

BOATHOUSE
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BAR & RESTAURANT

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Welcome

Welcome to The Boathouse Bar & Restaurant,
where fresh flavours meet relaxed coastal charm.

This menu has been thoughtfully curated by our Executive Chef Laura Baker, who brings her culinary expertise & creativity from England to our shores. Working closely with our passionate kitchen team, she has crafted a vibrant seasonal menu inspired by her love of fresh, honest food.

So sit back, soak in the view & let us take you
on a memorable dining experience.

*P.S. If you have any dietary requirements, please let a member
of our team know - we're happy to help you find the right dish.*

SNACK & SHUCK

FRESHLY SHUCKED LOCAL OYSTERS (A)

Natural	5.5ea
Kilpatrick	6ea
Mornay	6ea

ANCHOVY TOASTS (I)	14
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Parsley, pickled shallot

WARM FLATBREAD (A)	14
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Whipped bottarga

GRILLED SCALLOPS (I)	36
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Miso & seaweed butter

SMALL PLATES

CHARRED SQUID (I)	24
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Lemon & caper dressing

PAN-SEARED KING PRAWNS (I)	25
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Olive oil, garlic, chilli & tomato

CHARRED FISH WINGS (I)	28
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Thai red curry sauce

HEIRLOOM TOMATOES	25
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Basil & stracciatella

LOBSTER ARANCINI (I)	24
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Lobster head emulsion

LARGE PLATES

DORY FILLETS (I) Charred greens & creamy dill sauce	37
BARRAMUNDI FILLET (I) Buttered leeks & seafood bisque	38
SEAFOOD & 'NDUJA RISOTTO (M) Clams, squid, king prawns, fresh herbs & Parmesan	42
SURF & TURF (A) 250g Beef City black rump, king prawns, shoestring fries, Café de Paris butter & red wine jus	57
HERB CRUMBED CHICKEN CUTLET Napoli sauce, prosciutto, rocket, capers, pickles, fior di latte & Parmesan	38

SHARE PLATES

WHOLE SNAPPER (I) Soy, ginger & garlic served with mixed greens & lemon smashed chat potatoes	130
THE BOATHOUSE SEAFOOD TOWER (M) Two natural oysters, two Kilpatrick oysters, two Mornay oysters, prawn cocktail, whole tiger prawns, smoked salmon pâté with caviar, barramundi fillet, squid, pickles, flat bread & fries	175

SIDES & EXTRAS

SHOESTRING FRIES Truffle aioli	14
CHARRED GREENS Salsa verde	14
SMASHED CHAT POTATOES Lemon salt	14

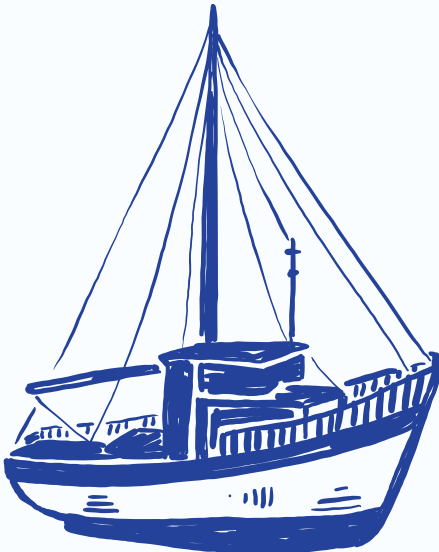


DESSERT

THE BOATHOUSE SMORE Vanilla ice cream, toasted marshmallow, biscuit & dark chocolate ganache	16
APPLE & RHUBARB CRUMBLE Caramelised apple, cinnamon & rhubarb crumble served with vanilla ice cream	16
FLOURLESS CHOCOLATE TORTE Cardamon orange syrup & crème fraîche	16
CHEESE PLATE Selection of cheese, quince, dried fruit, lavosh	36

FOR THE KIDS

KIDS CHICKEN TENDERS With shoestring fries	16
GRILLED FISH (I) With shoestring fries	16
KIDS PASTA Napoli sauce & Parmesan	16



(A) - Australian Seafood • (I) - Imported Seafood • (M) - Mixed Origin Seafood

