

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, coconut flakes, berry compote, homemade granola.	
KNAFEH FRENCH TOAST	22
Almond chocolate crumb, seasonal fruits, pistachio, rose syrup.	

SUBSTANTIAL

BREAKFAST BRUSCHETTA v	22
Avocado, spinach, medley of cherry tomatoes, feta, sourdough.	
HALOUMI STACK v	22
Roasted truss tomatoes, smashed avocado, grilled haloumi, sourdough.	
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.	
BURRATA CAPRESE	26
Roasted Heirloom tomato, confit garlic, homemade pesto, prosciutto, burrata, Italian glaze, sourdough.	
RICOTTA HOTCAKES v	25
Ricotta, mixed berry compote, maple syrup, fairy floss.	
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.	
OMELETTE	22
Bacon, parmesan & mozzarella cheese, tomato, mushroom, sourdough.	
SEAFOOD OMELETTE	24
Prawns, Blue Swimmer crab, feta, cherry tomatoes, sourdough.	
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.	

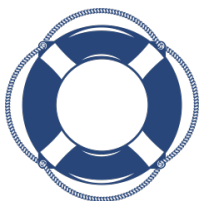
+ ADD SINGLE ORIGIN WHOLE WHEAT SOURDOUGH, HASHBROWN \$3.

+ ADD EXTRA EGG, KALE, SPINACH, CHERRY TOMATO \$4.

+ ADD AVOCADO, BACON, HALOUMI, MUSHROOMS, FETTA, CHORIZO \$5.

+ ADD SMOKED SALMON \$6.

Please note: We politely decline any alterations to the menu. Unfortunately we do not serve entrées and all dishes in your order will arrive as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.



TODAY'S SPECIALS

MORETON BAY BUGS.....\$38

Two large Moreton Bay Bugs, garlic butter & herb,
rocket salad & shaved parmesan. (Slightly heavier)
Queensland

SOUTHERN FRIED CHICKEN BURGER.....\$28

150g Southern chicken breast, Spanish onion, lettuce,
American cheese, sweet siracha chilli, chips.

OCEAN PERCH.....\$38.50

Whole Grilled Ocean Perch served with
Greek herbs Mediterranean dressing, chips
& garden salad.
Ulladulla, NSW

LUNCH & DINNER

From 11:30am



LIGHT

HALOUMI	16
Grilled Mediterranean style haloumi.	
TRIO OF DIPS	19
Homemade tarama, tzatziki, houmous, pita bread.	
SYDNEY ROCK OYSTERS GF	26
1/2 dozen fresh Sydney Rock Oysters.	
OYSTERS MORNAY	29
1/2 dozen Sydney Rock Oysters, bechamel, mozzarella.	
OYSTERS KILPATRICK GF	29
1/2 dozen Sydney Rock Oysters, bacon, Worcestershire, light chilli.	
SCALLOPS IN 1/2 SHELL GF	26
1/2 dozen seared Harvey Bay scallops, Mediterranean sauce.	
BUCKET OF PRAWNS GF	32
Cooked Tiger Prawns, lemon & cocktail sauce.	
KINGFISH CEVICHE	32
Hiramasa Kingfish, coriander, eschalot, chilli, chives, dill, jalapenos, avocado puree, lime vinaigrette, Avruga caviar, fried Lebanese bread.	

SLIGHTLY HEAVIER

CHICKPEA SALAD GF V	25
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, avocado dressing.	
MEDITERRANEAN BOWL V	28
Fefafel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot houmous, avocado dressing. (GF opt. avail).	
SALT & PEPPER CALAMARI	24
Sliced baby squid, tartare. (GF opt. avail).	
BBQ OCTOPUS GF	30
Garlic Mediterranean marinade, lemon oregano dressing, crumbled fetta, rocket salad, shaved parmesan, Italian glaze.	
BBQ KING PRAWNS GF	32
XL Australian King prawns, Japanese herb & sesame oil dressing, rocket salad, shaved parmesan, Italian glaze.	

Please note: We politely decline any alterations to the menu. Unfortunately we do not serve entrées and all dishes in your order will arrive as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

SUBSTANTIAL

THE CHEESEBURGER	24
Chuck & brisket burger patty, onion, pickles, cheddar cheese, potato bun, served with 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).	
THE FISH BURGER	28
Crumbed Australian Barramundi, slaw, pickles, cheddar cheese, potato bun, chips.	
EGGPLANT PARMIGIANA	30
Eggplant, Napoletana sauce, bechamel, parmesan & mozzarella.	
LINGUINE BOLOGNESE	30
CREAM PRAWN LINGUINE	38
White wine, cream sauce, XL Australian Tiger prawns.	
PIPIS AGLIO E OLIO	39
Pipis, white wine, linguine, garlic, olive oil, chili, parsley, cherry tomato.	
SQUID INK SPAGHETTI MARINARA	39
Squid ink Spaghetti, sliced baby squid, Kinkawooka black mussels, seared scallops, Nduja, Napolitana sauce.	
LOBSTER LINGUINE	42
1/2 Western Australian Rock Lobster, linguine, Napoletana sauce, chilli & herbs.	
POT OF MUSSELS	35
Spicy Napoletana sauce, toasted crostini. (GF opt. avail).	
LAMB/CHICKEN SKEWERS	25
Rocket salad, shaved parmesan, Italian glaze, pita bread & homemade tzatziki. (GF opt. avail).	
1/2 RACK BBQ PORK RIBS GF	39
Homemade smokey BBQ sauce, chips.	
SIRLOIN	42
250g sirloin, mushroom sauce, potato gratin, braised veggies.	
WAGYU PICANHA	48
200g Wagyu rump cap MBS6+, sweet potato mash, saute mixed greens, diane sauce.	
FISH & CHIPS	28
Fillets of crispy battered or grilled Gemfish, chips, tartare sauce. (GF opt. avail).	
BARRAMUNDI FILLET GF	38
Grilled Queensland barramundi, sweet potato mash, veggies.	
SALMON GF	38
Grilled Tasmanian Salmon, lemon vinaigrette, rainbow chard & Australian baby corn (contains sesame seeds).	
FLATHEAD	40
Crispy battered or grilled flathead, chips & garden salad. (GF opt. avail).	
WHOLE GRILLED SNAPPER	45
Greek herb and lemon dressing, chips, salad.	
WESTERN AUSTRALIAN ROCK LOBSTER	45/70
Half/Whole, mornay or garlic & herb butter, chips and garden salad.	

Please note: We politely decline any alterations to the menu. Unfortunately we do not serve entrées and all dishes in your order will arrive as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

MAIN EVENT

SEAFOOD PLATTER

FOR: ONE 56 / TWO 104 / FOUR 206

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 Half WA lobster 38. Add Whole WA lobster 69 (mornay or garlic butter & herb).

SIDES

GARLIC BREAD 8

CHIPS GF 9

Aioli.

CORN RIBS 14

Fresh fried corn cobs cut into quarters & seasoned.

STEAMED GREENS GF VG 15

Braised broccolini, asparagus, edamame beans & roasted almonds.

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.

BURRATA SALAD 26

Tomato medley, pickled Spanish onion, basil, parsley, toasted crostini, red wine vinaigrette.

KIDS

LINGUINE NAPOLITANA 13

LINGUINE BOLOGNESE 15

FISH & CHIPS 15

CALAMARI & CHIPS 15

CHICKEN NUGGETS & CHIPS 15

CAKES & PASTRIES

TARTS 12

Mixed berry cheesecake, oreo, lemon meringue, croquembouche tart, chocolate mousse, lemon, mars bar cheesecake, salted caramel.

SLICES 14

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, nutella donut.

Please note: We politely decline any alterations to the menu. Unfortunately we do not serve entrées and all dishes in your order will arrive as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

ALCOHOL



BEER ON TAP

	GLS
Byron Bay Lager	10
Kosciuszko Pale Ale	10
James Squire 150 Lashes	11
Stone & Wood Pacific Ale	11
Kirin Ichiban	11
Heineken	13

BOTTLED BEER

James Boag's Premium Light	9
James Squire Orchid Crush Apple Cider	10
Guinness	13

SPARKLING

	GLS	BTL
Morgans Bay Reserve Sparkling Chardonnay	9	41
Calappiano 18 Carat Gold Prosecco Brut DOC (Veneto, IT)	13	55
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
Kono Pinot Gris (Nelson, NZ)	12	51
Leo Buring Dry Riesling (Clare Valley, SA)	12	51
Squealing Pig Sauvignon Blanc (Marlborough, NZ)	13	55
Devil's Lair Chardonnay (Margaret River, WA)	14	57
Santi Sortesele Pinot Grigio 2021 (Valdadige, Northern Italy)	15	60
Penfolds Cellar Reserve Riesling (Polish Hill River, SA)	18	72
Jim Barry Assrytiko (Clare Valley, SA)	18	72
Penfolds BIN 311 Chardonnay (Adel. Hills SA/Tumbarumba NSW/ TAS)		120
Dry River Pinot Gris 2016 (Martinborough, NZ)		140

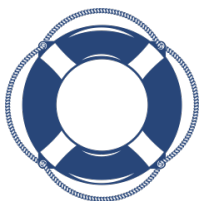
RED

	GLS	BTL
Flower Thief Shiraz (SA)	8	38
Robert Oatley Pocketwatch Pinot Noir (Victoria)	10	45
Lavoro Cabernet Sauvignon (McLaren Vale, SA)	12	48
Marrenon Les Grains Merlot (Vin de Pays, Rhone, France)	13	55
Penfolds Cellar Reserve Shiraz 2021 (Multi-Regional Blend, SA)	19	76
Penfolds BIN 389 Cabernet Shiraz 2020 (Multi-Regional Blend, SA)		160

ROSE

	GLS	BTL
Beach Days Pink Moscato (SA)	8	33
La Vie En Rose (Pays d'Oc, France)	14	56

Please note: We politely decline any alterations to the menu. Unfortunately we do not serve entrées and all dishes in your order will arrive as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.



WINES OF THE WEEK

**HIGHER PLANE SAUVIGNON
BLANC 'FUMÉ'**\$14.50.....\$58

2023. Margaret River, Western Australia.

**INVINITY
SAUVIGNON BLANC**\$12.....\$48

Marlborough, New Zealand.

GEMTREE FIANO\$8.....\$34

2022. Vegan, Biodynamic, Organic. McLaren Vale,
South Australia.

**BIMBADGEN GROWERS
SEMILLON**\$8.....\$34

Hunter Valley, NSW.

**LS MERCHANTS
'BUTTERBARRELS'**\$9.50.....\$38

Chardonnay. 2023. Western Australia.

SPIRITS & APERITIF

Homemade Limoncello	9
Homemade Cremoncello	9
Ouzo 12	9
Jim Beam	10
Maker's Mark	11
Hendrick's Gin	13
Roku Gin	13
Grey Goose Vodka	13
Haku Vodka	13
Suntory Whiskey Toki	14
The Macallan 12YO	16
Remy Martin Club Cognac	17
Patron XO Cafe	20
Hine XO Premier Cru	22

SIGNATURE COCKTAILS

LIMONCELLO SPRITZ	19
Homemade Limoncello, Calappiano Prosecco, soda water.	
VERY BERRY	21
Grey Goose vodka, triple sec, agave syrup, lime, strawberry.	
MIDNIGHT IN MYKONOS	22
Grey Goose Vodka, St. Germain Elderflower Liqueur, blueberry, lime, rose.	
TROPICANA	22
Bombay lemon Mediterranean Gin, Dom Benedictine, mango, pineapple.	
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, dessicated coconut.	
SANTORINI SUNSET	22
Grey Goose vodka, watermelon juice, agave syrup, lime.	

CLASSIC COCKTAILS

MIMOSA	15
APEROL SPRITZ	17
WHISKEY SOUR	18
NEGRONI	18
ESPRESSO MARTINI	20
WATERMELON MARGARITA	20
MARGARITA	20
PINA COLADA	20
MOJITO	20
PASSIONFRUIT MOJITO	20
LYCHEE MARTINI	20
KIWI CAPRIOSKA	20

MOCKTAILS

BLUE MOON	15
Blueberry, cranberry, lime, club soda.	
VIRGIN SOUR	15
Strawberry, mango, lime, lemonade.	
HIDE TIDE	15
Lychee, vanilla, mint, lemon, club soda.	

Attention! Some cocktails may contain egg whites.

Please note: We politely decline any alterations to the menu. Unfortunately we do not serve entrées and all dishes in your order will arrive as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

DRINKS

COLD DRINKS

FILTERED WATER (700ML)	5
Premium filtered still or sparkling water by Purezza.	

SOFT DRINKS	5
--------------------	---

Coke, Coke No Sugar, Fanta, Sprite, Lemon Squash, Lemon Lime Bitters.

KOMBUCHA	8
-----------------	---

Jiva watermelon & mint, Jiva pomegranate, Jiva ginger.

SHAKES

Chocolate, strawberry, vanilla, caramel	11
---	----

SMOOTHIES

MANGO	13
--------------	----

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

BANANA	13
---------------	----

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

MIXED BERRY	13
--------------------	----

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

ACAI	13
-------------	----

Organic Acai, banana, guarana, coconut water.

FRAPPES

TROPICAL	13
-----------------	----

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

STRAWBERRY & MINT	13
------------------------------	----

Strawberry, mint blended with crushed ice.

WATERMELON	13
-------------------	----

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	4.9
-------------------------	-----	-----

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

ICED COFFEE

Iced Long Black	7
-----------------	---

Iced Latte	7.5
------------	-----

Iced Chocolate	10
----------------	----

Iced Coffee	11
-------------	----

Iced Mocha	11
------------	----

TEA	4.5
------------	-----

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

ICED TEA	8.5
-----------------	-----

Earl Grey Jasmine iced black tea.

Please note: We politely decline any alterations to the menu. Unfortunately we do not serve entrées and all dishes in your order will arrive as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.