



3.00^{PM}

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6.00^{PM}

BEER & WINE

PREMIUM WINE BY THE GLASS

Bay of Stones Sparkling^{SA}

Bay of Stones Sauvignon Blanc^{SA}

Bay of Stones Shiraz^{SA}

Bay of Stones Chardonnay^{SA}

Barose Rosé^{SA}

Innocent Bystander Moscato^{VIC}

ON TAP

XXXX Gold

James Squire 'One-Fifty Lashes' Pale

Mountain Goat Summer Ale

Asahi Super Dry (300ml)

Heineken

Furphy Refreshing Ale

Brookevale Union Ginger Beer (300ml)

CLASSIC COCKTAILS

NANNA'S SPIKED LEMONADE

RED SANGRIA

CLASSIC PIMM'S CUP

APEROL SPRITZ

CAPRIOSKA

APPLE MARTINI

FRENCH MARTINI

PINA COLADA

MARGARITA

BOATSHED

#BOATSHEDCAIRNS

#EATDRINKBOTH

f BOATSHEDCAIRNS

@BOATSHED_CAIRNS

SHARE PLATES & ENTREÉ

WARMED MIXED OLIVES (VD)	6
CHORIZO w dates & walnuts	10
BUTTERMILK FRIED CHICKEN w chipotle mayo	10
DUCK SPRING ROLLS Fried w sticky ginger glaze	10
CALAMARI FRITTO Fried w coriander, chilli & squid ink aioli (D)	10
POTATO & LEEK CROQUETTES Fried potato & leek pillows w aioli (V)	10
BREAD & DIPS Baba ganoush, pesto, & sundried tomato (V)	8
TACO w slaw, guacamole & tomato salsa Chicken or pulled pork	5
PATATAS BRAVAS Potatoes with traditional Spanish tomato sauce, chorizo & aioli (GD)	10
TOSTADAS Chicken w chimichurri & coriander OR Pulled pork w mojo sauce & fetta	10
MUSSELS MARINIÈRES w parsley, lemon, garlic, butter & wine	10
CHARRED BROCCOLINI W harissa, dates & walnuts (GDV)	7
HAND CUT CHIPS w aioli (DV)	7
ONION RINGS w aioli (DV)	6