

# Boat Shed

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Fresh & Simple - Food to Share

Trust the Chef

\$55 per person or \$65 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.

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

Fried haloumi w lemon & chilli \$10

Zucchini bruschetta w goat cheese & mint \$14.5

Half dozen oysters served natural w bread & butter \$18.5

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Fried whitebait w bread, butter & lemon \$19.5

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

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

Steamed mussels & cockles w garlic, parsley & wine \$17.5

Roasted beetroot salad w blue cheese & walnuts \$15.5

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

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Fried snapper w artichokes & lemon \$26.5

Bbq lamb chops w feta, raisins & pine nuts \$26.5

Seared tuna w peppers & green olives \$26.5

Roasted ribeye w red onions & horseradish sauce \$26.5

Roast pork belly w crackling, apples & cress \$26.5

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Potatoes baked w cream & parmesan \$6

Steamed asparagus w olive oil & lemon \$8

Mixed leaf & herb salad \$6

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

Baked lemon tart w soft whipped cream \$12.5

Tiramisu \$12.5

Vanilla panna cotta w roasted rhubarb & fresh strawberries \$12.5

Whitestone highland blue, Neudorf sheep cheese

w chutney & bread \$12.5

Affogato \$9.5