

night

In addition to our a-la-carte offerings, we also offer our 'Trust the Chef' menu. This our signature dining experience showcasing eight savoury dishes across five courses all designed to share.

Priced at \$75pp, 'Trust the Chef' requires a minimum of two diners and is available for whole tables only.

to start

Marinated Olives house-baked sourdough	12.5	Goats Cheese Croquettes (8) honey & thyme	16.5
Bruschetta seared salmon – sesame, avocado, coriander seared beef - gorgonzola, cress fried artichoke – ricotta, lemon	4.5ea	Te Kouma Bay Oyster natural – apple, shallot & sherry vinegar baked – bourbon & chipotle butter	5.5ea

small plates

White Fish Carpaccio cucumber, radish, red onion, coriander, ginger & soy dressing	17	Baked Organic Zany Zeus Halloumi watermelon, mint, spiced yoghurt, za'atar	17
Baked Mills Bay Mussels panko crumbs, garlic, parsley, lemon	17	Double Baked Taleggio Souffle roasted beetroot, fennel, cress & toasted walnuts	19.5
Fried West Coast Whitebait house-baked sourdough, lemon, rocket	19.5	Crispy Pork Belly roasted red pepper, cucumber, red onion, coriander, mint, peanuts, chilli dressing	17
Ora King Salmon Tartare green papaya, coriander, mint, red onion, kaffir lime & chilli	17	Seafood & Bacon Chowder market fish, mussels, clams, potato, parsley, house-baked sourdough	19

main plates

Roasted Whole Sand Flounder paprika, lemon	29	Angus Pure Beef Sirloin caramelised onion, green beans, avocado, horseradish butter	35.5
Pan Fried Market Fish sautéed spinach, butter beans, olives, capri tomatoes, fennel, red onion, lemon & parsley pangrattato	35.5	Lamb Rump fresh figs, black olives, streaky bacon, feta, mint, vincotto	35.5
Braised Beef Short Rib parsnip puree, fresh pear, shaved fennel, caraway	35.5	Confit Duck Leg pea puree, freekeh, green peas, zucchini & basil	35.5

sides

Green Beans rosemary, sea salt	8	Hand-Cut Agria Fries sea salt, black pepper, roasted garlic aioli	8
Baked Mash Potato taleggio cheese, garlic butter	8	Roasted Kumara yoghurt, pomegranate, pumpkin seeds	8

desserts

Butterscotch Pot de Crème salted caramel, cream, almond & hazelnut praline	14	Sticky Date Pudding caramel sauce, vanilla bean ice-cream	14
Pic's Peanut Butter Parfait berry jam, almond, walnut & cocoa nib crumb	14	Chocolate Mousse elderflower poached plums, pistachio nuts, whipped cream	14
Eton Mess summer berries, vanilla meringue, raspberry sauce, whipped cream	14		

Boat Shed

Fresh & Simple - Food to Share