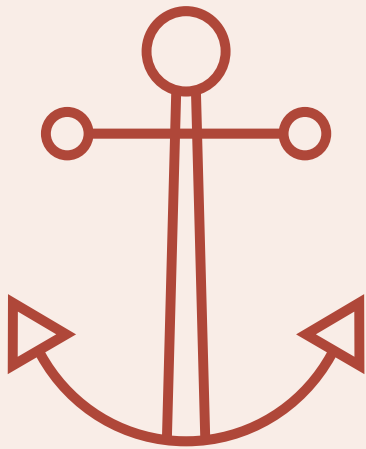


# BANQUET MENU



\$45

SELECT 3 ITEMS FROM EACH SECTION

SERVED TO SHARE AT THE TABLE

## ENTRÉE

**BUTTERMILK FRIED CHICKEN**  
w/ chipotle mayo

**CALAMARI FRITTO**  
Fried w/ coriander, chilli  
& squid ink aioli (D)

**BREAD & DIPS**  
Baba ganoush, pesto  
& sundried tomato (V)

**DUCK SPRINGROLLS**  
Fried w/ sticky ginger glaze

**POTATO & LEEK CROQUETTE**  
Fried potato & leek pillows  
w/ aioli (V)

## MAIN

**PORK SHOULDER & CRACKLING**  
Tablelands pork, salted  
& slow cooked (D)

**VEGETARIAN LINGUINI**  
Roasted pumpkin, spinach, fetta,  
almond flakes (V)

**WHOLE CHIMICHURRI CHOOK**  
Dry rubbed w/ Boatshed marinade  
& BBQ'd (D)

**REEF FISH**  
Oven baked fillets with  
lemon butter (G)

**BEEF RAGU**  
Slow cooked tomato based sauce  
of beef w/ fettucini

## SIDES

TABLE SALAD (GDV)

HAND CUT CHIPS (DV)

ROASTED POTATOES W/ HERBS (GV)

MIXED SEASONAL VEGETABLES  
(GDV)

## DESSERT

CRÈME BRULEE (G)

CHOC MOUSSE CUPS

CHOC BROWNIE

STICKY DATE PUDDING

# BOATSHED

#BOATSHEDCAIRNS  
#EATDRINKBOTH  
f BOATSHEDCAIRNS  
i @BOATSHED\_CAIRNS