

Boat Shed

Fresh & Simple - Food to Share

Trust the Chef

65 per person or 75 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

Fresh baked sourdough w Neudorf olive oil & marinated olives 11.5

Zucchini bruschetta w goats cheese, chilli & mint 16.5

Fried haloumi w pine nuts, raisins, rocket, lemon, mint & chilli 14.5

Prosciutto w rock melon (4 pieces to share) \$16.5

Prosciutto & buffalo mozzarella w roasted eggplant, mint, rocket & salted almonds 22

Fried west coast whitebait w wild rocket, bread, butter & lemon 21.5

Seared big eye tuna w raisins, pine nuts, feta, coriander, red onion, lemon & chilli 19.5

Grilled prawns salad w avocado, spiced tomato salsa, basil & cress 20.5

Beef carpaccio w walnuts, bleu d'Auvergne, lemon, chilli, wild rocket & grilled bread 19.5

Gorgonzola salad w roast beetroot, walnuts, endive, mix leaf & croutons 16.5

Pan roasted grouper w market tomatoes, capers, parsley & rocket pesto 29.5

Roast beef ribeye w field mushrooms, red onions, cress & horseradish cream 29.5

Roast pork belly w fresh apple, cress, endive, parsley, mint, & walnuts 29.5

Bbq lamb rack w streaky bacon, stuffed red pepper, cherry tomatoes, anchovy & feta 29.5

Duck breast w fresh pears, endive, almonds, cress & quince paste 32.5

Grilled half crayfish tail w sliced fennel, mixed baby leaves, lemon, chilli

& Neudorf olive oil 41.5

Steamed asparagus w sea salt, lemon & olive oil 8

Mixed leaf & herb salad 6

Potatoes baked w garlic, cream & parmesan 6

Tiramisu 12.5

Chocolate mousse tart w fresh berries 12.5

Crème Catalan 12.5

Eton mess w fresh berries, meringues,

raspberry sauce & cream 12.5

Whitestone highland blue & Neudorf Richmond red sheep cheese

w quince paste & bread 14.5

Affogato w almond & fig biscotti 9.5

w Frangelico, Amaretto or Cointreau 14.5