



THE
BOAT
SHED
PYRMONT

DINE IN MENU

Attention! Some items may contain sesame seeds.

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

SPECIALS

- LAND AND SEA**.....58
MBS7+ Wagyu Picanha, WA Lobster tail, Grilled asparagus, Roasted potatoes, Corn ribs, chips. Doused with garlic-butter sauce, served with Dijon mustard and Mexican aioli.
- MORETON BAY BUGS**.....39
Two large Moreton Bay Bugs, garlic butter & herb, Garden salad & Chips.
- AEGEAN CARPACCIO**.....37
Tuna, Kingfish, Salmon, Covered with Feta & Green capers. Doused with Olive oil, lemon & cracked peppers.
- LIMONCELLO GELATO**.....14
Refreshing Lemon gelato infused with limoncello liquor.

FISH OF THE DAY

- JOHN DORY** (EDEN, NSW).....42
Choice of cooking style: Steamed w/ginger shallots, grilled with Ginger & soy sauce or fried w/salt & pepper. **Choice of sides:** Stir fried egg noodles, chips & garden salad or steamed rice.
Add Singapore Chilli Sauce: 10.
- MURRAY COD** (RIVERINA, NSW).....43
Choice of cooking style: Steamed w/ginger shallots, grilled with Ginger & soy sauce or fried w/salt & pepper. **Choice of sides:** Stir fried egg noodles, chips & garden salad or steamed rice.
Add Singapore Chilli Sauce: 10.

WINES OF THE WEEK

- PENFOLDS KOONUNGA HILL**.....36/8
Chardonnay. Clare Valley & Eden Valley, South Australia 750mL.
(Impeccably balanced, with citrus to the fore, lemon curd and orange zest. Nougat and stone fruits create a creamy texture. Subtle oak provides texture and weight. Soft, round and generous with lovely refreshing acidity).
- PENFOLDS KOONUNGA HILL**.....38/8
Riesling. South Eastern Australia 750mL.
(The flavour profile mimics the aromatic spectrum nicely. Lime juice and lemon zest make for a juicy palate. Intriguingly, a hint of palm sugar sweetness provides a very soft foil to the mouth-watering, bright, crisp acidity).
- 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).
- TOHU PINOT NOIR**.....98
Marlborough, NZ, 750ml.
(Brooding dark fruits and notes of forest floor combine with the hints of spicy, smoky oak in this richly textured pinot noir.)
- TOHU CHARDONNAY**.....118
Marlborough, NZ, 750ml.
(Ripe stonefruit and juicy citrus seamlessly combine with hints of hazelnut, fennel and spicy french oak in this irresistible chardonnay)

LIVE SEAFOOD FROM THE TANK

PICK YOUR SEAFOOD

LIVE SOUTHERN LOBSTER.....	MP
LIVE EASTERN LOBSTER	MP
LIVE WESTERN LOBSTER.....	MP
LIVE MUD CRAB.....	MP
LIVE KING CRAB.....	MP
LIVE SNOW CRAB.....	MP
LIVE PACIFIC GOLDEN CRAB.....	MP
LIVE BLACK LIP ABALONE.....	MP
LIVE BABY ABALONE (NO COOKING FEE).....	EA 15

PICK YOUR COOKING STYLE

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

COOKING FEE.....	15
------------------	----

EXTRAS

ADD NOODLES OR RICE.....	10
SASHIMI.....	45

LIVE SEAFOOD SPECIALS

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 SPECIAL.....	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 GOLDEN CRAB SPECIAL.....	98
-------------------------------	----

Live 700g Golden Crab cooked to order, egg noodles.

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

LIGHT

GARLIC BREAD	7.5
CHIPS	9
STEAMED RICE	9
STEAMED BROCCOLINI	15.5
GARDEN SALAD	18
Mixed leaf & vegetable garden salad with mediterranean dressing.	
GREEK SALAD	19.5
Sliced tomatoes, red onion, cucumber, traditional Greek feta, Kalamata olives and fresh oregano, mediterranean dressing and olive oil.	
BURRATA SALAD	26
Tomato medley, pickled Spanish onion, basil, parsley, Sourdough, red wine vinaigrette.	
GRILLED HALOUMI	17.5
Grilled haloumi, tomato confit, balsamico.	
TRIO OF DIPS	19
Taramasalata, tzatziki, hummus, toasted pita bread.	
SCALLOPS IN ½ SHELL	26
½ dozen seared scallops, Mediterranean dressing.	
LOBSTER ROLL	27.5
Garlic butter confit WA Lobster, yuzu mayo, Avruga caviar, chips.	
SALT & PEPPER CALAMARI	29.5
Dusted baby squid, salt & pepper, tartare.	
SALT & PEPPER PRAWNS	30
Fried XL Queensland Tiger Prawns, aioli.	
CHILLI GARLIC PRAWNS	35
XL Queensland Tiger Prawns, garlic, chilli, crostini.	
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.	

Attention! Some items may contain sesame seeds. **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. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

SASHIMI BAR

SCAMPI SASHIMI	24.5
NZ Scampi sashimi.	
OYSTERS NATURALPacific 28 Sydney Rock 30	
½ dozen freshly shucked oysters, citrus & wasabi vinaigrette	
OYSTERS CAVIARPacific 33.5 Sydney Rock 36	
1/2 dozen oysters, sea urchin roe, salmon caviar, flying fish roe, ponzu.	
SASHIMI SCALLOPS	34
1/2 dozen Sashimi scallops, seaweed, caviar, wasabi & citrus dressing.	
SASHIMI	34
Choice of either Tasmanian salmon, Hiramasa Kingfish, Tuna.	
KINGFISH CEVICHE	34
Hiramasa Kingfish, eschalot, chilli, chives, jalapenos, avocado puree, lime vinaigrette, Avruga caviar, Italian flatbread crisps.	
SASHIMI PLATTER	49
Hiramasa Kingfish, Tasmanian Salmon, tuna, scallops, salmon caviar, sea urchin roe.	
Add Scampi sashimi: 21	
Add de Polanco Oscietra Grand Reserve Caviar: 130.	
SEA URCHIN PLATTER	49
Tasmanian sea urchin, seaweed salad, salmon caviar, ponzu.	

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.	

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
NT 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.	
WHOLE BABY BARRAMUNDI (NTH QLD).....	36
Choice of cooking style: Steamed w/ginger shallots, grilled with Ginger & soy sauce or fried w/salt & pepper. Choice of sides: Stir fried egg noodles, chips & garden salad or steamed rice. Add Singapore Chilli Sauce: 10.	
WHOLE BABY SNAPPER (STH ISL, NZ).....	38
Choice of cooking style: Steamed w/ginger shallots, grilled with Greek herb and lemon dressing or fried w/salt & pepper. Choice of sides: Stir fried egg noodles, chips & garden salad or steamed rice. Add Singapore Chilli Sauce: 10.	
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 SPAGHETTI MARINARA	39
Squid ink Spaghetti, sliced baby squid, Kinkawooka black mussels, seared scallop, Napolitana sauce.	
FLATHEAD W/CHIPS & SALAD	39
NSW Flathead fillets, crispy battered or grilled with Mediterranean dressing, garden salad. (GF option available).	
SCAMPI WOK STIR FRY	41
Wok tossed Scampi, Garlic, xo sauce, egg noodles.	
LOBSTER LINGUINE	46
½ WA lobster, cherry tomatoes, chilli.	
W.A ROCK LOBSTER	46/78
Mornay or garlic & herb butter, chips & garden salad.	

Attention! Some items may contain sesame seeds. **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. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

THE MAIN EVENT



SEAFOOD PLATTER

One 62 / Two 118 / Four 227

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).

Add half lobster: 36. Add whole WA lobster: 66.
(mornay or garlic butter & herb).

LIVE LOBSTER PLATTER

225

Live Rock Lobster 600g (mornay or garlic & herb butter), Garlic & herb butter Moreton Bay Bug, ½ dozen Pacific Oysters kilpatrick and mornay, Salt & pepper prawns, BBQ Octopus, seared Harvey Bay scallops, salt & pepper calamari & chips.

LOBSTER SASHIMI PLATTER

249

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

Add de Polanco Oscietra Grand Reserve Caviar: 130.

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: 130.

BREAKFAST

Until 11:30am

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. Add 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.	

DESSERTS

AFFOGATO	7.5
48g of fresh espresso/ Decaf, vanilla ice cream Add Frangelico: 8.5	
TIRAMISU	14
Traditional Italian dessert, mascarpone cheese, coffee syrup infused sponge cake.	
CARAMEL BAKED CHEESECAKE	14
A decadent creamy baked caramel cheesecake on buttery biscuit base topped with a choc cigar.	
BLACK FOREST	14
Layers of chocolate sponge, soaked in kirsch liqueur, cream and morello cherries.	
CINNAMON DONUTS	19
½ dozen cinnamon donuts made to order, vanilla ice cream	
LIMONCELLO GELATO	14
Refreshing lemon gelato infused with limoncello liquor.	
ICE CREAM	Single 5 / Double 9 / Triple 14
Flavours available upon request.	

Attention! Some items may contain sesame seeds. **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. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

DRINKS

COLD

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/almond/oat milk 0.80.

TEA Sml 4.5 ... Lrg 5
Organic teas by Ovvio. English breakfast, peppermint, chamomile, earl grey,
lemon & ginger, green tea.

MATCHA LATTE Sml 4.5 ... Lrg 5

ICED DRINKS

ICED LATTE 8

ICED LONG BLACK 8

ICED MOCHA 8.5

ICED MATCHA LATTE 8.5

ICED COFFEE 9.5

WINE LIST

WHITE WINE

	GLS	BTL
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
Ara Pinot Gris (Marlborough, NZ)	13.5	54
Higher Plane Sauvignon Blanc 'Fume'(Margaret River ,WA).....	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
NashDale Lane Riesling Med DRY (Orange, NSW).....	16	64
Hart & Hunter Semillon (Hunter Valley, NSW)	16	64
Die Berghain Riesling (Wilyaburp, Margaret River, WA)	17.5	70
Penfolds BIN 311 Chardonnay (Adelaide Hills, Tumberumba, Tas)	120	
Domaine Courtault Chablis Premier Cru (Beauroy, FR).....	148	

RED

	GLS	BTL
Sevenhill Cabernet Merlot (Barossa Valley, SA)	9.5	38
Invinity Pinot Noir (Marlborough, NZ).....	12	48
Patritti Lavoro Cabernet Sauv (McLaren 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	

ROSÉ

	GLS	BTL
Beach Days Pink Moscato (SA).....	8.5	36
Nomads Garden Rosé (Alpine Valley, North VIC)	12.5	50
Mirabeau (Cotes de Provence, FR)	62	

SPARKLING

	GLS	BTL
Morgans Bay Reserve Sparkling Chardonnay (VIC).....	9	36
Veuve Tailhan Brut NV (Loire Valley, FR, 750mL)	44	
Taltarni cuvée rose (VIC).....	12	48
Lagioiosa Prosecco Bio Organic(Veneto, IT).....	15	60
Champagne Piper-Heidsieck (Reims, FR)	99	
Dom Pérignon Vintage 2010 (Épernay, FR).....	600	

Attention! Some items may contain sesame seeds. **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. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

ALCOHOLIC DRINKS

STUBBIES

HEINEKEN ZERO.....	7
JAMES BOAG'S "LIGHT".....	7.5
JAMES SQUIRE APPLE CIDER.....	9
BYRON BAY LAGER.....	9.5
HEINEKEN.....	10
GUINNESS DRAUGHT STOUT.....	13

BEERS ON TAP

STONE & WOOD PACIFIC ALE.....	10
KOSCIUSZKO PALE ALE.....	10
KIRIN ICHIBAN LAGER.....	11

SIGNATURE COCKTAILS

LIMONCELLO SPRITZ.....	18
Home made limoncello, prosecco, soda.	
COCONUT MARGARITA.....	21
1800 Coconut infused blanco tequila, triple sec, lime, dessicated coconut.	
SPICY PASSIONFRUIT MARGARITA.....	22
Jose Cuervo tequila, passionfruit pulp, jalapeno.	
MIDNIGHT MUSE.....	22
Roku Gin, St. Germain, blueberry purée, lime, rose water, soda.	
SANTORINI SUNSET.....	22
Grey Goose vodka, watermelon juice, agave syrup, lime.	

CLASSIC COCKTAILS

MIMOSA.....	13
GIN & TONIC.....	13
APEROL SPRITZ.....	17
BLOODY MARY.....	19
NEGRONI.....	19
MARGARITA.....	20
MOJITO.....	20
PASSIONFRUIT MOJITO.....	20
BERRY MOJITO.....	20
LYCHEE MARTINI.....	22
ESPRESSO MARTINI.....	22
AMARETTO SOUR.....	22
SIDECAR.....	34

SPIRITS & APERITIF

GLENFIDDICH TASTING BOARD	\$35
1 x Glenfiddich 12yo, 1 x Glenfiddich 15yo, 1 x Glenfiddich 18yo.	
HOME MADE LIMONCELLO	9
CAMPARI	9
BACARDI	9
1800 COCONUT TEQUELA	11
DISARONNO	10
JOSE CUERVO	9
TEACHER'S SCOTCH	9
CANADIAN CLUB	9
MALIBU	9
OUZO 12	9
TOJI JUNMAI DAIGINJO SAKE	12
HAKU VOKA	13
GREY GOOSE	13
COURVOISIER VS	13
HENNESSEY VSOP	16
MARTELL 'BLUE SWIFT'	16
DON JULIO	14
JIM BEAM	9
MAKER'S MARK	11
CHIVAS 12YO	11
THE MACALLAN 12YO	16
HIBIKI SUNTORY WHISKY	23
THE HAKUSHU WHISKY	16
THE YAMAZAKI 12YO	40
GLENFIDDICH 12 YEAR OLD	12
GLENFIDDICH 15 YEAR OLD	18
GLENFIDDICH 18 YEAR OLD	26
TOKI SUNTORY WHISKY	11
REMY MARTIN XO	40
HENDRICKS	13
ROKU GIN	13

Attention! Some items may contain sesame seeds. **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. Cakagee fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.