



THE

BOAT

SHED

P Y R M O N T

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.

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, XO, mornay, steamed.

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

EXTRAS

ADD NOODLES OR RICE	10
SASHIMI	25

LIVE SEAFOOD SPECIALS

LIVE XO PIPI'S 500G	MP
---------------------------	----

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

LIVE LOBSTER SPAGHETTI	MP
------------------------------	----

Live whole WA lobster cooked to order, cherry tomato, Napolitana, spaghetti.

LIVE LOBSTER SPECIAL	MP
----------------------------	----

Live whole Australian rock lobster cooked to order, egg noodles.

Choice of cooking style: Singapore chilli, XO, ginger & shallots, salt & pepper, steamed, garlic butter, mornay.

LIVE GOLDEN CRAB SPECIAL	MP
--------------------------------	----

Live 700g golden crab cooked to order, egg noodles.

Choice of cooking style: Singapore chilli, XO, ginger & shallots, salt & pepper, steamed, garlic butter, mornay.

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.

LIGHT

GARLIC BREAD	8.5
CHIPS	9
STEAMED RICE	9
STEAMED BROCCOLINI	15.5
GARDEN SALAD	17
Mixed leaf & vegetable garden salad with Mediterranean dressing.	
GREEK SALAD	19
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 WA lobster, yuzu mayo, Avruga caviar, chips.	
SALT & PEPPER CALAMARI	29.5
Dusted baby squid, salt & pepper, tartare.	
SALT & PEPPER PRAWNS	31
Fried XL Queensland Tiger Prawns, aioli.	
CHILLI GARLIC PRAWNS	35
XL Queensland Tiger Prawns, garlic, chilli, pita bread.	
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.	

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	21
NZ scampi sashimi.	
OYSTERS NATURAL	21 Pacific 21 Sydney Rock 23
½ dozen freshly shucked oysters, citrus & wasabi vinaigrette.	
OYSTERS CAVIAR	27 Pacific 27 Sydney Rock 29
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	51
Hiramasa kingfish, Tasmanian salmon, tuna, scallops, salmon caviar, sea urchin roe.	
Add scampi sashimi 17.	
Add Polanco Grand Reserve Caviar 30g: 120.	
SEA URCHIN PLATTER	MP
Tasmanian sea urchin, seaweed salad, salmon caviar, ponzu.	

KIDS

NUGGETS & CHIPS	15
LINGUINE NAPOLITANA	15
CALAMARI & CHIPS	15
Grilled or salt & pepper.	
FISH & CHIPS	15
Grilled or battered fish.	

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.

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	58
Two large Moreton Bay bugs, garlic butter & herb, garden salad and chips.	
ALASKAN KING CRAB CLUSTER	105
Choice of cooking style: Singapore chilli, XO, ginger & shallots, salt & pepper, steamed, garlic butter.	

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 70 / Two 130 / Four 250

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

245

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

265

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 120.

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 30g 120.

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.

13-01-26

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.	
LIMONCELLO GELATO	14
Refreshing lemon gelato infused with limoncello liquor.	
ICE CREAM	SGL 5 / DBL 9 / TPL 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



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 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

No artificial sweeteners or preservatives	
EVERGREEN	13
Kiwi, kale, mango, pineapple, milk of your choice.	
AMAZONIAN	13
Acai, blueberry, raspberry, banana, milk of your choice.	
BAHAMA	13
Mango, passionfruit, pineapple, banana, milk of your choice.	
STRAWBERRY KISS	13
Strawberry, banana, dragonfruit, dates, milk of your choice. Organic acai, banana, guarana, coconut water.	

FRAPPIES

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 5 Lrg 5.5
By Coffee & Co Roasters. Extra shot, soy/almond/oat milk 0.80.	
TEA	Sml 5 Lrg 5.5
Organic teas by Ovvio. English breakfast, peppermint, chamomile, earl grey, lemon & ginger, green tea.	
MATCHA LATTE	Sml 5 Lrg 5.5

ICED DRINKS

ICED LONG BLACK	7
ICED LATTE	9.5
ICED MOCHA	9.5
ICED MATCHA LATTE	9.5
ICED COFFEE	10

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.

WINE LIST

WHITE WINE

	GLS	BTL
Beach Hut 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
Monopilio Pinot Grigio (Delle Venezie, Italy)	15	60
Alte Chardonnay (Orange, NSW)	15	60
Mandrarossa Vermentino (Sicily, Italy)	15.5	62
Bimbadgen 'Growers Range' Semillon (Hunter Valley, NSW)	16	64
Pikes 'Traditionale' Riesling (Clare Valley, SA)	17	68
Penfolds Cellar Reserve Riesling (Clare Valley, SA)	24	96
Penfolds BIN 311 Chardonnay (Adelaide Hills, Tumbarumba, Tas)	120	
Albert Bichot Chablis 1er Cru Vaucopins (Chablis, FR)		148

RED

	GLS	BTL
Quilty & Gransden Merlot (Orange, NSW)	9.5	38
Red Hill Estate "Cool Climate" 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 Max Cabernet Sauv (Clare Valley, SA)		81
Penfolds St Henri Shiraz		190
Penfolds Great Grandfather Rare Tawny (SA)		700
Penfolds Grange BIN 95 2017 (SA)		980

ROSÉ

	GLS	BTL
NV Fiore "pink" Moscato (NSW)	11	48
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
Penfolds champagne cuvee brut NV (Reims, FR)	24	96
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
TSINGTAO PREMIUM LAGER	10
GUINNESS DRAUGHT STOUT	13

BEER ON TAP

SCH PNT

STONE WOOD PACIFIC ALE	10	13
HANH SUPER DRY LOW CARB LAGER	10	13
JAMES SQUIRE 150 LASHES PALE ALE	10	13
KIRIN ICHIBAN LAGER	11	14
HEINEKEN	12	15
JAMES SQUIRE GINGER BEER	12	15

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

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.

SPIRITS & APERITIF

WHISKY

GLENFIDDICH TASTING BOARD	35
1 x Glenfiddich 12 year old	
1 x Glenfiddich 15 year old	
1 x Glenfiddich 18 year old	
BALLENTINES SCOTCH	9
JIM BEAM BOURBON	9
CHIVAS 12YO	11
MAKER'S MARK BOURBON	11
GLENFIDDICH 12YO	12
GLENFIDDICH 15YO	18
GLENFIDDICH 18YO	26
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

TEQUILA

JOSE CUERVO SILVER	13
DON JULIO BLANCO	13
1800 COCONUT TEQUILA	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. Cakeage fee \$2 per person.

10% surcharge on Sundays & public holidays. No split bills. Thank you.

13-01-26

SPIRITS & APERITIF

RUM

BACARDI CARTA BLANCA	13
BACARDI CARTA ORO GOLD	13
MALIBU COCONUT RUM	13

COGNAC

COURVOISIER VS	13
HENNESSY VSOP	13
REMY MARTIN XO	40

APERITIF & LIQUEUR

APEROL	9
CAMPARI	9
LIMONCELLO	9
FRANGELICO	9

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.