

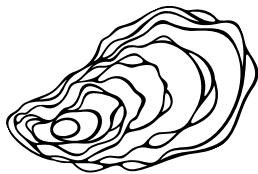
## STARTERS

<b>HOUSE-MADE GARLIC BREAD</b>	V	\$6
<b>SCALLOPS</b> WITH BAROSSA SMOKED PANCETTA CRUMB + PEA PUREE		\$19.5
<b>4 ARANCINI BALLS</b> WITH FIOR DI LATE, SAFFRON, NAPOLITANA + PARMESAN	V	\$18
<b>4 DUCK SPRING ROLLS</b> WITH PLUM SAUCE		\$14
<b>CHICKEN WINGS</b> WITH CHILLI SALT + SRIRACHA AIOLI		
<b>HALOUMI CHIPS</b> WITH POMEGRANATE MOLASSES, YOGURT + MINT	V/GF	\$16
<b>POLENTA CHIPS</b> WITH ROSEMARY PARMESAN + SPICY RELISH	VO/GF	\$14
<b>SA PRAWNS</b> WITH SOURDOUGH + SEAFOOD SAUCE	GF	\$22
<b>2 TACOS</b> WITH SRIRACHA MAYO, SLAW, CORIANDER + SALSA CHOOSE FROM CHICKEN, FISH OR JACKFRUIT	VO	\$18

### *coffin bay oysters*

*natural* 1/2 DOZ \$12 DOZ \$24

*kilpatrick* 1/2 DOZ \$18. DOZ \$36



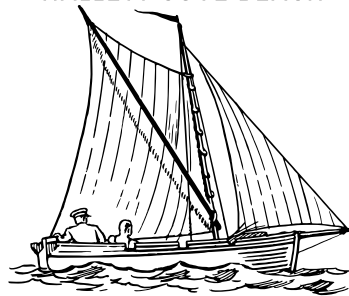
## BURGERS + SANDWICHES

ALL BURGERS CAN BE MADE GLUTEN FREE

<b>BOATSHED CHEESEBURGER</b> (BEEF + CHEESE + LETTUCE + TOMATO + RED ONION + MUSTARD + TOMATO SAUCE + MAYO + PICKLES WITH CHIPS)		\$18
<b>VEGAN BURGER</b> (HOUSE-MADE VEGAN PATTY + TOMATO + AVOCADO + RELISH + ROCKET + VEGAN MAYO + SWEET POTATO WITH CHIPS)	VO	\$18
<b>STEAK SANGA</b> (FILLET STEAK + MUSHROOM SANDWICH CAMEMBERT + ONION + SPINACH + TOMATO + MAYO + BBQ SAUCE WITH CHIPS)		\$20
<b>BREKKY BURGER</b> (BACON + EGG + AVO + RELISH + HASHBROWN + MAYO + TOMATO + LETTUCE)		\$13.5
<b>BACON N' EGG ROLL</b> (WITH RELISH + CHEESE)		\$10.9

# BOATSHED CAFE

## HALLETT COVE BEACH



## WOOD OVEN PIZZA

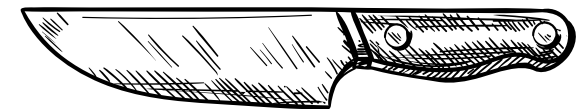
<b>MARGHERITA</b> TOMATO + BOCCONCINI + MOZARELLA + BASIL	V/GFO	\$22
<b>TANDOORI CHICKEN</b> TOMATO + CASHEW + MANGO CHUTNEY + YOGHURT + RED ONION + CORIANDER + MOZARELLA		\$25
<b>SMOKED CHICKEN + POTATO</b> CARAMELISED ONION + PANCETTA + ROSEMARY + AIOLI	GFO	\$25
<b>BAROSSA TRIPLE SMOKED HAM</b> PINEAPPLE + PARSLEY + MOZARELLA	GFO	\$25
<b>PEPPERONI</b> PROSCIUTTO + OLIVES + BOCCONCINI	GFO	\$25
<b>CHARCUTERIE MEATS</b> BAROSSA CHORIZO + PEPPERONI + HAM + ONION + BBQ SAUCE + MOZARELLA	GFO	\$25
<b>PEAR + PROSCIUTTO</b> MONCHEGO + WALNUTS + ROCKET + BALSAMIC	GFO	\$25
<b>LAMB</b> SUMAC LAMB + POMEGRANATE MOLLASES + GARLIC YOGHURT + PINENUT + MINT	GFO	\$27
<b>PUMPKIN + PINENUT</b> RED ONION + BLUE CHEESE + ROCKET	V/GFO	\$22

## CLASSICS

<b>BEER BATTERED SA KING GEORGE WHITING</b> WITH CHIPS + TARTARE + SLAW	GFO	\$30
PIE OF THE WEEK ~ SEE SPECIALS BOARD		
<b>SLOW COOKED LAMB</b> WITH BABY CARROTS + SHALLOTS + POTATO + JUS	GFO	\$30
<b>CHICKEN SCHNITZEL</b> WITH CHIPS + SALAD + GRAVY OF YOUR CHOICE (GRAVY / PEPPER / MUSHROOM) MAKE IT A <b>PARMIGIANA</b> +\$4		\$22
<b>PRAWN PASTA</b> (ANGEL HAIR PASTA WTH ROCKET, CHILLI, CAPERS GARLIC + LEMON)		\$24
<b>EYE FILLET</b> (ROSEMARY & SEA SALT + SMASHED POTATO + BROCCOLINI + JUS)	GFO	\$36

## SALADS

<b>GRILLED CHICKEN + CRISPY POTATO + BACON + LETTUCE + TOMATO + RANCH SALAD</b>	GFO	\$22
<b>FENNEL ROASTED CARROT + BEETROOT WITH QUINOA + BUCKWHEAT + POMEGRANATE + LABNEH</b>	V/GFO	\$20
<b>ROCKET + PEAR + PARMESAN WITH CANDIED WALNUTS + BALSAMIC + OLIVE OIL</b>	V/GFO	\$14
<b>SALT &amp; PEPPER SQUID ON A THAI STYLE SALAD</b>	GFO	\$20



## SIDES N' FRIES

<b>SEASONAL VEGETABLES</b>	V/GF	\$10
<b>CRUNCHY POTATO CHIPS</b>	V	\$9
<b>SWEET POTATO CHIPS</b>	V	\$11
<b>SHOESTRING FRIES</b>	V/GF	\$9
<b>POTATO WEDGES</b>	V/GF	\$10

V (VEGETARIAN) VO (VEGAN OPTION) GF (GLUTEN FREE) GFO (GLUTEN FREE OPTION)  
PLEASE NOTIFY STAFF OF FOOD REQUIREMENTS & ALLERGIES