

# SHARE / ENTREE

<b>LOBSTER ROLLS</b>	<b>16</b>
Picked lobster with mayo, toasted bun (D)	
<b>OYSTERS</b>	<b>3.5ea</b>
Natural or speck bacon & chipotle (GD)	
<b>PRAWNS</b>	<b>18</b>
Grilled w finger lime, taramasalata & olive crumb	
<b>CALAMARI FRITTO</b>	<b>17/28</b>
Fried w coriander, chilli & squid ink aioli (D)	
<b>SOFT SHELL CRAB</b>	<b>16</b>
Flour dusted & fried w lemon & chilli oil (D)	
<b>SALMON CEVICHE &amp; TORTILLA CHIPS</b>	<b>17</b>
Citrus cured salmon, grapefruit (GD)	
<b>SALT &amp; VINEGAR WHITING</b>	<b>17</b>
Fried whiting, tartare & crisps (GD)	
<b>SCALLOPS</b>	<b>18</b>
Maple bacon, pea & salsa (G)	
<b>BBQ CORN ON COB</b>	<b>5ea</b>
'Street Style' smoked corn puree, chilli mayo & parmesan (V)	
<b>CHEESE &amp; SPINACH CROQUETTES</b>	<b>16</b>
Fried potato & spinach pillows, Manchego cheese & aioli (V)	
<b>PATATAS BRAVAS</b>	<b>13</b>
Potatoes with traditional Spanish tomato sauce, chorizo & aioli (GD)	
<b>BREAD &amp; DIPS</b>	<b>8</b>
White bean & eggplant, Pesto, & sundried tomato (V)	
<b>BUFFALO MOZZARELLA</b>	<b>19</b>
Heirloom tomatoes, apple balsamic & basil (GV)	
<b>LAMB RIBS</b>	<b>18</b>
Harissa marinated & slow cooked, feta & almond flakes (G)	
<b>BOATSHED CHICKEN SKEWERS</b>	<b>15</b>
Marinated, smoked corn puree, chipotle mayo & lime	
<b>PORK BELLY BITES</b>	<b>16</b>
Bourbon maple glaze, chilli & coriander (GD)	
<b>BEEF BRISKET POPPERS</b>	<b>17</b>
Smoked beef brisket stuffed peppers, chipotle mayo, pesto	
<b>BEEF SKEWERS</b>	<b>16</b>
Marinated rump, cauliflower sauce, salsa verdi, almonds (G)	
<b>DUCK SHANKS</b>	<b>16</b>
BBQ glaze & orange (GD)	

# MAINS / MEALS

## PASTAS

<b>CARROT 'LINGUINI'</b>	<b>27</b>
Carrot & zucchini ribbons, shaved almonds, creamy feta, truffle & raisins (GV)	
<b>HANDMADE PUMPKIN GNOCCHI</b>	<b>27</b>
w burnt organic butter & sage w parmesan (V)	
<b>CHICKEN PASTA</b>	<b>31</b>
Tomato pesto, bacon, olives, basil & dash of cream	
<b>PRAWN LINGUINI</b>	<b>31</b>
Prawns, heirloom tomato, onion, basil & garlic	
<b>RAGU FETTUCCINI</b>	<b>31</b>
Slow cooked sauce of beef shin, onion, carrot, tomato & red wine	

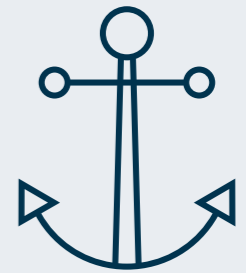
## SHARING MAINS

<b>MIXED SEAFOOD LINGUINI FOR 2</b>	<b>49</b>
Mussels, pipies, prawns, bugs, calamari, white wine sauce, touch of chilli (D)	
<b>WHOLE CHIMICHURRI CHOOK APPROX 1.7KG</b>	<b>42 w</b>
Dry rubbed w special Boatshed marinade & BBQ'd (D)	<b>29 h</b>
<b>LAMB SHOULDER APPROX. 2KG</b>	<b>73</b>
Slow cooked w lemon, garlic & rosemary (D)	
<b>700G T-BONE</b>	<b>59</b>
Chargrilled – choose 1 side (D)	
<b>PORK SHOULDER &amp; CRACKLING APPROX. 2KG</b>	<b>67</b>
Free-range Tablelands Pork, salted & slow cooked (D)	
<i>All meats are served w tortillas, guacamole &amp; chipotle (excl. T-Bone)</i>	

(V) VEGETARIAN (D) DAIRY FREE (G) GLUTEN FREE, PLEASE NOTIFY YOUR WAITER OF SPECIFIC DIETARY REQUIREMENTS.

## MAIN MEALS

<b>MUSSELS W CHIPS OR CRUSTY BREAD</b>	<b>31</b>
Marinieres – Parsley, lemon, garlic, wine & butter Valencian – Chilli, saffron, tomato & white wine (D)	
<b>MAHI-MAHI</b>	<b>31</b>
Grilled, tomato, avocado & summer bean salad, basil lemon dressing (GD)	
<b>RED EMPEROR</b>	<b>38</b>
Bug crust, roast potatoes, asparagus & butter sauce	
<b>WILD BARRAMUNDI</b>	<b>35</b>
Zucchini wrapped, crushed potatoes, sauce vierge & lemon (GD)	
<b>SALMON</b>	<b>34</b>
Med-rare, bean puree, charred brussels, cauliflower & crispy skin	
<b>CHARGRILLED PRAWNS</b>	<b>45</b>
Shelled Tigers, garlic, lemon, olive oil, salt & salad (G)	
<b>CHARGRILLED BUGS</b>	<b>45</b>
Split Bugs, garlic, lemon, olive oil, salt & salad (G)	
<b>HOT SEAFOOD PLATTER</b>	<b>45</b>
Grilled prawns, bugs, fried fish, calamari fritto & salad	
<b>250G EYE FILLET</b>	<b>42</b>
Chargrilled served w baby carrots, potato & jus (G)	
<b>400G RIB ON THE BONE</b>	<b>44</b>
Chargrilled served w onion jam, jus & deep fried mac & cheese	
<b>200G SIRLOIN STEAK</b>	<b>32</b>
Chargrilled served w onion rings, salad & jus (D)	
<b>KANGAROO</b>	<b>32</b>
w sweet potato salad, mixed leaf & jus (G)	
<b>TASTE OF CAIRNS</b>	<b>38</b>
Kangaroo, barramundi & prawns w beans, pancetta & mash (G)	
<b>PORK SPARERIBS</b>	<b>32</b>
Marinated w chips & pumpkin puree	



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<b>HAND CUT CHIPS W AIOLI (DV)</b>	<b>7</b>
<b>DEEP FRIED MAC &amp; CHEESE W SPECK</b>	<b>7</b>
<b>ONION RINGS (DV)</b>	<b>6</b>
<b>DUCK FAT ROASTED POTATOES W HERBS (GD)</b>	<b>7</b>
<b>ROASTED BEETS, FETA &amp; ALMOND FLAKES (GV)</b>	<b>7</b>
<b>CAULIFLOWER &amp; GORGONZOLA (V)</b>	<b>6</b>
<b>MINI SALAD (GDV)</b>	<b>5</b>
<b>BEANS, PANCETTA &amp; ONION (GD)</b>	<b>7</b>
<b>BBQ CORN ON COB W CHILLI MAYO (V)</b>	<b>5ea</b>
<b>CHARRED BROCCOLINI W HARISSA, DATES &amp; WALNUTS (GDV)</b>	<b>7</b>
<b>BABY CARROTS W CORIANDER &amp; YOGHURT (GV)</b>	<b>7</b>

# SALADS

<b>PRAWN SALAD</b>	<b>27</b>
Prawns, heirloom tomato, pine nuts, horseradish mascarpone, sherry vinaigrette (G)	
<b>PUMPKIN SALAD</b>	<b>25</b>
Caramelised pumpkin, roma tomato, beans, mixed leaf, pépitas & lime yoghurt (GV)	
<b>WATERMELON SALAD</b>	<b>25</b>
Melon, spinach, mint, feta, pistachio, apple w balsamic onion (GV)	
<b>LAMB SALAD W FLAT BREAD</b>	<b>27</b>
Lamb, cucumber, spinach, tomato, quinoa & yoghurt	
<b>WARM POTATO SALAD</b>	<b>25</b>
Sauteed potatoes, spinach, beans, onion, salsa verdi & dijon (GDV)	

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