

THE  
**BOATHOUSE**  
BAR & RESTAURANT

# *Welcome*

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

Our focus is on showcasing the finest local produce, sourced not only from our region but from across New South Wales, to bring you the very best of what's in season.

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

So sit back, soak in the view and 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.*

# ENTREES



## **NSW PACIFIC OYSTERS (A)**

*Natural \$6 each*

*Kilpatrick \$7 each*

## **WARM SOURDOUGH \$14**

*With whipped sea salt butter, extra virgin olive oil & balsamic glaze*

## **HOUSE MARINATED OLIVES \$13**

*Mixed olives marinated in herbs, citrus & garlic*

## **LEMON PEPPER SQUID \$24 (l)**

*Light coating, served with citrus mayo*

## **CHILLI & GARLIC PRAWNS \$26 (l)**

*Cooked in olive oil with garlic, chilli & tomatoes, served with toasted sourdough*

## **PUMPKIN ARANCINI \$22**

*Crispy risotto balls, served with rocket, herb oil & garlic aioli*

## **DUKKAH CRUSTED BEEF CARPACCIO \$28**

*with pomegranate, mint and harissa emulsion*

# MAINS



## **CHICKEN MILANESE \$38**

*Crumbed chicken breast with napoli sauce, prosciutto, rocket, capers, pickles, fior di latte & parmesan*

## **GRILLED DORY FILLETS \$37 (l)**

*Served with charred greens & creamy lemon dill sauce*

## **PAN-SEARED BARRAMUNDI \$38 (l)**

*Kombu dashi, charred Asian greens & crispy shallots*

## **SMOKEY EGGPLANT \$29**

*With whipped ricotta, hazelnut dukkah, and brown butter emulsion*

## **CLASSIC CAESAR SALAD \$25**

*Cos lettuce, crispy bacon, parmesan, croutons, poached egg & house caesar dressing*

**ADD CHICKEN +\$9 / SEARED PRAWNS +\$16 (l)**

# MAINS



## **PARMESAN CRUSTED PORK COTOLETTA \$42**

*With pickled fennel & brussel sprouts slaw in a seeded mustard dressing*

## **300G SCOTCH FILLET \$57**

*Grass-fed, grain-finished for 50 days  
from Gippsland, Victoria*

## **250G RIVERINA ANGUS RUMP \$49**

*120 day grain-fed  
from Wagga, NSW*

*All steaks served with potato rosti and your choice of sauce:  
red wine jus, diane, or creamy peppercorn*

**ADD SEARED PRAWNS +\$16 (I)**

# TO SHARE



*The below meals are designed to be shared between two*

## **SLOW-COOKED LAMB SHOULDER \$95**

*Smashed chat potatoes, charred greens, citrus-herb gremolata, red wine jus*

## **THE BOATHOUSE SEAFOOD TOWER \$165 (M)**

*Natural oysters, lemon pepper squid, whole king prawns, smoked salmon,  
battered whiting & king dory fillet,  
marie rose sauce, lemon caper butter, charred sourdough, garden salad & chips*

# SIDES



**MIXED GREENS \$15**

*With salsa verde*

**BOATHOUSE CHIPS \$12**

*With aioli*

**SMASHED CHAT POTATOES \$14**

*With lemon salt*

**MAC & CHEESE \$14**

*With truffle*

**GARDEN SALAD \$12**

**PICKELED FENNEL & CABBAGE SLAW \$12**

*Seeded mustard dressing*

# KIDS



## **GRILLED FISH \$16 (l)**

*With chips & a soft drink*

## **CHICKEN TENDERS \$16**

*With chips & a soft drink*

## **TOMATO PASTA \$16**

*With parmesan cheese & a soft drink*

## **DESSERT**

*Scoop of vanilla ice cream +\$2*

# DESSERTS



## **THE BOATHOUSE S'MORE \$16**

*Vanilla ice cream, toasted marshmallow, biscuit & dark chocolate ganache*

## **MANGO & LIME CRÈME BRÛLÉE \$16**

*Served with and almond tuile*

## **LEMON TART \$16**

*Served with clotted cream and freeze-dried raspberry crumb*

## **CHEESE PLATE \$36**

*Selection of cheeses with quince, dried fruit & lavosh*

## **AFFOGATO \$15**

*Espresso over vanilla ice cream*

## **WITH LIQUEUR +\$11**

*Barista made coffee and tea also available,  
please ask your friendly wait staff*

# MENU NOTES



## **WE TAKE ALLERGIES SERIOUSLY!**

THE BOATHOUSE REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS

SEAFOOD LABEL: (A) AUSTRALIAN, (I) IMPORTED, (M) MIXED

## **ARE YOU A EVT STAYS MEMBER?**

Please be sure to have your membership card or number available when requesting your bill so we can apply the appropriate discounts for you.

Discount only applies when staying in house.

**UNFORTUNATELY, DISCOUNTS CANNOT BE ADDED TO BILLS AFTER PAYMENT.**

### **PLEASE NOTE**

*10% surcharge applies on sundays*  
*15% surcharge applies on public holidays*  
*1.5% credit card surcharge applies*