

# menu

## SHARES

OYSTERS (½ DOZEN OR DOZEN)	
NATURAL	28/54
MISO, SOY & LIME DRESSING – WAKAME – BLACK SESAME (GF DF)	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

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

SA BLACK MUSSELS POACHED IN GREEN CURRY BROTH – ASIAN GREENS – TOMATO – LIME (GF, DF)	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 – ROCKET – PINE NUTS – SAGE – GORGONZOLA (V, VEO)	39
CHAR GRILLED MARINATED CHICKEN BREAST – BLACK BEAN PUREE – CORN RIBS – PICO DE GALLO – LIME CREAM (GF, DFO)	39
SWEET & STICKY BRAISED PORK BELLY – CREAMY SLAW – CUCUMBER PICKLE – KAFFIR LIME & LEMONGRASS RICE (GF, DF)	47
TASMANIAN LAMB SHOULDER & CUTLET – WHIPPED TAHINI – GREEN PEA TABOULI – ROSTI – PRESERVED LEMON LABNEH – JUS (GF)	49
CHAR GRILLED EYE FILLET – HAND CUT ROSEMARY FAT CHIPS – CARAMELISED ONION – CHARRED ASPARAGUS – HORSERADISH JUS (GF, DF)	56

## SIDES

HERB & GARLIC BUTTERED KIPFLERS (GF)	14
ROCKET – PEACH – PERSIAN FETA – SPANISH ONION – CANDIED WALNUTS (GF, DFO)	16
GREEN LEAF SALAD – SPANISH ONION – CUCUMBER RIBBON – HOUSE VINAIGRETTE (GF, DF) ADD AVOCADO	13 + 2
CHARRED BROCCOLINI – WHIPPED GARLIC – HAZELNUT – LEMON (GF, DF)	15
CRISPY FRIES – AIOLI (GF)	12