

Boat Shed

Fresh & Simple - Food to Share

Trust the Chef

\$40 per person or \$50 w dessert

A selection of complementary dishes, especially compiled from today's a la carte selection by our chef Daniel Monopoli designed to share amongst the table.

Toasted muesli w fresh fruit & yoghurt \$11.5

Eggs any way, streaky bacon, grilled tomato w chutney & toast \$16.5

Freshly baked sourdough w Neudorf olive oil & olives \$11.5

Fried haloumi w lemon & chilli \$10

Zucchini bruschetta w goat cheese & mint \$14.5

Half dozen oysters served natural w bread & butter \$19.5

Fried whitebait w bread, butter & lemon \$19.5

Grilled prawns w feta, black olives & mint \$18.5

Buffalo mozzarella w prosciutto, roasted eggplant & salted almonds \$17.5

Steamed green lip mussels w garlic, wine & parsley \$16.5

Roasted beetroot salad w blue cheese & walnuts \$15.5

Chicken, bacon, white bean risotto w parmesan & grilled bread \$18.5

Bbq half crayfish tail w fennel, chilli & lemon \$26

Fried snapper w artichokes & lemon \$23.5

Grilled chicken breast w feta, pine nuts & raisins \$23.5

Seared tuna w red peppers & capers \$23.5

Lamb chops w streaky bacon & salsa verde \$23.5

Ribeye steak w roast red onions & horseradish sauce \$24.5

Mixed leaf & herb salad \$6

Steamed asparagus w lemon & olive oil \$8

Potato salad w soft boiled eggs, capers, cornichons & mint \$6

Steamed treacle pudding w butterscotch sauce & vanilla custard \$12.5

Rolled meringue w mascarpone, roasted rhubarb & fresh strawberries \$12.5

Tiramisu \$12.5

Baked lemon tart w soft whipped cream \$12.5

Whitestone highland blue, Neudorf sheep cheese

w chutney & bread \$12.5

Affogato \$9.5