



CHRISTMAS IN JULY 2024

SHARE PLATTER ENTREE

boathouse tea smoked salmon, wild mushroom & pecorino arancini,
cured meats, marinated vegetables, fetta, house made ciabatta

MAIN COURSE

ROAST NICHOLS TURKEY BREAST

caramelised onion & herb stuffing
with orange & cranberry compote

ROAST SCOTTSDALE PORK LOIN

duck fat potatoes, apple slaw,
boathouse chutney, smoked almonds & red wine jus

PAN FRIED TASMANIAN SALMON

prawn & lemon ecrasse, pistachio dukkah crust, pico de gallo
& garlic balsamic drizzle

VEGETARIAN (GFO, DFO)

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

DESSERT

sticky fruit pudding with brandy crème patisserie, orange toffee sauce,
caramelised pecans & pistachios

spiced white chocolate & coconut panna cotta
sweet & sour rhubarb sauce, candied pistachios & ginger crumb

