salad, or seasonal greens & your choice of sauce

CHICKEN PARMIGIANA \$23
 house crumbed chicken schnitzel topped w/- a rich tomato sauce, diced bacon & cheese, served w/- chips, salad or seasonal greens

*GLUTEN FREE BURGER BUNS AVAILABLE + \$3

SALADS

ROAST BEETROOT & CHARRED FENNEL \$19 V GF
 whipped goats cheese, rocket, air dried tomatoes, toasted almond slivers w/- a vincotto dressing

KALE, RED QUINOA & TOFU SALAD \$19 V GF
 w/- charred winter greens, soft boiled egg, rocket & pine nut dressing

Add Chicken \$4

Add Smoked Salmon \$6

PIZZA

NEPTUNE'S PIZZA \$20
 king prawns, squid, smoked salmon, onions, housemade labna cheese & roasted lemon

SATAY CHICKEN PIZZA \$20
 satay chicken, roast capsicum, red onion, baby spinach, coriander topped w/- sour cream & cashews

MARGHERITA PIZZA \$16 V
 Italian classic w/- tomato, basil & mozzarella

MEATLOVERS WORKS PIZZA \$20
 bacon, chorizo, lamb, pepperoni, baby spinach, onion w/- a house made bourbon BBQ sauce

*GLUTEN FREE BASES AVAILABLE + \$3

KIDS Strictly under 12

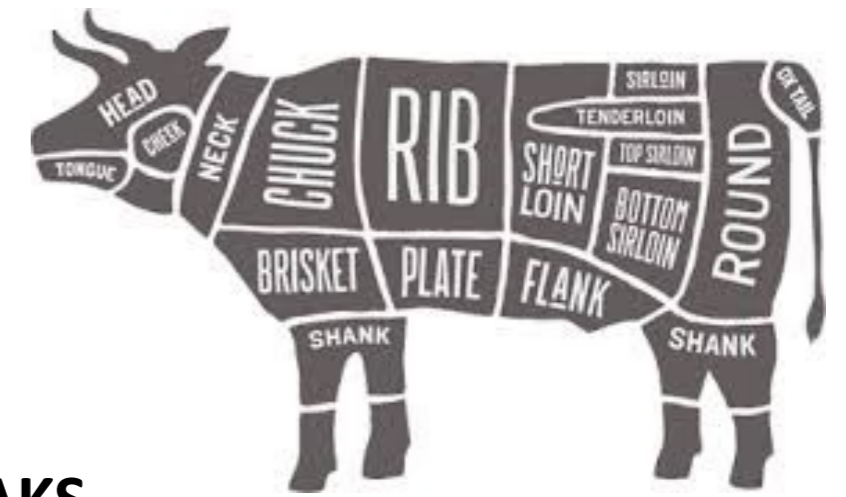
KIDS CHEESE BURGER & CHIPS \$9
KIDS CHICKEN TENDERS & CHIPS \$9

KIDS DINO PASTA BOLOGNAISE \$9
 All Kids Meals come w/- a paddle pop and a soft drink

DESSERTS

TRADITIONAL ITALIAN TIRAMISU \$8
 w/- house made biscotti

STICKY DATE PUDDING \$8
 w/- toffee sauce & vanilla ice cream



STEAKS

All our steaks are cooked to your liking and served with roasted tomato, your choice of any 2 sides & accompanied with a sauce

300gm JBS RIVERINA ANGUS SCOTCH FILLET \$33

This is a juicy, tender and full of flavour Steak. Ours is a Premium selected Angus Beef sourced from regional Australia. Grain Fed Marble Score 2+. Riverina NSW

300gm NOLANS VALE RUMP \$27

Vale is specially selected Australian Beef, locally grass-raised on rich pastures and supplemented on grain. 90 days. Gympie Region QLD

200 gm NOLANS PRIVATE SELECTION EYE FILLET \$36

The most tender, lean and mild in flavour our selection is derived from young beef, raised and back grounded on natural pastures before being grain finished 150 days. Gympie Region QLD

400gm LONG BONE RIB EYE \$44

Scotch fillet left on the bone for extra flavour and juiciness. Black Angus Beef, grown in regions renowned for abundant rainfall, cool temperate climates, clean air & pristine environment. Southern Highlands NSW

500gm NOLANS VALE T-BONE \$46

The King of Steaks— this is the best of both worlds with a combination of fillet and New York strip. Well trimmed and bone in for flavour and tenderness. Aged 90 days. Gympie Region QLD

SIDES

Garden Salad \$3.5
 Ranch Salad \$3.5
 Potato Mash \$4.5
 Seasonal Greens \$4.5
 Fries \$4.5
 Garlic Mushrooms \$4.5

SAUCES

Gravy or Mushroom \$2.5
 Pepper or Dianne \$2.5
 Housemade Beer Mustard \$3.5
 Port Wine Jus \$3.5
 Truffle Butter \$3.5

V: Vegetarian GF: Gluten Free GFO: Gluten Free Option