

STARTERS & ENTREES

BREAD \$2.5 EACH

boathouse ciabatta, EVOO balsamic & honey reduction

OLIVES \$9 (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 \$20 (GFO, DF)

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

BEEF CHEEK CREPES \$27

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

SPICE FRIED SQUID \$20 (GFO, DF)

coconut ranch, sesame seeds, fried shallots, fresh coriander

SEAFOOD CHOWDER (E) \$22, (M) \$33

our famous boathouse seafood chowder, scallops & prawns

BOATHOUSE TEA SMOKED SALMON \$22 (GF, DF)

red quinoa & cauliflower cous-cous salad, pickled mayo,
toasted seeds & pecans, merlot glaze

SEAFOOD TASTER \$26

spice fried squid, boathouse chowder, tea smoked salmon

CHAR-GRILLED OCTOPUS (E) \$22, (M) \$37 (GF, DF)

tahini sauce, semi-dried tomatoes, grilled chorizo,
smoked almond & pecan dukkah, garlic balsamic drizzle

ROAST SWISS BROWN MUSHROOM \$19 (GF, DFO)

chickpea & walnut stuffing, baby spinach, fetta, pecorino,
parmesan, tomato kasundi, garlic balsamic

PRINCIPAL / GRANDE / MAIN

SCOTSDALE BBQ PORK SCOTCH \$37 (GF, DFO)
green pea hummus, apple slaw, rhubarb relish, merlot glaze

CANTONESE CONFIT DUCK LEG \$42 (GF, DFO)
lemongrass rice, apricot & honey sauce,
miso pickled mushroom, pickled beetroot salad

CHAR-GRILLED STEAKS (GF, DFO)

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

EYE FILLET (220G) \$46

FILLET MIGNON (220G) \$49

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

or

house spiced chips & red wine jus

mushroom or peppercorn sauce additional \$3

CHAR-GRILLED TAHINI CHICKEN \$34 (GF, DFO)
braised lentil & tomato ragu, jeera yoghurt, pickled beetroot,
snow pea tendril salad, chickpea cous-cous with semi dried tomato

VEGETARIAN \$32 (GFO, DFO)
roast pumpkin, baby carrots, artichoke, besan battered
cauliflower, chickpea cous-cous with semidried tomatoes

PAN FRIED GNOCCHI & MUSHROOM \$30 (DFO)
sauteed mushrooms, peas & baby spinach,
hazelnut butter, hazelnut crumb & pecorino
(add grilled chicken additional \$7)

BRAISED SHAWARMA LAMB \$35 (GF, DFO)
marinated artichokes, green olives, chickpea cous-cous,
semi-dried tomato, jeera youhurt

PRINCIPAL / GRANDE / MAIN

FISH AND CHIPS \$32 (DF)

beer battered flathead, house spiced chips,
pickled mayo slaw & house made tartare

SPICE FRIED SQUID \$33 (GFO, DF)

coconut ranch, sesame seeds, fried shallots, fresh coriander,
house spiced chips & pickled mayo slaw

SEAFOOD ORECCHIETTE PASTA \$36 (DFO)

seafood medley of scallops, prawns, squid & hot smoked salmon with
a pomodoro speziato sauce

SEAFOOD SHARE PLATTER FOR TWO \$105 (DFO)

(additional person \$55)

entrée of boathouse chowder,
local natural oysters, boathouse tea smoked salmon

followed by grilled fish, crumbed prawns & scallops, spice fried squid,
with pickled mayo slaw & house spiced chips, tartare and lemon

SIDES

SHOESTRING FRIES \$10 (GF)

SALAD GREENS, MUSTARD DRESSING, GRANA \$10 (GF, DF)

WILTED GREENS \$10 (GF, DFO)

OVEN ROASTED POTATOES \$10 (GF, DFO)

MEDLEY OF VEGETABLES \$12 (GF, DFO)

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