

PEQUENO / PETIT / STARTER

Bread \$1.6 each

boat house ciabatta, extra-virgin olive oil,
balsamic and honey reduction

Olives \$6.5

selection of house marinated olives

Freshly Shucked Tasmanian Oysters each / six

naked with lemon \$3.6 / \$20.0

please ask for today's flavours \$4.0 / \$22.0

Kids menu

Kid Fish and Chips

crumbed barramundi chips and salad \$12

Kid Chicken and Chips

battered chicken strips chips and salad \$12

Kids Chowder

our famous seafood chowder \$12

ENTREES

Charcuterie Plate \$18

harissa cured venison, coffee cured duck breast, juniper cured kangaroo with pickled fennel, orange coulis

Pork Crepes \$19

slow roasted Scottsdale pork shoulder,
shredded cos, pecorino,
pickles, chipolate ranch

Crisp Fried Squid \$19

beetroot dukkah, saffron aioli

Chowder \$16

our famous boat house seafood chowder,
local scallops and prawns

Tom Yum Cured Salmon \$19.5

sesame crust, beetroot caviar, wakame
and ginger salad, yuzu gel

Seafood Taster \$20

beetroot dukkah squid, boat house chowder,
tom yum cured salmon

Fricassee of Mushrooms \$16

fried halloumi, salsa verde
enoki salad

PRINCIPAL / GRANDE / MAIN

Roasted Scottsdale Pork Loin \$32

sweet potatoes a la brava, salsa verde
pickled onion pesto

Confit Duck Leg \$36

beetroot fennel gnocchi, blood orange glaze
pepita puree

Steak

roasted chat potatoes, caramelized onion, PX butter
baby spinach, red wine jus

local grass fed porterhouse (300g) \$32

rib eye (bone in) (425g +) \$38

Vegetarian \$28

roasted pumpkin, baby carrots
cauliflower couscous, chia seed crumble
beetroot & lemon puree

Berber Char Grilled Chicken \$29

spiced chickpea, cous cous, beetroot
candied cashews lime yogurt, capsicum and
corn salsa and star anise jus

Fish and Chips \$27

beer battered fresh fish of the day, thick cut boathouse chips
pickled mayo slaw salad and house made tartare

Lamb Carbonade \$29

soft herbed polenta, Brussel sprouts, pickled pear
dark ale jus

GUARNICION/ACCOMPAGNEMENT/SIDE

shoestring fries, jalapeno salt \$8

salad greens, mustard dressing, grana \$8

patatas Bravas potatoes \$9

wilted greens, PX butter \$9

oven Roasted Potatoes \$9

sweet potato, cauliflower couscous, baby spinach

chia seed crumble \$10

please advise our wait staff if you have any dietary requirements and we will do our best to accommodate

SET MENU

*available to groups of four or more
\$46 per person*

SHARE PLATTERS

a selection of boat house specialties

Ciabatta, Antipasto
Lemon Pepper Squid, Tom Yum Cured Salmon

MAIN COURSE

each person please select from the following

Fish and Chips

beer battered fresh fish of the day, thick cut boathouse chips,
pickled mayo slaw salad and house made tartare

Sirloin of Prime Tasmanian Beef

roasted chat potatoes, caramelized onions, PX butter
baby spinach, red wine jus

Roasted Pork Loin

sweet patatas a la brava, salsa verde
pickled onion pesto