

menu

SHARES

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| OYSTERS (½ DOZEN OR DOZEN) | |
| NATURAL | 28/54 |
| APPLE & FINGER LIME MIGNONETTE | 29/56 |
| CIABATTA – CULTURED BUTTER – EVOO – BALSAMIC | 12 |
| ARTISAN FLAT BREAD – SWEET ROMAS – CONFIT GARLIC – BASIL – BUFFALO MOZZARELLA – ROCKET -BALSAMIC GLAZE (V) | 24 |
| DUCK LIVER PATE – SOUR CHERRY JELLY – CRISPY BREAD – LAVOSH | 22 |
| BAKED BRIE – APRICOT & FIGS – RAINFOREST HONEY – PISTACHIOS – TOAST – CRACKERS (GFO) | 22 |
| THE BOAT SHED CALAMARI – HOT & SOUR – KEWPIE – LEMON (GF, DF) | 19 |

ENTRÉE

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| HERVEY BAY ½ SHELL SCALLOPS – LEMON MYRTLE & KAFFIR LIME BUTTER (3) (GF) | 31 |
| HIRAMASA KINGFISH SASHIMI – PONZU – BABY QUKES – WAKAME – SALMON PEARLS (GF, DF) | 30 |
| SMASHED PORK AND PRAWN MIANG – COCONUT AND PEANUT SAMBAL – NUOC CHAM – BETEL LEAF (GF, DF) | 22 |
| CRISP & STICKY EGGPLANT – BEAN SPROUT & PAPAYA – FRAGRANT LEAVES – CHILLI LIME DRESSING (GF, DF, VE) | 22 |
| BEEF TARTARE – EGG YOLK – MISO – SESAME & POTATO CRISPS (GF, DFO) | 24 |
| BANG BANG CHICKEN – SESAME GLASS NOODLE AND WOMBOK SALAD – PEANUT SAIGON DRESSING (GF) | 24 |
| GARLIC & MACADAMIA BUTTERED MOOLOOLABA PRAWNS – ARTISAN SOURDOUGH – CREAMED FETA & HERBS (GFO) | 31 |
| COCONUT AND CHILLI BATTERED PRAWNS – ROASTED BANANA – BUNDY RUM SYRUP (DF) | 26/38 |

MAINS

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| SA BLACK MUSSELS – CHORIZO – GARLIC – WHITE WINE REDUCTION – HERBS – CRISPY BREAD (GFO) | 38 |
| PAN FRIED MARKET FISH – SEASONAL GREENS – ROASTED KIPFLERS – CAPER & DILL GREMOLATA – LEMON BEURRE BLANC (GF) OR ENJOY WITH CHIPS AND GARDEN SALAD (DF) | MP |
| SCALLOP & PRAWN SPAGHETTINI – GARLIC AND LEMON PRAWN BUTTER – BABY SPINACH – FRESH TOMATO – HERBS – LEMON – CHILLI | 46 |
| BEER BATTERED SMOOTH NZ DORY – GARDEN SALAD – CHIPS | 38 |
| EXOTIC MUSHROOM SPAGHETTINI – CONFIT GARLIC – ROASTED PUMPKIN – PINE NUTS – SAGE – GORGONZOLA (V, VEO) | 42 |
| CHAR GRILLED CHICKEN BREAST – CHEESY POLENTA – PORCINI & PANCETTA – GREENS – LEMON & THYME BUTTER (GF) | 39 |
| SWEET & STICKY BRAISED PORK BELLY – CREAMY SLAW – CUCUMBER PICKLE – KAFFIR LIME & LEMONGRASS RICE (GF, DF) | 47 |
| TASMANIAN LAMB BACKSTRAP – EDAMAME – RADISH – CHARRED KANG KONG – GARLIC CHIVES (GF, DF) | 48 |
| CHAR GRILLED EYE FILLET – CONFIT MUSHROOMS – GYMPIE BEANS – SKORDALIA MASH – GREEN PEPPER COGNAC CREAM (GF) | 54 |

SIDES

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| CRISPY POTATOES – CRÈME FRAICHE – GARLIC CHIVES (GF) | 10 |
| ROCKET, GREEN APPLE & PARMESAN SALAD – SPANISH ONION – CANDIED WALNUTS – HOUSE VINEGARETTE (GF, DFO) | 15 |
| CHARRED BROCCOLINI – WHIPPED GARLIC – HAZELNUT – LEMON (GF, DF) | 15 |
| CRISPY FRIES – AIOLI (GF) | 12 |
| HEIRLOOM TOMATO – BOCCONCINI – BASIL – SHERRY VINEGAR (GF) | 15 |