

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



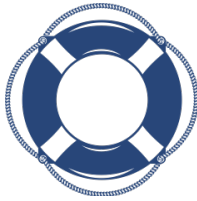
LIGHT

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.	

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TODAY'S SPECIALS

MORETON BAY BUGS.....\$38

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

JOHN DORY.....\$42.50

Whole grilled John Dory, mixed herbs & lemon capers dressing, chips & garden salad.
Eden NSW

KING GEORGE WHITING.....\$45.50

Butterfly King George Whiting, soy and ginger dressing, chips & garden salad. **SA**

SEAFOOD CHOWDER.....\$31.50

Creamy corn and leek soup served with Kinkawooka blue mussels, vongole, australian tiger prawns, and wholewheat sourdough .

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.	

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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.	

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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

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DESSERT

LEMON MERINGUE	12
Lemon curd filled tart, fluffy toasted meringue.	
CROQUEMBOUCHE TART	12
Tart filled with rich cream, custard filled puff pastry, caramel syrup.	
TIRAMISU	14
Traditional Italian dessert, mascarpone cheese, coffee syrup infused sponge cake.	
STRAWBERRY CHEESECAKE	14
Creamy baked strawberry cheesecake on a buttery biscuit base topped with fresh strawberries and syrup.	
VANILLA SLICE	14
Flaky puff pastry, rich vanilla custard, icing glaze.	
ORANGE & ALMOND SLICE	14
Almond sponge cake infused with zesty orange essence, topped with toasted almonds and syrup.	
RED VELVET CREAM CHEESE	14
Red velvet infused with cocoa & buttermilk, cream cheese frosting.	
CARROT & WALNUT SLICE	14
Carrot cake layered with walnuts, topped with frosting & crushed walnuts.	
CARAMEL BAKED CHEESECAKE	14
A decadent creamy baked caramel cheesecake on buttery biscuit base topped with a choc cigar.	
BLACK FOREST	14
Layers of chocolate sponge, soaked in kirsch liqueur, cream and morello cherries.	
CHOCOLATE MOUSSE <small>GF</small>	14
Creamy dark chocolate mousse topped with hazelnuts.	

ICE CREAM

SINGLE	4.5
DOUBLE	8.5
TRIPLE	12
Flavours available upon request.	

PASTRIES

BUTTER CROISSANT	5.5
BANANA BREAD	5.5
ALMOND CROISSANT	6.5
PAIN AU CHOCOLAT	6.5
NUTELLA DONUT	6.5
MUFFIN	6.6
Mixed Berry, Apple Cinnamon, Chocolate Chip.	
HAM & CHEESE CROISSANT	8

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

Heineken Zero	7
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
Invinity 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

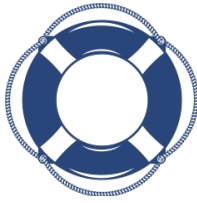
	GLS	BTL
Flower Thief Shiraz (SA)	8	38
Robert Oatley Pocketwatch Pinot Noir (Victoria)	10	45
Lavoro Cabernet Sauvignon (McLaren Vale, SA)	12	48
Marrenon Les Grains Merlot (Vin de Pays, Rhone, France)	13	55
Penfolds Cellar Reserve Shiraz 2021 (Multi-Regional Blend, SA)	19	76
Penfolds BIN 389 Cabernet Shiraz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

Attention! Some cocktails may contain egg whites.

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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.

**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.	

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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 11
 Chocolate, strawberry, vanilla, caramel

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.