



DINE-IN MENU



PLEASE NOTE

We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Thank you.

Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills.

BREAKFAST

From 7am-11am



LIGHT

SOURDOUGH W/ JAM & BUTTER	8
Single origin whole wheat sourdough.	
RAISIN TOAST	13
Ricotta, honey, seasonal fruits.	
KIDS PANCAKES v	17
Maple syrup, strawberries, Nutella, fairy floss.	
GRANOLA	19
Greek yogurt, seasonal fruits, coulis, berry compote, homemade granola.	
KNAFEH FRENCH TOAST	22
Almond chocolate crumb, seasonal fruits, pistachio, rose syrup.	

SUBSTANTIAL

BACON & EGG ROLL	12
EGGS YOUR WAY	15
Poached/scrambled/fried eggs on single origin whole wheat sourdough.	
GOURMET BACON & EGG ROLL	16
Aioli, tomato chutney, cheddar cheese and spinach.	
BREAKFAST BRUSCHETTA v	22
Avocado, spinach, medley of cherry tomatoes, feta, sourdough.	
OMELETTE	22
Bacon, parmesan & mozzarella cheese, tomato, mushroom, sourdough.	
HALOUMI STACK v	22
Roasted truss tomatoes, smashed avocado, grilled haloumi, sourdough.	
SEAFOOD OMELETTE	24
Prawns, Blue Swimmer crab, feta, cherry tomatoes, sourdough.	
RICOTTA HOTCAKES v	25
Ricotta, passion fruit, mixed berry compote, maple syrup, fairy floss.	
GREEN BOWL GF VG	25
Broccolini, spinach, kale, avocado, quinoa, beetroot houmous, pistachio, edamame beans, orange dressing. Pick your protein: Smoked salmon, 2 poached eggs, haloumi - \$5 each.	
EGGS BENNY	25
Choice of smoked salmon or bacon, spinach, hollandaise, sourdough.	
THE BOATSHED VEGGIE BREKKIE v VG	26
Eggs your way, sourdough, avocado, spinach, kale, field mushroom, roasted truss tomatoes.	
THE BOATSHED BIG BREAKFAST	27
Eggs your way, sourdough, chorizo, bacon, roasted truss tomatoes, field mushroom, spinach.	

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LUNCH & DINNER

From 11:15am



LIGHT

HALOUMI	16
Grilled Mediterranean style haloumi.	
TRIO OF DIPS	19
Homemade tarama, tzatziki, houmous, pita bread.	
SYDNEY ROCK OYSTERS GF	24
1/2 dozen fresh Sydney Rock Oysters.	
SCALLOPS IN 1/2 SHELL GF	24
1/2 dozen seared Harvey Bay scallops, Mediterranean sauce.	
OYSTERS MORNAY	27
1/2 dozen Sydney Rock Oysters, bechamel, mozzarella.	
OYSTERS KILPATRICK GF	27
1/2 dozen Sydney Rock Oysters, bacon, Worcestershire, light chilli.	
BUCKET OF PRAWNS GF	32
Cooked Tiger Prawns, lemon & cocktail sauce.	

SLIGHTLY HEAVIER

CHICKPEA SALAD GF V	22
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, avocado dressing.	
SALT & PEPPER CALAMARI	22
Sliced baby squid, tartare (GF opt. avail).	
MEDITERRANEAN BOWL V	26
Fefafel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot houmous, avocado dressing. (GF opt. avail).	
BBQ OCTOPUS GF	30
Garlic Mediterranean marinade, lemon oregano dressing, crumbled feta.	
SHRIMPS ON THE BARBIE GF	32
XL Aussie tiger prawns, lemon garlic butter, mixed greens.	

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SUBSTANTIAL

THE CHEESEBURGER	22
Onions, pickles, cheddar cheese, potato bun, served with chips.	
LAMB/CHICKEN SKEWERS	25
Garden salad, pita bread & homemade tzatziki. (GF option available).	
FISH & CHIPS	26
Fillets of crispy battered or grilled Gemfish, chips, tartare sauce. (GF opt. avail).	
THE FISH BURGER	28
Crumbed Australian Barramundi (Humpty Doo, Northern Territory), slaw, pickles, cheddar cheese, potato bun, chips.	
THE BOATSHED BURGER	28
Chuck and brisket burger patty, potato bun, onion, pickles, cheddar cheese, lettuce, tomato, homemade sauce, served with chips. (add: bacon \$3, beef pattie \$5, vegan pattie available).	
EGGPLANT PARMIGIANA	30
Eggplant, Napoletana sauce, bechamel, parmesan & mozzarella.	
LINGUINE BOLOGNESE	30
POT OF MUSSELS	33
Spicy Napoletana sauce, toasted crostini. (GF opt. avail).	
LINGUINE MARINARA	35
BARRAMUNDI FILLET ^{GF}	36
Grilled Queensland barramundi, sweet potato mash, vegies.	
SALMON ^{GF}	36
Grilled Tasmanian salmon, rainbow chard & Australian baby corn (contains sesame seeds).	
CREAM PRAWN LINGUINE	36
White wine and cream sauce XL Australian prawns.	
SIRLOIN	37
250g sirloin, potato gratin, braised veggies.	
FLATHEAD	37
Crispy battered or grilled flathead, chips & garden salad. (GF opt. avail).	
1/2 RACK BBQ PORK RIBS ^{GF}	39
Homemade smokey BBQ sauce, chips.	
LOBSTER LINGUINE	40
1/2 lobster, linguine, tomato, chilli & herbs.	
WHOLE GRILLED SNAPPER	42
Greek herb and lemon dressing, chips, salad.	
HALF/WHOLE LOBSTER	42/65
Mornay or garlic & herb butter, chips and garden salad.	

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MAIN EVENT

SEAFOOD PLATTER

FOR: ONE 48 / TWO 92 / FOUR 178

Sydney Rock Oysters, tiger prawns, blue swimmer crab, salt and pepper calamari, seared scallops, BBQ baby octopus, crispy battered or grilled Gemfish and chips. (GF opt avail).

Add 1/2 lobster 35, add whole lobster 65 (mornay or garlic & herb).

SIDES

GARLIC BREAD	8
CHIPS GF	9
Aioli.	
GARDEN SALAD GF VG	14
Mixed leaf & vegetable garden salad w/ Mediterranean dressing.	
GREEK SALAD GF	15
Tomato, cucumber, capsicum, Spanish onion, Kalamata olives, fetta cheese, Mediterranean dressing & olive oil.	
STEAMED GREENS GF VG	15
Braised broccolini, radicchio.	

KIDS

LINGUINE NAPOLITANA	13
LINGUINE BOLOGNESE	15
FISH & CHIPS	15
CALAMARI & CHIPS	15
CHICKEN NUGGETS & CHIPS	15

CAKES & PASTRIES

TARTS	11
Mixed berry cheesecake, oreo, lemon meringue, croquembouche tart, chocolate mousse, lemon, mars bar cheesecake, salted caramel.	
SLICES	11
Tiramisu crunch, strawberry cheesecake, vanilla slice, carrot and walnut, black forest slice, orange and almond, red velvet cream cheese, chocolate mousse (gf).	
PASTRIES	
Butter croissant, almond croissant, cherry cheesecake danish, nutella donut.	

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ALCOHOL



PREMIUM BEER ON TAP GLS

Furphy	10
James Squire 150 Lashes	11
Stone & Wood Pacific Ale	11
Heineken	13

BOTTLED BEER

James Boag's Premium Light	9
Byron Bay Lager	10
James Squire Orchid Crush Apple Cider	10

PREMIUM WINE ON TAP 150ML 750ML

Squealing Pig Sauvignon Blanc (Marlborough New Zealand)	11	51
St Huberts The Stag Chardonnay (Victoria)	11	51
T'Gallant Pinot Grigio (Victoria)	11	51

SPARKLING GLS BTL

Morgans Bay Reserve Sparkling Chardonnay	9	39
Vedova 'Borgo San Pietro' Asolo Prosecco D.O.C.G.	11	54
Lombard Extra Brut Premier Cru (Épernay, France)		105

WHITE GLS BTL

Hartog's Plate Sauvignon Blanc Semillon (WA)	9	41
Patritti Vermentino 2019 (Adelaide Hills, SA)	11	50
Vickery Riesling Watervale (Clare Valley, SA)	11	50

RED/ROSE GLS BTL

Beach Days Pink Moscato (SA)	8	33
Andrew Seppelt Shiraz (Barossa, SA)	10	50
Marrenon Les Grains Merlot (Vin de Pays, Rhone, France)	13	52
Whistle Post Cabernet Sauvignon (Coonawarra, SA)	10	44
Summer Poppy Pinot Noir (Marlborough, New Zealand)	10	50
Marrenon Les Belles Échappées (Côtes du Rhône, France)	13	52
Marrenon Trinité Rosé (Côtes de Provence Sainte-Victoire, France)	13	52

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SIGNATURE COCKTAILS

ROSE' ALL DAY SPRITZ	18
Days of Rose' (McLaren Vale, SA).	
GREY GOOSE LE GRAND FIZZ	21
Grey Goose vodka, St. Germain elderflower liqueur, lime, soda.	
TROPICAL DREAMS	22
Hendrick's Gin, St Germain elderflower liqueur, passionfruit pulp, mango, pineapple, lime.	
COCONUT MARGARITA	22
1800 Coconut infused blanco tequila, triple sec, lime, desiccated coconut.	
SANTORINI SUNSET	22
Grey Goose vodka, watermelon juice, agave syrup, lime.	
QUARANTINE	22
Bombay Sapphire London Dry Gin, Dom Benedictine, passionfruit, raspberry, lime.	

CLASSIC COCKTAILS

APEROL SPRITZ	17
ESPRESSO MARTINI	20
WATERMELON MARGARITA	20
MARGARITA	20
PINA COLADA	20
BERRY MOJITO	20
MOJITO	20
PASSIONFRUIT MOJITO	20
LYCHEE MARTINI	20

Attention! Some cocktails may contain egg whites.

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DRINKS



FILTERED WATER (700ML) 5

Premium filtered still or sparkling water by Purezza.

KOMBUCHA 8

Jiva watermelon & mint, Jiva pomegranate, Jiva ginger.

SHAKES 11

Chocolate, strawberry, vanilla, caramel.

SMOOTHIES 11

MANGO

Organic Kensington Pride mango, banana, yogurt, milk of your choice.

BANANA

Sweet variety Cavendish banana's, yogurt, honey, milk of your choice.

MIXED BERRY

Blueberries, raspberries, strawberries, blackberries, banana, yogurt, milk of your choice.

ACAI

Organic Acai, banana, guarana, coconut water.

FRAPPES 11

TROPICAL

Mango, pineapple, passion fruit blended w/ crushed ice.

STRAWBERRY & MINT

Strawberry, mint blended with crushed ice.

WATERMELON

Seedless watermelon blended w/ crushed ice.

FRESHLY SQUEEZED JUICES

ORANGE 10

APPLE 10

LAPA (ORANGE, APPLE, CARROT, GINGER) 11

COFFEE SML LRG

By Coffee & Co Roasters 4 4.5

Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c.

TEA 4.5

Organic teas by Ovvio: English Breakfast, Peppermint, Chamomile, Lemon & Ginger, Earl Grey, Green.