

Meha

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TO BEGIN

Housemade focaccia, butter, olive oil, balsamic (2p) (VGO,GF)	6.0
Warm Sicilian olives, chilli, garlic, rosemary (V,GFO)	7.0
Grilled Flat Bread, French onion dip, chives (GFO)	14.0

SNACKS

Smoky Bay oyster, yuzu pearls, pickled cucumber (GF)	ea 5.0
Smoky Bay oyster Kilpatrick (GF)	ea 6.5
Herb & bocconcini arancini, pesto aioli, parmesan (GF, VGO)	ea 7.0
Duck spring roll, spiced plum sauce	ea 7.0
Blue swimmer crab toast, mayonnaise, chives, lemon, toast	ea 7.0
Wagyu MB 5+ Beef skewer marinated in bourbon bbq sauce (GFO)	ea 10.0
Corn fritter, iceberg, chilli jam, pickled ginger (GFO, VGO)	ea 4.5

SMALL PLATES

Korean fried cauliflower, plant based garlic aioli, apple slaw (GFO, VG)	18.0	🌶️
Moroccan Meatballs, yoghurt, chickpeas, garlic buttered wood oven bread	20.0	🌶️
South Australian king prawns, apple soy, asian coleslaw (GF)	26.0	
Corn Ribs, chipotle mayonnaise, lime, parmesan (GFO, VGO)	14.0	
Australian squid, nuoc cham, vietnamese slaw (GFO)	24.0/34.0	🌶️

PASTA/GNOCCHI

Prawns, angel hair, chilli jam, cherry tomato, capers, olive oil, rocket, parmesan	35.0	🌶️
South Australian Blue Swimmer Crab, linguine, chilli, lemon, parsley, cream	35.0	🌶️
Rigatoni alla Vodka, tomato, vodka, stracciatella, basil, parmesan (VGO)	29.0	
Wild mushroom ricotta gnocchi, chives, butter, white wine, parmesan	25.0/37.0	

MAINS

Chicken Breast, prosciutto, roasted truss tomatoes, greens, cauliflower puree (GF)	36.0
Braised mandarin duck legs, pan seared bok choy, crispy shallots (GF)	45.0
Pork Belly, parsnip purée, baby carrot, roasted apple, jus (GF)	38.0
Battered Port Lincoln Flathead, dressed greens, chips, sauce gribiche (GFO)	35.0
Eye fillet, potato gratin, broccolini, jus de roti (GFO)	46.0
Slow cooked lamb, pea purée, mint, carrot (GFO)	38.0

SIDES

Charred broccolini, romesco, smoked paprika, almonds (GF, N)	14.0
Chips, aioli, tomato sauce (GF)	12.0
Rocket, pear, red onion, candied walnuts, parmesan (GF, N)	14.0
Honey Roasted Potatoes, chives (GF, VGO)	12.0

SHARING

Slow cooked 1.2kg lamb, jus, greens served with Honey Potatoes and Broccoli (GF)	100.00
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DESSERT + CHEESE

Chocolate Fondant, wildberry ganache, strawberries, vanilla bean ice-cream (v)	16.0
Crème Brûlée, macadamia brittle, raspberry, lemon curd (v,gf)	16.0
Sticky Toffee Pudding, charred banana, Pedro Ximenez toffee sauce, ice-cream (v)	16.0
Rolled Pavlova, cream, berries, Kiwi fruit, pashmak, coulis (v,gf)	16.0
Lemon Tart, white chocolate, raspberry ganache, meringue, raspberry sorbet (v,gf)	16.0
Cheese selection served with lavosh and seasonal accompaniments (gfo)	25.0



FEED ME
Trust our amazing chefs to take you through a selection of dishes for everyone to share.

Allergies and food preferences are considered when selecting a feed me option



Boatshed

HALLETT COVE BEACH

Restaurant
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