

STARTERS & ENTREES

BREAD \$2.5 PER PIECE

boathouse ciabatta, EVOO balsamic & honey reduction

OLIVES \$9 (GF, DF)

selection of house marinated warm olives

FRESHLY SHUCKED TASMANIAN OYSTERS

naked \$4 each or \$22 half doz (GF, DF)

today's flavour \$4.5 each or \$24 half doz

kilpatrick \$4.8 each or \$25 half doz (GF, DF)

DUO OF DUCK CHARCUTERIE PLATE \$23 (GFO, DF)

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

BEEF CHEEK CREPES \$28

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

SPICE FRIED SQUID \$22 (GFO, DF)

coconut ranch, sesame seeds, fried shallots, fresh coriander

SEAFOOD CHOWDER (E) \$23, (M) \$33

our famous boathouse seafood chowder & ciabatta

BOATHOUSE TEA SMOKED SALMON \$23 (GF, DF)

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

SEAFOOD TASTER \$27

spice fried squid, boathouse chowder, tea smoked salmon

CHAR-GRILLED OCTOPUS (E) \$23, (M) \$38 (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

BBQ PORK LOIN \$38 (GF, DFO)

green pea hummus, apple slaw, rhubarb relish, merlot glaze

CANTONESE CONFIT DUCK LEG \$43 (GF, DFO)

lemongrass rice, apricot & honey sauce,
miso pickled mushroom, pickled beetroot salad

CHAR-GRILLED STEAKS (GF, DFO)

5 SCORE BLACK ANGUS RUMP (280G) \$43

EYE FILLET (220G) \$48

FILLET MIGNON (220G) \$53

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 \$36 (GF, DFO)

braised lentil & tomato ragu, jeera yoghurt, pickled beetroot,
snow pea tendrils salad

VEGETARIAN \$33 (GFO, DFO)

roast pumpkin, baby carrots, artichoke, besan battered
cauliflower, chickpea cous-cous with semidried tomatoes

PAN FRIED GNOCCHI & MUSHROOM \$33 (DFO)

sautéed mushrooms, peas & baby spinach,
hazelnut butter, hazelnut crumb & pecorino
(add grilled chicken \$7)

BRAISED SHAWARMA LAMB \$37 (GF, DFO)

marinated artichokes, green olives, chickpea cous-cous,
semi-dried tomato, jeera yoghurt

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 \$38 (DFO)

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

SEAFOOD SHARE PLATTER FOR TWO \$115 (DFO)

(additional person \$60)

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 \$12 (GF, DF)

WILTED GREENS \$12 (GF, DFO)

OVEN ROASTED POTATOES \$10 (GF, DFO)

MEDLEY OF VEGETABLES \$14 (GF, DFO)

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