

STARTERS & ENTREES

BREAD \$2 EACH

boathouse ciabatta, EVOO balsamic & honey reduction

OLIVES \$8 (GF, DF)

selection of house marinated warm olives

FRESHLY SHUCKED TASMANIAN OYSTERS

naked \$3.8 each or \$21 half doz (GF, DF)

today's flavour \$4.3 each or \$24 half doz

kilpatrick \$4.5 each or \$25 half doz (GF, DF)

DUO OF DUCK CHARCUTERIE PLATE \$19 (GFO, DF)

coffee cured & peking style, pickled fennel, radish & cucumber salad
pomegranate hoisin sauce & pickled mayo

BEEF CHEEK CREPES \$26

asian style braised cheeks, wakame slaw,
mentsuyu dressing & kimchi with sesame crumble

FIVE SPICED FRIED SQUID \$19 (GFO, DF)

miso & tahini sauce, orange sweet soy drizzle

SEAFOOD CHOWDER (E) \$20, (M) \$32

our famous boathouse seafood chowder, scallops & prawns

BOATHOUSE TEA SMOKED SALMON \$20 (GF, DF)

red quinoa & rocket salad, pickled onion & beetroot,
toasted seeds, citrus mayo

SEAFOOD TASTER \$24

five spiced squid, boathouse chowder, boathouse tea smoked salmon

CHAR-GRILLED STANLEY OCTOPUS (E) \$20, (M) \$35 (GF, DF)

warm potato & green olive salad, red radish, smoked almonds,
prosciutto shards, cauliflower skordalia & garlic balsamic drizzle

ROASTED SWISS BROWN GRATIN \$17 (GF)

stuffed with ricotta & feta, topped with parmesan & pecorino on tomato
kasundi with balsamic & garlic glaze

PRINCIPAL / GRANDE / MAIN

BALSAMIC BBQ SCOTTSDALE PORK LOIN \$37 (GF, DF)
white bean & garlic ecrasse, BBQ glaze, apple slaw chipotle mayo
with walnut pecan crumble

CONFIT DUCK LEG \$42 (GF, DFO)
cauliflower skordalia, beetroot relish, caramelised garlic & balsamic
drizzle pistachio & pepita dukkah crust

CHAR-GRILLED STEAKS (GF, DF)

5 SCORE BLACK ANGUS RUMP (280G) \$40

EYE FILLET (220G) \$44

FILLET MIGNON (220G) \$48

choice of roasted chat potatoes, boathouse chutney
horseradish sour cream & red wine jus

or

beer battered fat chips & red wine jus

mushroom or peppercorn sauce additional \$3

CHAR-GRILLED TAHINI CHICKEN \$34 (GF, DFO)
sweet potato puree, basmati coconut rice & mango yoghurt

VEGETARIAN \$32 (GF, DFO)
seeded crusted pumpkin, baby carrots, broccolini, besan battered
cauliflower, zucchini & green olive saksuka & cauliflower skordalia

PAN FRIED GNOCCHI & MUSHROOM \$29
mushrooms sauteed in a white wine & cream sauce, peas,
baby spinach enoki salad & pecorino cheese
(add grilled chicken additional \$6)

BRAISED PERSIAN SPICED LAMB \$34 (GF, DFO)
zucchini & green olive saksuka, coconut basmati rice,
pickled onion & lime yoghurt

PRINCIPAL / GRANDE / MAIN

FISH AND CHIPS \$32 (DF)

beer battered fresh fish of the day, thick cut boathouse chips
pickled mayo slaw & house made tartare

FIVE SPICED FRIED SQUID \$33 (GFO, DF)

miso & tahini sauce, orange & sweet soy dressing
thick cut boathouse chips & pickled mayo slaw

SEAFOOD ORECCHIETTE PASTA \$35

seafood medley of scallops, prawns, squid & hot smoked salmon with
a white wine cream sauce, baby spinach & fresh herbs

SEAFOOD SHARE PLATTER FOR TWO \$98 (DFO) (additional person \$48)

entrée of seafood taster plate of boathouse chowder,
local natural oyster, smoked huon salmon

followed by grilled fish, crumbed prawns & scallops, 5 spiced squid,
with pickled mayo slaw & beer battered fat chips

SIDES

SHOESTRING FRIES \$8 (GF)

BEER BATTERED FAT CHIPS \$9

SALAD GREENS, MUSTARD DRESSING, GRANA \$8 (GF, DF)

WILTED GREENS \$10 (GF, DFO)

OVEN ROASTED POTATOES \$9 (GF, DFO)

MEDLEY OF VEGETABLES \$12 (GF, DFO)

SAUTÉED MUSHROOMS IN SPINACH IN BUTTER \$12 (GF)