

BREAD STARTERS

GARLIC TURKISH BREAD \$7 V
OLIVE CIABATTA \$9 V
 w/- dukkah and lemon infused olive oil
FRIED TOFU BITES \$11.5 V
 w/- micro herbs & lemon garlic creme

GARLIC & CHEESE TURKISH BREAD \$8 V
SALT & PEPPER SQUID \$14 GF
 lightly dusted squid w/- fresh lemon & garlic siracha aioli
CHICKEN KOFTAS \$12.5 GF
 w/- preserved lemon, pine nut couscous & yoghurt riata

MAINS FAVOURITES SHARE PLATES

SEAFOOD PLATTER FOR 2 \$75
 Fried whole barramundi, steamed mud crab, king prawns, smoked salmon, oysters Kilpatrick, warm Mediterranean seafood salad served w/- green salad, fresh lemon & cocktail sauce
CRUNCHY BATTERED WHITING FILLETS \$19.5
 w/- chips, salad, tartare & lemon
CRUMBED CHICKEN SCHNITZEL \$19.5
 crumbed served w/- chips, salad, or seasonal greens & your choice of sauce
CHICKEN PARMIGIANA \$23
 crumbed chicken schnitzel topped w/- a rich tomato sauce, diced bacon & cheese, served w/ chips, salad or seasonal greens

SLOW ROASTED LAMB LEG FOR 2 \$62
 w/- baked sweet potato, roasted tomato, greens, red wine sauce w/- toasted ciabatta
LANGOUSTINE SPAGHETTINI \$28
 Langoustine, squid ink, house dried tomatoes, basil, topped w/- pecorino cheese.
CRISPY WHOLE FRIED BABY BARRAMUNDI \$30
 w/- asian greens and a chilli taramind sauce
MARINATED CHICKEN BREAST \$27
 char grilled chicken, sweet potato, braised red cabbage, fried kale, red wine sauce & chimmichurri
BRANDY & SMOKED PAPRIKA PORK RIBLETS \$19.5
 w/- ranch dressing, chips & salad

BURGERS SALADS

BOATSHED BURGER \$19
 100% beef patty, bacon, lettuce, cheese, tomato, jalapeno white sauce & housemade BBQ sauce,
CARIBBEAN CHICKEN BURGER \$19
 grilled chicken, bacon, pineapple, lettuce, tomato, w/- Jamaican spiced mayo
VEGIE BURGER \$19
 Vegetable & chickpea patty, avocado, roast capsicum, charred onion rings, balsamic & black garlic aioli

KALE & AVOCADO NOURISH BOWL \$19.5
 Red quinoa, charred greens, soft boiled egg w/- rocket & pine nut dressing
CAESER SALAD \$19.5
 cos lettuce, smoked spec, olive ciabatta croutons, egg, w/- housemade dressing
ASIAN SQUID SALAD \$22.5
 Mint, shallot, coriander, basil, red onion, cherry tomatoes, bean sports w/- soy, chilli lime dressing topped w/- golden fried squid

All Burgers served w/- Chips

Add Chicken \$4 Add Smoked Salmon \$6

PIZZA

NEPTUNE'S PIZZA \$21
 king prawns, squid, smoked salmon, onions, housemade yoghurt cheese & roasted lemon
MARGHERITA PIZZA \$17 V
 Italian classic w/- tomato, basil & mozzarella

SUPER SUPREME \$21
 Bacon, pepperoni, roast capsicum, onion, mushrooms, olives, pineapple & baby spinach

ALL PIZZA'S 10 INCH

KIDS Strictly under 12

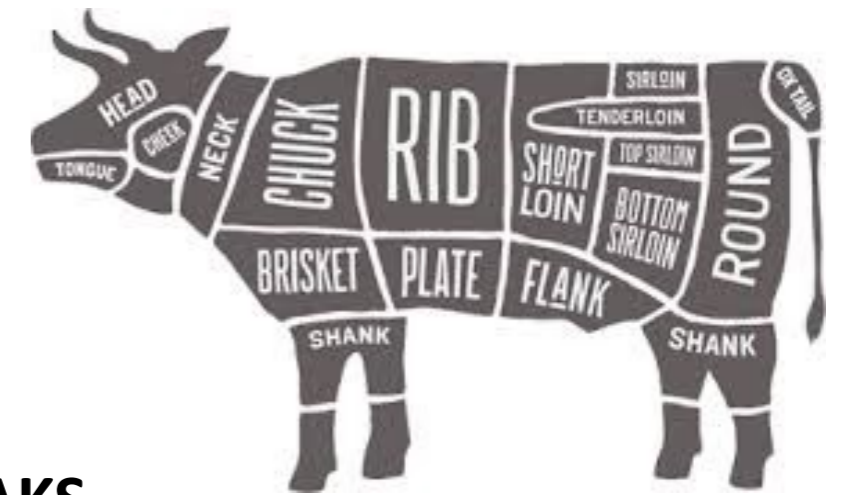
KIDS CHEESE BURGER & CHIPS \$10
KIDS POPCORN CHICKEN & CHIPS \$10

KIDS MAC & CHEESE \$10
 All Kids Meals come w/- a paddle pop and a soft drink

DESSERTS

CHOCH HONEYCOMB CHEESECAKE \$10
 w/- berry coulis

VENETIAN DOUGHNUTS \$10
 w/- chocolate sauce & double 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 \$28

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 \$46

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 SIRLOIN NEW YORK CUT \$46

The Huge New York Cut is prized for its fine texture and buttery flavour. Nolans is specially selected young Australian Beef. Aged 90 days Gynpie Region QLD

SIDES

Garden Salad \$4.5
 Ranch & Bacon Salad \$4.5
 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
 Red Wine Jus \$4
 Housemade Beer Mustard \$3.5
 Truffle Butter \$3.5

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