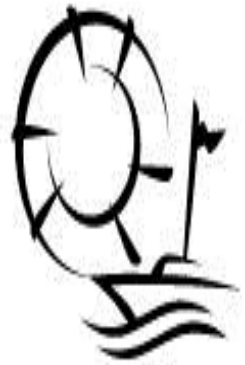


BOATSHED



RESTAURANT

Chef Ben Coates

Trading Hours:-

Mon– Fri	12pm—2.30pm	6pm –9.00pm
Sat:	12pm—9.00pm	
Sun:	12pm—2.30pm	6pm –9.00pm

Breads

Warmed Sourdough w' whipped sundried tomato butter & olive oil	8
Garlic Turkish Bread	7
Garlic & Cheese Turkish Bread	8

Starters

Warm Chorizo Con-Queso dip w' house made tortilla chips & mild chilli salt	12
Whole Baked Brie w' truffled honey, toasted hazelnuts, fresh thyme & lavosh V	13
Sticky Wings soy, honey, ginger, sesame w' pickled red onion, cucumber & coriander salad	13
S+P Squid w' coconut & lime aioli, fresh herbs, lemon wedge GF	14.5
Charred Pork Belly portuguese spiced w' roasted red pepper & green bean salad GF	14.5



STEAKS

Our steaks are from premium pasture-fed Angus-Hereford yearlings & grain-fed Angus beef from Victoria, Queensland & the Hunter and are carefully selected by weight, marbling for superior quality.

All our steaks are served with green beans, triple cooked hand cut chips plus your choice of sauce.

300g Angus Scotch fillet

33

This is a juicy, tender and full of flavour Steak.

400g Cattleman's Cutlet

46

Scotch fillet left on the bone for extra flavour and juiciness

350g Bone In New York Sirloin

33

New York Strip. Well trimmed for flavour and tenderness.

600g Hunter Valley Dry-aged T-Bone

50

(Dry aged for 28 days)

200g Nolan's Beef Tenderloin

36

The most tender, lean and milder in flavour

250g Private Selection Rump steak

28

Specially selected Australian Beef, locally grass-raised on rich pastures.

1KG Tomahawk (for 2)

90

"tomahawk" cut because the long bone resembles a single-handed axe

4 boned Cowra Lamb Rack

35

Cowra Lamb is tender with a rich full flavour

Mains

- Sous Vide Chicken 28
w' sweet corn puree, crispy kale, zucchini ribbons, curried cauliflower,
chorizo crumble **GFO**
- Fettuccini Boscaiola 22
w' portabella mushroom, prosciutto, roast garlic, basil, white wine, cream
& parmesan **VO**
- Braised Beef Cheeks 26
w' cauliflower puree, buttered red cabbage, dutch carrots, red wine sauce,
sweet potato crisps **GF**
- Fresh Red Snapper 29
w' potato gratin, asparagus, vine tomatoes, w' lemon butter caper sauce **GF**

Pub Favourites

- Classic Chicken Schnitzel w' chips, salad & choice of sauce 19.5
- Chicken Parmigiana 23
w' bacon bits, napolitano sauce, mozzarella w' chips & salad
- Battered Whiting w' chips, salad, house made tartare, lemon 19.5
- Nourish Bowl 19.5
w' roasted pumpkin, spiced cauliflower, brown rice, quinoa, baby spinach,
kale, avocado & super seed mix **V**
- Boatshed Burger 19
w' beef patty, bacon, lettuce, cheese, tomato, caramelised onion, beetroot
relish & house made BBQ sauce
- Satay Tofu Burger 18
w' shredded carrot slaw, smashed avocado, tomato relish, satay aioli **V**
- Italian Mozzarella & Prosciutto Pizza 22
w' mozzarella, prosciutto, cherry tomato, Italian parsley **VO**
- Boatshed Supreme Pizza 22
w' bacon, pepperoni, chorizo, roast capsicum, onion, mushroom, olives,
pineapple,

Gluten Free Buns & Pizza Bases Available 3.5 EXTRA

Sides

Garden Salad	5
Creamy Mash	5
Seasonal Greens	5
Fries	5
Garlic Mushrooms	5
Garlic Buttered & Chive Prawn	9

Sauces

Gravy, Dianne, Mushroom, Pepper	2.5ea
Port Wine Jus	3.5
Beer Mustard	3.5

The Little Ones

all kids meals receive a paddle pop and a soft drink

Cheese Burger and chips	10
Chicken Nuggets and chips	10
Fettuccini Napolitano V	10

Dessert

Salted Caramel Popcorn pots	10
Apple Crumble	10
w' ginger & coconut crumble, apple compote, cinnamon ice cream	

Boatshed Lunch Specials

14.50 INCLUDES A FREE DRINK

- Roast pumpkin & pea risotto w' shaved parmesan
- Chicken schnitzel w' chips, salad, gravy
- Fish of the day w' chips, salad, tartare sauce & fresh lemon
- 200g sirloin steak w' chips, salad ,gravy
- Crumbed calamari salad w' tartare & fresh lemon
- Satay chicken stir fry & steamed rice

Available Monday to Friday 12pm-2.30pm

SPECIAL MEAL DEALS NOT AVAILABLE WEEKENDS OR PUBLIC HOLIDAYS.

Boatshed Dinner Specials

- Mon:** \$13.50 Steak w' chips, salad and your choice of gravy, dianne, pepper or mushroom sauce
- Tues:** \$13.50 Schnitzel w' chips, salad and your choice of gravy, dianne, pepper or mushroom sauce
- Wed:** \$23 Steak & Oysters w/- chips & salad
- Fri:** \$20 Schnitzel & Drink w' chips, salad and your choice of gravy, dianne, pepper or mushroom sauce