

SHARE / ENTREE

LOBSTER ROLLS Picked lobster with mayo, toasted bun (D)	16
OYSTERS Natural or speck bacon & chipotle (GD)	3.5ea
PRAWNS Grilled w finger lime, taramasalata & olive crumb	18
CALAMARI FRITTO Fried w coriander, chilli & squid ink aioli (D)	17/28
SOFT SHELL CRAB Flour dusted & fried w lemon & chilli oil (D)	16
SALT & VINEGAR WHITING Fried whiting, tartare & crisps (GD)	17
SCALLOPS Wakami, kombu, salmon pearls & bonito	18
BBQ CORN ON COB 'Street Style' corn puree, chipotle mayo & parmesan (V)	5ea
POTATO & LEEK CROQUETTES Fried potato & leek pillows w aioli (V)	16
PATATAS BRAVAS Potatoes with traditional Spanish tomato sauce, chorizo & aioli (GD)	13
BREAD & DIPS Baba ganoush, Pesto, & sundried tomato (V)	8
BURRATTA Heirloom tomatoes, apple balsamic, basil & croutons (V)	19
LAMB RIBS Harissa marinated & slow cooked, feta & almond flakes (G)	18
BOATSHED CHICKEN SKEWERS Marinated, corn puree, chipotle mayo & lime	15
PORK BELLY BITES Bourbon maple glaze, chilli & coriander (GD)	16
BEEF RIBS Slow cooked, blue cheese sauce, salsa verdi & almonds	16

MAINS / MEALS

PASTAS

CARROT 'LINGUINI' Carrot & zucchini ribbons, shaved almonds, creamy feta, truffle & raisins (GV)	27
HANDMADE PUMPKIN GNOCCHI w burnt organic butter & sage w parmesan (V)	27
VONGOLE Garlic, chilli, olive oil, white wine, parsley & lemon w squid ink pasta	31
CHICKEN PASTA Basil pesto, mushrooms & bacon	31
PRAWN LINGUINI Prawns, heirloom tomato, onion, basil & garlic	31
RAGU FETTUCCINI Slow cooked sauce of beef shin, onion, carrot, tomato & red wine	31

SHARING MAINS

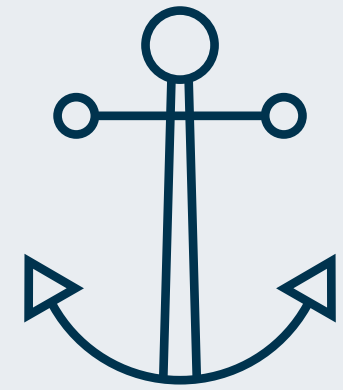
MIXED SEAFOOD LINGUINI FOR 2 Mussels, pipies, prawns, bugs, calamari, white wine sauce, touch of chilli (D)	53
WHOLE CHIMICHURRI CHOOK APPROX 1.7KG Rubbed w special Boatshed marinade & BBQ'd (D)	42 w 29 h
LAMB SHOULDER APPROX. 2KG Slow cooked w lemon, garlic & rosemary (D)	75
700G T-BONE Chargrilled – choose 1 side (D)	64
PORK SHOULDER & CRACKLING APPROX. 2KG Free-range Tablelands Pork, salted & slow cooked (D)	71
LOBSTER w garlic butter & garden salad (G)	95 w 50 h

All meats are served w tortillas, guacamole & chipotle (excl. T-Bone)

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

MAIN MEALS

MUSSELS W CHIPS OR CRUSTY BREAD Marinieres – Parsley, lemon, garlic, wine & butter Valencian – Chilli, saffron, tomato & white wine (D)	32
MAHI-MAHI Grilled, tomato, avocado & summer bean salad, basil lemon dressing (GD)	34
RED EMPEROR Bug crust & Spanish rice	38
WILD BARRAMUNDI Zucchini wrapped, crushed potatoes, sauce vierge & lemon (GD)	35
SALMON Med-rare, bean puree, charred brussels & cauliflower, crispy skin	36
CHARGRILLED PRAWNS Shelled Tigers, garlic, lemon, olive oil, salt & salad (G)	45
CHARGRILLED BUGS Split Bugs, garlic, lemon, olive oil, salt & salad (G)	45
HOT SEAFOOD PLATTER Grilled prawns, bugs, fried fish, calamari fritto & salad Add Lobster – Whole 90/Half 50	45pp
250G EYE FILLET Chargrilled served w baby carrots, potato & jus (G)	44
400G RIB ON THE BONE Chargrilled, served w onion rings, corn & jus	44
KANGAROO w pumpkin salad, mixed leaf & jus (G)	32
TASTE OF CAIRNS Kangaroo, barramundi & prawns w beans, pancetta & mash (G)	38
PORK SPARERIBS Marinated w chips & pumpkin puree	32



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HAND CUT CHIPS W AIOLI (DV)	7
ONION RINGS (DV)	6
DUCK FAT ROASTED POTATOES W HERBS (GD)	7
SPANISH RICE	7
CAULIFLOWER & GORGONZOLA (V)	6
MINI SALAD (GDV)	5
BEANS, PANCETTA & ONION (GD)	7
BBQ CORN ON COB W CHIPOTLE MAYO (V)	5ea
CHARRED BROCCOLINI W HARISSA, DATES & WALNUTS (GDV)	7
BABY CARROTS W CORIANDER & YOGHURT (GV)	7

SALADS

PRAWN SALAD Prawns, heirloom tomato, pine nuts, horseradish mascarpone, sherry vinaigrette (G)	27
PUMPKIN SALAD Caramelised pumpkin, semi-dried tomatoes, beans, mixed leaf, pépitas & lime yoghurt (GV)	25
WATERMELON SALAD Melon, spinach, mint, feta, pistachio & apple (GV)	25
LAMB SALAD Israeli couscous, spinach, cucumber, tomato, harissa, croutons & yoghurt	27

BOATSHED

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PLANNING AN EVENT OR FUNCTION CALL 07 4031 4748