

THE

BOATHOUSE

BAR & RESTAURANT

PLEASE NOTE

10% surcharge applies on Sundays // 15% surcharge applies on public holidays // please advise our team of allergies at the time of ordering

SEAFOOD LABEL

(A) Australian, (I) Imported, (M) Mixed

LUNCH MENU

STARTERS & SHARES

BUCKET OF PRAWNS \$25 (A)
shell on prawns / Marie Rose sauce

NSW PACIFIC OYSTERS (A)
natural \$6 each
kilpatrick \$7 each

LEMON PEPPER SQUID \$24 (I)
light coating / citrus mayo

CHILLI & GARLIC PRAWNS \$26 (I)
olive oil / garlic / chilli
tomatoes / toasted sourdough

PUMPKIN ARANCINI \$22
crispy risotto balls / rocket
herb oil / garlic aioli

SEAFOOD TOWER \$165 (M)
oysters / lemon pepper squid
whole king prawns / smoked salmon
king dory fillet / battered whiting
Marie Rose sauce / lemon caper butter
charred sourdough / salad / shoestring fries

MAINS

FISH AND CHIPS \$29 (M)
crispy battered barramundi
house tartare sauce / chips / lemon

GRILLED DORY FILLETS \$37 (I)
charred greens
creamy lemon dill sauce

CLASSIC CAESAR SALAD \$25
baby cos / crispy bacon / shaved parmesan
garlic croutons / poached hen's egg
house-made dressing
ADD CHICKEN +\$9
ADD SEARED PRAWNS +\$16 (I)

STEAK FRITES \$49
250g Angus rump / Café de Paris butter
shoestring fries / red wine jus

HARBOUR HIGH TEA (I)

**\$56PP INCLUDES SPARKLING WINE
& BOTTOMLESS LOOSE LEAF TEA**

cream cheese & cucumber sandwiches / coronation chicken brioche
homemade sausage roll / curried lamb scotch egg / anchovies on toast

SIDES

MIXED GREENS \$15
salsa verde

SHOESTRING FRIES \$12
aioli

MAC & CHEESE \$14
truffle oil

BURGERS & WRAPS

SERVED WITH SHOESTRING FRIES

KING PRAWN SANDWICH \$28 (A)
prawns / Marie Rose sauce
shredded lettuce / house pickles

CHARGRILLED STEAK CIABATTA \$29
grilled steak / truffle mayo
caramelised onion / rocket

FISH FINGER BRIOCHE \$26 (I)
crispy fish / tartare sauce
lettuce / brioche bun

LOVE LOCAL BURGER \$25
100% Australian Angus beef
Australian cheese / soft milk bun
cos lettuce / tomato
house-made burger sauce

THE ROYAL CHOOK \$24
coronation chicken wrap
MAKE IT GLUTEN FREE +\$5

DESSERTS

THE BOATHOUSE S'MORE \$16
vanilla ice cream / toasted marshmallow
biscuit / dark chocolate ganache

MANGO & LIME CRÈME BRÛLÉE \$16
almond tuile

LEMON TART \$16
clotted cream
freeze-dried raspberry crumb

CHEESE PLATE \$36
selection of cheese
quince / dried fruit / lavosh

AFFOGATO \$15
espresso shot / vanilla ice cream
ADD LIQUEUR +\$11

scones / chocolate macarons / Victoria sponge
lemon meringue tart / poached prawn croissants
cream cheese & cucumber sandwiches / coronation chicken brioche
homemade sausage roll / curried lamb scotch egg / anchovies on toast