

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

SEAFOOD CHOWDER 33

Creamy corn and leek soup served with Kinkawooka blue mussels, Cloudy Bay Diamond Shell Clams, Australian tiger prawns, and wholewheat sourdough.

BBQ PORK RIBS 37.5

Homemade smokey BBQ sauce, chips.

CLAMS AGLIO E OLIO 39

Cloudy Bay Diamond Shell Clams, white wine, linguine, garlic, olive oil, chili, parsley, cherry tomato.

LAND AND SEA 58

MBS7+ Wagyu Picanha, WA Lobster tail, Grilled asparagus, Roasted potatoes, Corn ribs, doused with garlic-butter sauce, served with Dijon mustard and Mexican aioli.

FISH OF THE DAY

JOHN DORY (EDEN, NSW) 46

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) 48

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.

CORAL TROUT (GREAT BARRIER REEF, QLD) 78

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

WHIPBIRD CHENIN BLANC 14/56

Margaret River ,WA 750mL

(A crisp, dry drop with a vibrant personality. Zesty citrus and green apple lead the charge. followed by whispers of white florals and a clean mineral finish. As refreshing as a coastal breeze and made to echo the aussie spirit- bright, lively and a little wild.)

MANDRAROSSA FIANO 15.5/62

Sicily, Italy 750mL

(Bursting with sicilian sunshine, this organic Fiano opens with the notes of white peach, citrus blossom and wild herbs. Crisp minerality and a gentle salinity echo the island's coastal breeze, finishing clean with a touch of Mediterranean charm.)

PENFOLDS BIN 18A CHARDONNAY 49/189

Adelaide Hills, SA 750mL, Vinatge 2018

(This wine presents with a pale straw hue and bright lemon rim. On the nose, you'll find lemon curd, mandarin, pear and hints of shortbread, vanilla, and spices. The palate offers mandarin and yogurt flavours, with a rich mid-palate and natural acidity finishing with flinty notes.)

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 GREEN 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
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EXTRAS

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

LIVE SEAFOOD SPECIALS

LIVE X.O PIPi'S 500G.....	55
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Live pipi's (500g) egg noodles and X.O sauce.

LIVE LOBSTER SPAGHETTI.....	MP
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Live whole W.A. Lobster cooked to order, cherry tomato, Napolitana,
spaghetti.

LIVE LOBSTER SPECIAL.....	MP
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Live whole Australian Rock 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.....	MP
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Live 700g Golden Crab cooked to order, egg noodles.
Choice of cooking style: Singapore Chilli, X.O, Ginger & Shallots, Salt &
Pepper, Steamed, Garlic Butter.

LIGHT

GARLIC BREAD	8.5
CHIPS	9
STEAMED RICE	9
STEAMED BROCCOLINI	15.5
GARDEN SALAD	15
Mixed leaf & vegetable garden salad with mediterranean dressing.	
GREEK SALAD	17
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,rocket.	
GRILLED HALOUMI	17.5
Grilled haloumi, tomato confit, balsamico.	
TRIO OF DIPS	19
Taramasalata, tzatziki, hummus, toasted pita bread.	
SCALLOPS IN ½ SHELL	27.5
½ dozen seared scallops, Mediterranean dressing.	
LOBSTER ROLL	27.5
Garlic butter confit W.A 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	34
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.	

SASHIMI BAR

SCAMPI SASHIMI	17.5
NZ Scampi sashimi.	
OYSTERS NATURAL	23
.....	21
½ dozen freshly shucked oysters, citrus & wasabi vinaigrette	
OYSTERS CAVIAR	29
.....	27
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 Polanco Grand Reserve Caviar 30g: 120	
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 Fish.	

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	38
NT Barramundi fillet, sweet potato mash, Dutch carrots, broccolini, ginger & soy sauce. (GF option available).	
BBQ SALMON FILLET	38
TAS Salmon fillet, broccolini, mash potato, lemon garlic butter, salmon caviar.	
WHOLE BABY BARRAMUNDI (NTH QLD).....	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. +\$10 Singapore Chilli Sauce.	
WHOLE BABY SNAPPER (STH ISL, NZ).....	43
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. +\$10 Singapore Chilli Sauce.	
CREAM PRAWN LINGUINE	38.5
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	39.5
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).	
WAGYU PICANHA	41
200g Wagyu rump cap MBS6+, sweet potato mash, saute mixed greens, mushroom sauce.	
LAMB/ CHICKEN SKEWERS	30
Rocket salad, shaved parmesan, pita bread & homemade tzatziki. (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.	
MORETON BAY BUGS	39
Two larger Moreton Bay bugs, garlic butter & herb, garden salad and chips.	
ALASKAN KING CRAB CLUSTER	105
Choice of cooking style: Singapore Chilli, X.O, Ginger & Shallots, Salt & Pepper, Steamed, Garlic Butter.	

THE MAIN EVENT



SEAFOOD PLATTER

One 65 / Two 125 / Four 245

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 38. Add whole WA lobster 69
(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 Polanco Grand Reserve Caviar 30g.

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

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 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.	
LIMONCELLO GELATO	14
Refreshing lemon gelato infused with limoncello liquor.	
CINNAMON DONUTS	19
½ dozen cinnamon donuts made to order, vanilla ice cream.	
ICE CREAM	SGL 5 / DBL 9 / TPL 14
Flavours available upon request.	

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

Apple Juice, Orange Juice, pineapple Juice, Cranberry Juice.

SMOOTHIES

MANGO13

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

TROPICAL13

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 LONG BLACK.....7

ICED LATTE.....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
Young Poets Chardonnay (SA)	9.5	38
Sparrow & Barrow Sauvignon Blanc (Marlborough, NZ)	12	48
Ara Pinot Gris (Marlborough, NZ)	13.5	54
Monopolio Pinot Grigio (Delle Venezie, Italy)	15	60
Alte Chardonnay (Orange, NSW)	15	60
Mandrarossa Vermentino (Sicily, Italy)	15.5	62
NashDale Lane Riesling Med DRY (Orange, NSW)	16	64
Bimbadgen 'Growers Range' Semillon (Hunter Valley, NSW)	16	64
Penfolds Cellar Reserve Riesling (Clare Valley, SA)	17.5	70
Penfolds BIN 311 Chardonnay (Adelaide Hills, Tumbarumba, Tas)	120	
Albert Bichot Chablis 1er Cru Vaucopins (Chablis, FR)	148	

RED

	LS	BTL
Quilty & Gransden Merlot (Orange, NSW)	9.5	38
Sparrow & Barrow Pinot Noir (Marlborough, NZ)	12	48
Hinton's Hundred Cabernet Sauv (Coonawarra, SA)	13	52
The Ziegler "Brickyard" Shiraz (Barossa Valley, SA)	13	52
Penfolds Cellar Reserve Cabernet Sauv (clare Valley, SA)	81	
Penfolds St. Henri Shiraz (SA)	190	
Penfolds Grange BIN 95 2017 (SA)	980	

ROSÉ

	GLS	BTL
Beach Days Pink Moscato (SA)	8.5	36
Marquis de Pennautier Rosé (Languedoc-Roussillon, FR)	12.5	50
Mirabeau (Cotes de Provence, FR)	62	
Willunga 100 Grenache Rosé (McLaren Vale, SA)	79	

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	

ALCOHOLIC DRINKS

STUBBIES

HEINEKEN ZERO	7
JAMES BOAG’S “LIGHT”	7.5
JAMES SQUIRE APPLE CIDER	9
TSINGTAO PREMIUM LAGER	10
HEINEKEN	10
GUINNESS DRAUGHT STOUT	13

BEER ON TAP

	SCH	PNT
STONE & WOOD PACIFIC ALE	10	13
KOSCIUSZKO PALE ALE	10	13
KIRIN ICHIBAN LAGER	11	14

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
APEROL SPRITZ	17
NEGRONI	19
MARGARITA	20
MOJITO	20
PIÑA COLADA	20
PASSIONFRUIT MOJITO	20
BERRY MOJITO	20
BLOODY MARY	21
MARTINI	22
LYCHEE MARTINI	22
ESPRESSO MARTINI	22
AMARETTO SOUR	22

SPIRITS

WHISKY

GLENFIDDICH TASTING BOARD	35
1 x Glenfiddich 12 year old	
1 x Glenfiddich 15 year old	
1 x Glenfiddich 18 year old	
TEACHER'S SCOTCH	9
JIM BEAM BOURBON	9
CHIVAS 12YO.....	11
MAKER'S MARK BOURBON	11
GLENFIDICH 12YO	12
GLENFIDICH 15YO	18
GLENFIDDICH 18YO	26
MARTELL 'BLUE SWIFT'	16
THE MACALLAN 12YO	16
THE HAKUSHU WHISKY	16
HIBIKI SUNTORY WHISKY	23
THE YAMAZAKI 12YO	40

VODKA

HAKU (Japan)	12
GREY GOOSE (France)	13

GIN

ROKU (Japan)	12
HENDRICKS (Scotland)	13

TEQUILLA

JOSE CUERVO SILVER	13
DON JULIO BLANCO	13
1800 COCONUT TEQUILLA	13

RUM

BACARDI CARTA BLANCA.....	13
BACARDI CARTA ORO GOLD	13
MALIBU COOCNUT RUM	13

COGNAC

COURVOISIER VS	13
HENNESSEY VSOP	13
REMY MARTIN XO	40

APERTIF & LIQUEUR

APEROL	9
CAMPARI	9
LIMONCELLO	9
FRANGELICO.....	9