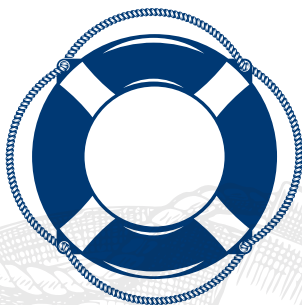




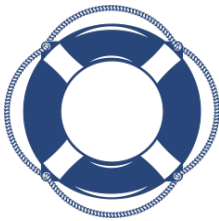
DINE-IN MENU



PLEASE NOTE

We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Thank you.

Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills.



BREAKFAST

Until 11:30 AM

SOURDOUGH TOAST.....\$7

Single origin whole wheat sourdough.

BACON & EGG ROLL.....\$12

BBQ/Tomato/Aioli.

EGGS YOUR WAY.....\$15

Poached/Scrambled/Fried eggs, single origin whole wheat sourdough. + Bacon \$5.

EGGS BENNY.....\$25

Smoked Tasmanian Salmon/Maple Bacon, spinach, hollandaise, sourdough.

X.O. PRAWN SCRAMBLE.....\$26

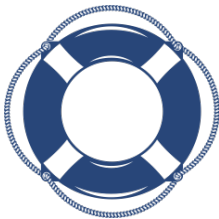
Stir fried Queensland tiger prawns, onion, chilli, scrambled eggs, X.O. sauce.

SINGAPORE CHILLI CRAB OMELETTE.....\$26

Soft shell crab, wok fried omelette, Singapore Chilli.

LOBSTER EGGS BENEDICT.....\$40

½ Western Australian rock lobster, poached eggs, chilli hollandaise, spinach, sourdough.



SPECIALS

LOBSTER ROLL.....\$27.5

Garlic butter confit W.A Lobster, yuzu mayo, Avruga caviar, fries.

WAGYU BEEF SKEWERS.....\$29

3 x wagyu skewers, rocket salad, pesto, pita bread.

TUNA TARTARE.....\$32

Savoury tart, fresh mango, diced avocado, tuna, gin shiraz caviar, honey .

WAGYU PICANHA.....\$49

200g Wagyu rump cap MBS9, mash potato, sauté mixed greens, mushroom sauce.

ALASKAN KING CRAB CLUSTER...\$95

Choice of cooking style:
Ginger & shallots, Singapore chili, garlic butter, X.O, salt & pepper, steamed.+Cooking Fee \$15

KINGFISH CEVICHE.....\$35

Hiramasa Kingfish, coriander, eschalot, chilli, chives, dill, jalapenos, avocado puree, lime vinaigrette, Avruga caviar, Italian flatbread crisps.

LOBSTER SASHIMI PLATTER\$249

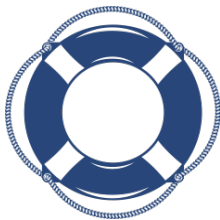
Live Southern Rock lobster sashimi 600g, scampi sashimi, ½ dozen pacific oysters caviar, salmon, tuna, kingfish, scallop sashimi, sea urchin roe, salmon caviar, seaweed salad.

+ Polanco Grand Reserve Caviar 30g \$120

岩龙虾刺身拼盘.....\$249

活南澳岸边岩龙虾刺身600克, 虾夷龙虾刺身, 半打太平洋生蚝鱼子酱, 鲑鱼, 金枪鱼, 黄尾鱼, 扇贝刺身, 海胆子鱼子酱, 鲑鱼子酱, 海藻沙拉.

波兰科大特级鱼子酱 30克 \$120



WHOLE FISH SPECIALS

WHOLE KING GEORGE WHITING
(PORT LINCOLN, SA).....\$30.5

WHOLE BABY BARRA
(CAIRNS, QLD).....\$40

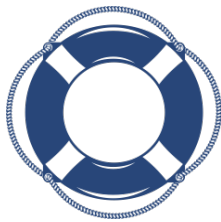
WHOLE BABY SNAPPER
(SOUTH ISLAND, NZ).....\$42

WHOLE JOHN DORY
(BERMAGUI, NSW).....\$53

CHOICE OF COOKING STYLE: Steamed w/ginger shallots, grilled or fried w/salt & pepper.

CHOICE OF SIDES: Stir fried egg noodles or chips & garden salad.

+\$10 SINGAPORE CHILLI SAUCE.



LIVE FROM THE TANK

LIVE X.O PIPPI'S 500G.....\$55

Live pipi's (500g) egg noodles and X.O sauce.

LIVE LOBSTER SPAGHETTI.....\$98

Live whole W.A. Lobster cooked to order, cherry tomato, Napolitana, spaghetti.

LIVE LOBSTER STIR FRY.....\$98

Live whole W.A. Lobster cooked to order, egg noodles choice of cooking style; Singapore Chilli, X.O, Ginger & Shallots, Salt & Pepper, Steamed, Garlic Butter, Mornay.

LIVE BABY ABALONE.....\$15 EACH

Choice of cooking style; Singapore Chilli, X.O, Ginger & Shallots, Salt & Pepper, Steamed, Garlic Butter.

LIVE BLACK LIP ABALONE*\$MP

LIVE MUD CRAB.....\$MP

LIVE PACIFIC GOLDEN SNOW CRAB.....\$MP

LIVE EASTERN LOBSTER*\$MP

LIVE SOUTHERN LOBSTER*\$MP

LIVE KING CRAB.....\$MP

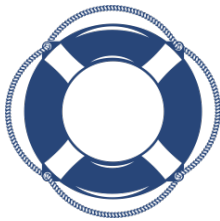
CHOICE OF COOKING STYLE:

Ginger & shallots, Singapore chili, garlic butter, X.O, salt & pepper, mornay, steamed.

+ ADD NOODLES \$10

+ COOKING FEE \$15

+ SASHIMI \$45 *



PIZZA BAR

MARGHERITA.....\$18

Mozzarella, fior di latte, basil.

PEPPERONI.....\$21

Mozzarella, fior di latte, pepperoni.

PESTO PRAWN.....\$23

Cherry tomato, dried chilli, Spanish onion, garlic prawns, pesto, mozzarella, fior di latte.

PROSCIUTTO.....\$23

Sun dried tomato, prosciutto, fior di latte, mozzarella, rocket, burrata.

SASHIMI BAR

SCAMPI SASHIMI.....\$24.5

NZ Scampi sashimi

LOADED SCAMPI.....\$29.5

Sea Urchin roe, salmon caviar, flying fish roe.

OYSTERS NATURAL..... Sydney Rock \$30..... Pacific \$28

½ dozen freshly shucked Pacific oysters, citrus & wasabi vinaigrette

OYSTERS CAVIAR..... Sydney Rock \$36..... Pacific \$33.5

1/2 dozen Pacific oysters, sea urchin roe, salmon caviar, flying fish roe, ponzu.

SASHIMI.....\$34

Choice of either Tasmanian salmon, Hiramasa Kingfish, Tuna.

SASHIMI SCALLOPS.....\$34

1/2 dozen Sashimi scallops, seaweed, caviar, wasabi & citrus dressing.

SASHIMI PLATTER.....\$49

Hiramasa Kingfish, Tasmanian Salmon, tuna, scallops, salmon caviar, Uni.

+ SCAMPI SASHIMI \$21, + POLANCO GRAND RESERVE CAVIAR 3OG \$120.

SEA URCHIN PLATTER.....\$49

Tasmanian Sea Urchin, seaweed salad, salmon caviar, ponzu.

LIGHT

GRILLED HALOUMI	\$17.5
Grilled haloumi, tomato confit, balsamico.	
TRIO OF DIPS	\$19
Taramasalata, tzatziki, hummus, toasted pita bread.	
BURRATA SALAD	\$24
Medley tomato, spanish onion, basil, parsley, sourdough, burrata.	
SCALLOPS IN ½ SHELL	\$26
½ dozen seared scallops, Mediterranean dressing.	
SMOKED SALMON & CAVIAR BLINIS	\$27
Mini blini's, herbed creme fraiche, smoked salmon, salmon caviar.	
+ POLANCO GRAND RESERVE CAVIAR 30G \$120.	
SALT & PEPPER CALAMARI	\$29.5
Dusted baby squid, salt & pepper, tartare.	
SALT & PEPPER PRAWNS	\$30
Fried XL Queensland Tiger Prawns, aioli.	
BBQ OCTOPUS	\$33
Garlic Mediterranean marinade, lemon & oregano dressing, honey, crumbled feta.	
OYSTERS MORNAY	\$33
½ dozen Pacific oysters, bechamel, mozzarella.	
OYSTERS KILPATRICK	\$33
½ dozen Pacific oysters, bacon, Worcestershire, light chilli.	
STEAMED OYSTERS	\$33
½ dozen Pacific oysters w/ginger, shallots, chilli.	
BUCKET OF PRAWNS	\$34
Queensland Tiger Prawns, cocktail sauce.	
BBQ PRAWNS	\$34
XL Australian Tiger Prawns, soy, sesame, rice wine vinegar, ginger.	
X.O. PRAWNS	\$34
Wok fried XL Queensland Tiger Prawns, X.O. sauce.	
CHILLI GARLIC PRAWNS	\$35
XL Queensland Tiger Prawns, garlic, chilli, crostini.	

SIDES

GARLIC BREAD	\$7.5
CHIPS	\$9
STEAMED BROCCOLINI	\$15.5
GARDEN SALAD	\$18
GREEK SALAD	\$19.5

KIDS

NUGGETS & CHIPS	\$13
LINGUINE NAPOLITANA	\$13
CALAMARI & CHIPS	\$15
Grilled or salt & pepper.	
FISH & CHIPS	\$15
Grilled or battered gemfish.	

SUBSTANTIAL

FISH & CHIPS	\$28
Gemfish fillets, crispy beer battered or grilled with Mediterranean dressing. (GF option available).	
THE BARRA BURGER	\$29.5
Crumbed Humpty Doo Barramundi (NT), slaw, cheddar cheese, potato bun, chips.	
THE BOATSHED BURGER	\$29.5
Chuck & brisket burger patty, onions, pickles, lettuce, tomato, cheddar cheese, homemade sauce, potato bun, chips.+ ADD BACON \$3	
GRILLED BARRAMUNDI	\$35
QLD Barramundi fillet, sweet potato mash, Dutch carrots, broccolini, ginger & soy sauce. (GF option available).	
BBQ SALMON FILLET	\$35
TAS Salmon fillet, broccolini, mash potato, lemon garlic butter, salmon caviar.	
CREAM PRAWN LINGUINE	\$38
White wine and cream sauce, cherry tomatoes, XL Australian prawns.	
POT OF MUSSELS	\$38
Kinkawooka black mussels, Spicy Napoletana sauce, sourdough.	
POT OF MUSSELS SAGANAKI	\$39
Kinkawooka black mussels, chilli, capsicum, white wine, feta, sourdough.	
SQUID INK MARINARA	\$39
Kinkawooka mussels, tiger prawns, calamari, napoletana, squid ink spaghetti.	
FLATHEAD W/CHIPS & SALAD	\$39
NSW Flathead fillets, crispy battered or grilled with Mediterranean dressing, garden salad. (GF option available).	
LOBSTER LINGUINE	\$46
½ WA lobster, cherry tomatoes, chilli	
LOBSTER	\$46/\$78
Mornay or garlic & herb butter, chips & garden salad.	

MAIN EVENT

THE BOATSHED SEAFOOD PLATTER	for 1 \$62for 2 \$118 ... for 4 \$227
+HALF LOBSTER \$36, +WHOLE LOBSTER \$66 (Mornay or garlic & herb)	
Pacific oysters, Queensland tiger prawns, blue swimmer crab, salt & pepper calamari, seared Harvey Bay scallops, BBQ octopus, crispy battered or grilled gemfish, chips. (GF option available).	
FRUITS DE MER PLATTER	\$220
Whole WA lobster, whole Moreton Bay bug, 12 pacific oysters, bucket of cooked QLD tiger prawns, 4 scallop sashimi, 1 blue swimmer crab.	
+ ADD DE POLANCO OSCIETRA GRAND RESERVE CAVIAR \$120	
SCAMPI WOK STIR FRY	\$41
Wok tossed scampi, shallots, oyster sauce, egg noodles.	
LIVE FROM THE TANK	MP
Southern Rock Lobster, Eastern Rock Lobster, Mud Crab, Pipis, Abalone.	
CHOICE OF COOKING STYLE:	
Ginger & shallots, Singapore chili, garlic butter, XO, salt & pepper.	
+ ADD NOODLES \$10 + COOKING FEE \$15 + SASHIMI \$45	
+ POLANCO GRAND RESERVE CAVIAR \$120	

DRINKS

COLD DRINKS

FILTERED WATER \$5.5

Premium filtered still or sparkling water by Purezza 750ml.

SOFT DRINKS \$5.5

Coke, Coke No Sugar, Fanta, Lift, Sprite, Lemon Lime & Bitters, Cascade Ginger Beer.

JUICE \$5.5

Kerri Apple Juice, Kerri Orange Juice.

SMOOTHIES

MANGO \$13

Organic Kensington Pride mango, banana, yogurt, milk of your choice.

BANANA \$13

Sweet variety Cavendish banana's, yogurt, honey, milk of your choice.

MIXED BERRY \$13

Blueberries, raspberries, strawberries, blackberries, banana, yogurt, milk of your choice.

ACAI \$13

Organic Acai, banana, guarana, coconut water.

FRAPPES

TROPICAL \$13

Mango, pineapple, passion fruit blended w/ crushed ice.

STRAWBERRY & MINT \$13

Strawberry, mint blended w/ crushed ice.

WATERMELON \$13

Seedless watermelon blended w/ crushed ice.

HOT DRINKS

COFFEE Sml \$4.5 Lrg \$5

By Coffee & Co Roasters. Extra shot, soy milk, almond milk, oat milk \$0.80

TEA Sml \$4.5 Lrg \$5

Organic teas by Ovvio. English breakfast, peppermint, chamomile, earl grey, lemon & ginger, green.

MATCHA LATTE Sml \$4.5 Lrg \$5

ICED DRINKS

ICED COFFEE \$9.50

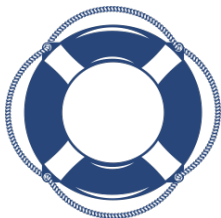
ICED LATTE \$8

ICED LONG BLACK \$8

ICED MOCHA \$8.50

ICED MATCHA LATTE \$8.50

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WINES OF THE WEEK

ROBERT MONDAVI 2022\$55

Buttery Chardonnay, California, USA, 750mL.
(Decadent aromas of ripe pineapples & creme brulee & lush flavours of apple, graham crackers & white peach with hints of fresh sea air)

CLOUDY BAY 2023\$85

Sauvignon Blanc. Cloudy Bay, New Zealand 750ml
(Appealing aromas of ripe honeydew melon, passionfruit, vibrant citrus and a subtle touch of fresh blackcurrant leaf)

LA CHABLISIENNE\$85

Appellation Chablis 2020, Bourgogne, France, 750 mL.
(Nutty mineral nose with ripe apple and a hint of honey. Tense backbone of acidity).

J. DE VILLEBOIS\$65

"Chilled" Pinot Noir. Vin De France, Loire valley, 750mL
(Opens up to cherry and raspberry aromas fill the nose, the palate is seductively silky. with a finish that highlights crisp fruit).

PENFOLD'S BIN 138\$95

Shiraz. McLaren Vale, Barossa Valley, Padthaway, Clare Valley, 750 mL.
(Sweet, layered fruit with earthy spices. Mouthcoating, chewy tannins. Cherry pip acidity.)

PENFOLD'S BIN 389\$140

Cabernet Sauvignon Shiraz. Padthaway, McLaren Vale, Coonawarra, Wrattenbully, Barossa Valley, 750 mL.
(A balanced wine with dark fruit flavours and integrated tannins. Pair with meaty and savoury meals for a satisfying synergy.)

WINE LIST

WHITE WINE

Hartog's Plate Semillon Sauvignon Blanc (WA)	\$9.5	\$38
Flower Thief Chardonnay (SA)	\$9.5	\$38
Patritti Pinot Grigio (Adelaide Hills, SA)	\$9.5	\$38
Invinity Sauvignon Blanc (Marlborough, NZ)	\$12	\$48
Kono Pinot Gris (Marlborough, NZ)	\$13.5	\$54
Higher Plane Sauvignon Blanc (Margaret River, NSW)	\$14.5	\$58
Monopolio Pinot Grigio (Delle Venezie, Italy)	\$15	\$60
Alte Chardonnay (Orange, NSW)	\$15	\$60
Gemtree Fiano Biodynamic, Vegan, Organic (McLaren Vale, SA)	\$15	\$60
Vickery Riesling Vintage2023 (Watervale, SA)	\$15.5	\$62
Hart & Hunter Semillon (Hunter Valley, NSW)	\$16	\$64
Penfolds Cellar Reserve Riesling (Clare Valley, SA)	\$18	\$72
Penfolds BIN 311 Chardonnay (Adel. Hills SA/Tumbarumba NSW/ TAS)		\$120
Domaine Courtault Chablis Premier Cru (Beauroy, FR)		\$160

RED

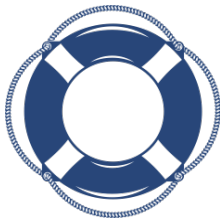
Sevenhill Cabernet Merlot (Clare valley, SA)	\$9.5	\$38
Invinity Pinot Noir (Marlborough, NZ)	\$12	\$48
Grant Burger Cabernet Sauvignon (Barossa Valley, SA)	\$13	\$52
Tscharke Shiraz (Barossa Valley, SA)	\$13	\$52
Penfolds Sangiovese 2017 (Barossa Valley, SA)		\$88
Penfolds St. Henri Shiraz		\$190
Penfolds Grange BIN 95 2017 (SA)		\$980

ROSE'

Beach Days Pink Moscato (SA)	\$8.5	\$36
La Vie En Rose' (Langedoc, France)	\$14	\$56
Pennautier (Pays D'OC , France)		\$62

SPARKLING

Morgans Bay Reserve Sparkling Chardonnay (VIC)	\$9	\$36
Veuve Tailhan Brut NV (Loire Valley, France, 750mL)		\$44
Lagioiosa Prosecco Bio Organic(Veneto, IT)	\$15	\$60
Champagne Piper-Heidsieck (Reims, France, 750mL)		\$99
Dom Pérignon Vintage 2010 (Épernay, FR)		\$600



SPIRITS & APERITIF

GLENFIDDICH TASTING BOARD.....\$35

1 x Glenfiddich 12 year old

1 x Glenfiddich 15 year old

1 x Glenfiddich 18 year old

HOME MADE LIMONCELLO.....\$9

OUZO 12.....\$9

JIM BEAM.....\$9

MAKER'S MARK.....\$11

TOKI SUNTORY WHISKY.....\$11

CHIVAS 12YO.....\$11

TOJI JUNMAI DAIGINJO SAKE.....\$12

COURVOISIER VS.....\$13

GREY GOOSE.....\$13

HAKU VODKA.....\$13

HENDRICKS.....\$13

ROKU GIN.....\$13

HENNESSEY VSOP.....\$16

THE MACALLAN 12YO.....\$16

THE HAKUSHU WHISKY.....\$16

HIBIKI SUNTORY WHISKY.....\$23

THE YAMAZAKI 12YO.....\$40

REMY MARTIN XO.....\$40

GLENFIDDICH 12 YEAR OLD.....\$12

GLENFIDDICH 15 YEAR OLD.....\$18

GLENFIDDICH 18 YEAR OLD.....\$26

ALCOHOLIC DRINKS

STUBBIES

Heineken Zero	\$7
Boags light	\$7.5
James Squire orchid crush cider	\$9
Byron Bay Lager	\$9.5
Heineken	\$10
Guinness Draught Stout	\$13

BEERS ON TAP

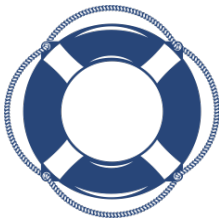
Stone and Wood Pacific ale	\$10
Kosciuszko Pale Ale	\$10
Kirin Ichiban Lager	\$11

SIGNATURE COCKTAILS

SON OF A RUM	\$20
Malibu coconut rum, Bacardi rum, Orange liquor, Orange juice.	
GREY GOOSE LE GRAND FIZZ	\$22
Grey Goose vodka, St. Germain elderflower liqueur, lime, soda.	
COCONUT MARGARITA	\$22
1800 Coconut infused blanco tequila, triple sec, lime, dessicated coconut.	
SANTORINI SUNSET	\$22
Grey Goose vodka, watermelon juice, agave syrup, lime.	
LIMONCELLO SPRITZ	\$22
Home made limoncello, prosecco, soda.	

CLASSIC COCKTAILS

MIMOSA	\$15
APEROL SPRITZ	\$17
BLOODY MARY	\$19
NEGRONI	\$19
MARGARITA	\$20
MOJITO	\$20
PASSIONFRUIT MOJITO	\$20
LYCHEE MARTINI	\$20
WHISKY SOUR	\$22
COSMOPOLITAN	\$22
PINA COLADA	\$22
ESPRESSO MARTINI	\$22
SIDECAR	\$34



DESSERTS

TIRAMISU.....\$14

Traditional Italian dessert made of mascapone cheese , Sandwiched between cofeee syrup infused sponged discs.

CARAMEL BAKED CHEESECAKE\$14

A decadent creamy baked caramel cheesecake on buttery biscuit base topped with a choc cigar.

BLACK FOREST CAKE.....\$14

Layers of chocolate sponge, soaked in kirsch layered, with cream and morello cherries

CHOC MOUSE.....\$14

Rich dark chocolate mousse on a delicate layer of chocolate sponge

CINNAMON DONUTS.....\$19

½ dozen cinnamon donuts made to order, vanilla ice cream

ICECREAM..... SINGLE \$5.....DOUBLE \$9.....TRIPLE\$14

Flavours available upon request.