

BREAD

GARLIC BREAD \$7 V
GARLIC & CHEESE BREAD \$8 V

MUSHROOM BRUSCHETTA \$9.5 V
w/-house made labna cheese, olive oil, sourdough

MAINS & FAVOURITES

SEAFOOD TASTING PLATE \$32 GF
2 kilpatrick oysters, fried soft shell crab, S & P squid rings, king prawns, grilled fish, smoked salmon served w/- cocktail sauce

MUSHROOM & PEA RISOTTO \$24 V
mixed mushrooms, garden peas, confit garlic, white wine, shallots, parmesan cheese

GRILLED HALOUMI BURGER \$17.5 V
w/- marinated field mushroom, haloumi, smashed avocado w/- honey mayonnaise, served on a toasted brioche bun

BOATSHED BURGER \$19
Crumbed Chicken or Beef Patty
Bacon, lettuce, cheese, tomato, aioli, and our secret BBQ sauce, on a toasted brioche bun w/- chips

PORK BELLY \$28 GF
fried cabbage & bacon, cauliflower puree, caramelized pears, blistered cherry tomatoes & pan juices

SALT & PEPPER SQUID RINGS \$14.5 GF
lightly dusted squid w/- fresh lemon & sumac aioli

BRAISED MUSSELS \$27 GFO
braised NZ green lip mussels w/- tomato, chilli, chorizo & basil served w/- charred sourdough bread

LAMB SHOULDER FOR 2 \$58 GFO
herbed chats, honey roasted tomatoes, seasonal greens, lamb jus & toasted sourdough

CRISPY SKINNED SALMON \$28 GF
w/- warm salad of sweet potato, chorizo, peas w/- a harissa style dressing

CRUNCHY BATTERED WHITING FILLETS \$19.5
w/- chips, salad, tartare & lemon

PANKO CRUMBED CHICKEN SCHNITZEL \$19.5
house crumbed served w/- chips, salad, or seasonal greens & your choice of sauce

CHICKEN PARMIGIANA \$23
house crumbed chicken schnitzel topped w/- a rich tomato sauce, diced bacon & cheese, served w/- chips, salad or seasonal greens

*GLUTEN FREE BURGER BUNS AVAILABLE + \$3

SALADS

ROAST BEETROOT & CHARRED FENNEL \$19 V GF
whipped goats cheese, rocket, air dried tomatoes, toasted almond slivers w/- a vincotto dressing

SMOKED SALMON & ASPARAGUS TERRINE \$21.5 GFO
rocket, house dried tomatoes, onion, basil leaves w/- a lemon & cracked pepper dressing & toasted bread

PIZZA

NEPTUNE'S PIZZA \$20
king prawns, squid, smoked salmon, onions, housemade labna cheese & roasted lemon

MARGHERITA PIZZA \$16 V
Italian classic w/- tomato, basil & mozzarella

SHREDDED LAMB PIZZA \$20
hummus, currants, tomato, cucumber, fetta, parsley salsa w/- harissa cream

MEATLOVERS WORKS PIZZA \$20
bacon, chorizo, lamb, pepperoni, baby spinach, onion w/- a house made bourbon BBQ sauce

*GLUTEN FREE BASES AVAILABLE + \$3

KIDS Strictly under 12

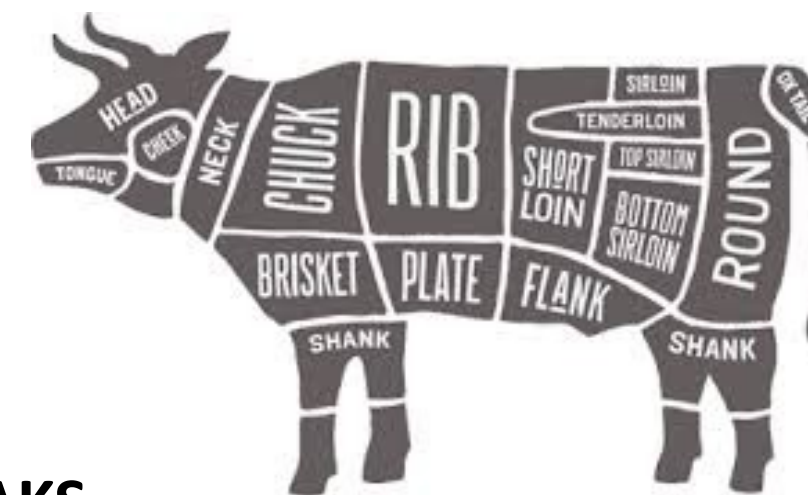
KIDS CHEESE BURGER & CHIPS \$9
KIDS CHICKEN TENDERS & CHIPS \$9

KIDS DINO PASTA BOLOGNAISE \$9
All Kids Meals come w/- a paddle pop and a soft drink

DESSERTS

TRADITIONAL ITALIAN TIRAMISU \$8
w/- house made biscotti

STICKY DATE PUDDING \$8
w/- toffee sauce & vanilla ice cream



STEAKS

All our steaks are cooked to your liking and served with roasted tomato, your choice of any 2 sides & accompanied with a sauce

300gm JBS RIVERINA ANGUS SCOTCH FILLET \$33

This is a juicy, tender and full of flavour Steak. Ours is a Premium selected Angus Beef sourced from regional Australia. Grain Fed Marble Score 2+. Riverina NSW

300gm NOLANS VALE RUMP \$27

Vale is specially selected Australian Beef, locally grass-raised on rich pastures and supplemented on grain. 90 days. Gympie Region QLD

200 gm NOLANS PRIVATE SELECTION EYE FILLET \$36

The most tender, lean and mild in flavour our selection is derived from young beef, raised and back grounded on natural pastures before being grain finished 150 days. Gympie Region QLD

400gm LONG BONE RIB EYE \$44

Scotch fillet left on the bone for extra flavour and juiciness. Black Angus Beef, grown in regions renowned for abundant rainfall, cool temperate climates, clean air & pristine environment. Southern Highlands NSW

500gm NOLANS VALE T-BONE \$46

The King of Steaks– this is the best of both worlds with a combination of fillet and New York strip. Well trimmed and bone in for flavour and tenderness. Aged 90 days. Gympie Region QLD

SIDES

Garden Salad \$3.5
Ranch Salad \$3.5
Potato Mash \$4.5
Seasonal Greens \$4.5
Fries \$4.5
Garlic Mushrooms \$4.5

SAUCES

Gravy or Mushroom \$2.5
Pepper or Dianne \$2.5
Housemade Beer Mustard \$3.5
Port Wine Jus \$3.5
Truffle Butter \$3.5

V: Vegetarian GF: Gluten Free GFO: Gluten Free Option