

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.

LIVE SEAFOOD FROM THE TANK

PICK YOUR SEAFOOD

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

PICK YOUR COOKING STYLE

XO, Ginger & shallots, Singapore chilli, salt & pepper, steamed, garlic butter, mornay.	
COOKING FEE.....	15

EXTRAS

ADD NOODLES OR RICE.....	10
SASHIMI	25

LIVE SEAFOOD SPECIALS

LIVE XO PIPi'S 500G (A).....	MP
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Live pipi's (500g) egg noodles and XO sauce.

LIVE LOBSTER SPAGHETTI (A).....	MP
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Live whole Australian rock lobster cooked to order, cherry tomato, Napolitana, spaghetti.

LIVE LOBSTER SPECIAL (A).....	MP
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Live whole Australian rock lobster cooked to order, egg noodles.
Choice of cooking style: XO, Ginger & shallots, Singapore chilli, salt & pepper, steamed, garlic butter, mornay.

LIVE GOLDEN CRAB SPECIAL (A).....	MP
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Live 700g golden crab cooked to order, egg noodles.
Choice of cooking style: XO, Ginger & shallots, Singapore chilli, salt & pepper, steamed, garlic butter, mornay.

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LIGHT

GARLIC BREAD	10.5
CHIPS	11
STEAMED RICE	9
STEAMED BROCCOLINI	15.5
GARDEN SALAD	19
Mixed leaf & vegetable garden salad with Mediterranean dressing.	
GREEK SALAD	21
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, pesto, 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 (A)	27.5
½ dozen seared scallops, garlic butter dressing.	
LOBSTER ROLL (A)	27.5
Garlic butter confit WA lobster, yuzu mayo, Avruga caviar, chips.	
SALT & PEPPER CALAMARI (I)	29.5
Dusted baby squid, salt & pepper, tartare.	
SALT & PEPPER PRAWNS (A)	31
Fried XL Queensland Tiger Prawns, aioli.	
CHILLI GARLIC PRAWNS (A)	35
XL Queensland Tiger Prawns, garlic, chilli, pita bread.	
BBQ OCTOPUS (I)	36
Garlic Mediterranean marinade, lemon & oregano dressing, honey, crumbled feta.	
OYSTERS MORNAY (A)	33
½ dozen Pacific oysters, bechamel, mozzarella.	
OYSTERS KILPATRICK (A)	33
½ dozen Pacific oysters, bacon, Worcestershire, light chilli.	
STEAMED OYSTERS (A)	33
½ dozen Pacific oysters w/ginger, shallots, chilli.	
BUCKET OF PRAWNS (A)	37
Queensland tiger prawns, cocktail sauce.	

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SASHIMI BAR

SCAMPI SASHIMI (T) 21

Scampi sashimi.

OYSTERS NATURAL (A)..... Pacific 27 Sydney Rock 29

½ dozen freshly shucked oysters, citrus & wasabi vinaigrette.

OYSTERS CAVIAR (A)..... Pacific 33 Sydney Rock 35

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

SASHIMI SCALLOPS (T) 37

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

SASHIMI (A)..... 37

Choice of either Tasmanian salmon, Hiramasa kingfish, tuna.

KINGFISH CEVICHE (A)..... 34

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

SASHIMI PLATTER (M)..... 55

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 (A)..... MP

Tasmanian sea urchin, seaweed salad, salmon caviar, ponzu.

KIDS

NUGGETS & CHIPS..... 15

LINGUINE NAPOLITANA..... 15

CALAMARI & CHIPS (T)..... 15

Grilled or salt & pepper.

FISH & CHIPS (T)..... 15

Grilled or battered fish.

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SUBSTANTIAL

FISH & CHIPS ^(T).....25

Gemfish fillets, crispy beer battered or grilled with Mediterranean dressing.

Extra fillet +\$10. (GF option available)

THE BARRA BURGER ^(A).....31

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 ^(A).....39.5

NT barramundi fillet, sweet potato mash, Dutch carrots, broccolini, ginger & soy sauce. (GF option available)

BBQ SALMON ^(A).....39.5

TAS salmon fillet, broccolini, mash potato, lemon garlic butter, salmon caviar.

WHOLE BABY BARRAMUNDI ^(A) (NTH QLD).....45

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. **Singapore Chilli Sauce +\$10.**

WHOLE BABY SNAPPER ^(T) (STH ISL, NZ).....46

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. **Singapore Chilli Sauce +\$10.**

CREAM PRAWN LINGUINE ^(A).....39

White wine and cream sauce, cherry tomatoes, XL Australian prawns.

POT OF MUSSELS ^(A).....38

Kinkawooka black mussels, spicy Napolitana sauce, sourdough.

POT OF MUSSELS SAGANAKI ^(A).....39.5

Kinkawooka black mussels, chilli, capsicum, white wine, feta, sourdough.

SQUID INK SPAGHETTI MARINARA ^(M).....41

Squid ink spaghetti, sliced baby squid, Kinkawooka black mussels, seared scallop, Napolitana sauce.

FLATHEAD W/CHIPS & SALAD ^(A).....41

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 STIR FRY ^(T).....41

Wok tossed scampi, garlic, xo sauce, egg noodles.

LOBSTER LINGUINE ^(M).....48

½ WA lobster, cherry tomatoes, chilli.

ROCK LOBSTER ^(M).....48/80

Mornay or garlic & herb butter, chips & garden salad.

MORETON BAY BUGS ^(A).....58

Two large Moreton Bay bugs, garlic butter & herb, garden salad and chips.

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THE MAIN EVENT



SEAFOOD PLATTER ^(M)

One 70 / Two 130 / Four 250

Pacific oysters, Queensland tiger prawns, blue swimmer crab, salt & pepper calamari, seared Hervey Bay scallops, BBQ octopus, crispy battered or grilled gemfish, chips.

(GF option available)

Add half lobster 40. Add whole lobster 72.
(mornay or garlic butter & herb)

LIVE LOBSTER PLATTER ^(M)

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 Hervey Bay scallops, salt & pepper calamari & chips.

LOBSTER SASHIMI PLATTER ^(M)

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 ^(M)

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.

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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 liqueur.

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DRINKS



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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.

MILKSHAKES..... 13

Chocolate, vanilla, strawberry and caramel

SMOOTHIES

MANGO..... 13

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

BANANA..... 13

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

MIXED BERRY..... 13

Blueberries, raspberries, strawberries, blackberries, banana, yoghurt, 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 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

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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
Monopolio 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	

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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
LITTLE CREATURES PALE ALE	11	14
KIRIN ICHIBAN LAGER	11	14
HEINEKEN	12	15

SIGNATURE COCKTAILS

LIMONCELLO SPRITZ	18
Home made limoncello, prosecco, soda.	
COCONUT MARGARITA	21
1800 Coconut infused blanco tequila, triple sec, lime, desiccated 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

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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	
BALLANTINE'S 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

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SPIRITS & APERITIF

RUM

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

COGNAC

COURVOISIER VS.....	13
HENNESSEY VSOP.....	13
REMY MARTIN XO.....	40

APERITIF & LIQUEUR

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

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