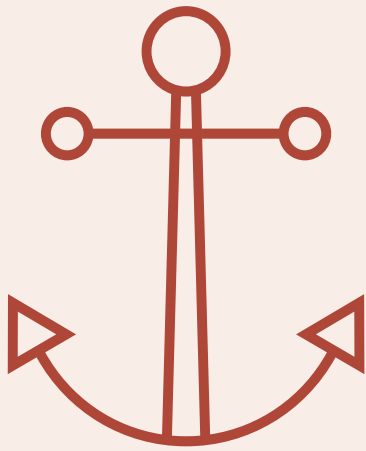


BANQUET MENU



SELECT 4 ITEMS FROM EACH SECTION

SERVED TO SHARE AT THE TABLE

ENTRÉE

MAIN

SIDES

PRAWN SKEWERS

Chargrilled w/ lemon (G)

SCALLOPS

Wakame, kombu, salmon pearls & bonito

LAMB RIBS

Harissa marinade, feta & almond flakes (G)

PORK BELLY

Asian glaze, chilli & coriander

NATURAL OYSTERS

w/ cocktail sauce & lemon (G)

PORK SHOULDER & CRACKLING

Tablelands pork, salted & slow cooked (D)

SEAFOOD LINGUINI

Mussels, pipies, prawns, bugs, calamari, white wine & chilli (D)

LAMB SHOULDER

Slow cooked w/ lemon, garlic & rosemary (D)

CHARGRILLED TIGER PRAWNS

Garlic, lemon, olive oil & salt (G)

CHARGRILLED BUGS

Garlic, lemon, olive oil & salt (G)

WATERMELON SALAD

Melon, spinach, mint, feta, pistachio & apple (GV)

CAESAR SALAD

Cos lettuce, bacon, croutons & dressing

ROASTED POTATOES W/ HERBS (GV)

CAULIFLOWER CHEESE (V)

BROCCOLINI

w/ harissa, dates & walnuts (GDV)

DESSERT

STICKY DATE PUDDING

CRÈME BRULEE (G)

CHOC MOUSSE CUPS

CHOC BROWNIE

MINI CHEESECAKE

BOATSHED

#BOATSHEDCAIRNS

#EATDRINKBOTH

BOATSHEDCAIRNS

@BOATSHED_CAIRNS