

SHARE / ENTREE

OYSTERS 4ea
Natural or speck bacon & chipotle (GD)

PRAWNS 19
Garlic, salt, parsley & lemon on ciabatta

CALAMARI FRITTO 19/31
Fried w coriander, chilli & squid ink aioli (D)

SCALLOPS 21
Wakame, kombu, pumpkin puree & crispy pancetta (G)

LOBSTER ROLLS 10ea
Picked lobster with mayo (D)

SOFT SHELL CRAB 19
Flour dusted & fried w lemon & chilli oil (D)

POTATO & LEEK CROQUETTES 16
Fried potato & leek pillows w aioli (V)

BREAD & DIPS 10
Baba ganoush, Pesto, & sundried tomato (V)

LAMB RIBS 20
Harissa marinated & slow cooked, feta & almond flakes (G)

PORK BITES 18
Marinated pork & pineapple bites, Asian glaze, chilli & coriander (GD)

FLAMED CHERRY TOMATOES 16
Blistered cherry tomato skewers, pesto, feta & balsamic reduction (VG)

BELL PEPPERS 17
Whole char-grilled bell peppers, haloumi, salsa verde & onion flakes (V)

POLENTA CHIPS 16
Truffle polenta chips w mayo (VGD)

MAINS / MEALS

PASTAS

CARROT 'LINGUINI' 27
Carrot & zucchini ribbons, shaved almonds, creamy feta, truffle oil & raisins (GV)

HANDMADE PUMPKIN GNOCCHI 29
w burnt organic butter & sage w parmesan (V)

CHICKEN PASTA 33
Tomato pesto, bacon, onion, olive crumb, basil, dash of cream & parmesan

PRAWN LINGUINI 33
Prawns, heirloom tomato, onion, basil, garlic & dash of cream

BEEF RAGU 33
Slow cooked sauce of beef, onion, carrot, tomato & red wine w parmesan

SHARING MAINS

MIXED SEAFOOD LINGUINI FOR 2 61
Mussels, pipies, prawns, bugs, calamari, white wine sauce, garlic & a touch of chilli (D)

CHIMICHURRI CHOOK APPROX 1.7KG* 44 w 31 h
Butterflied & boned BBQ chook w special Boatshed marinade (DG)

PORK SHOULDER & CRACKLING APPROX 2KG* 73
Free-range Tablelands Pork, salted & slow cooked (GD)

RIB ON BONE + LOBSTER 90
400g Rib on the bone, half lobster, chips & salad

**Served w tortillas, guacamole & chipotle*

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

MAIN MEALS

MUSSELS W CHIPS OR CRUSTY BREAD 32
Marinieres – Parsley, lemon, garlic, onion, wine & butter
Valencian – Chilli, saffron, tomato, onion, garlic & white wine (D)

CORAL TROUT 42
Roasted potatoes, mariniere & broccolini (G)

SALMON 36
Med-rare, crispy skin, celeriac remoulade, pickled fennel, orange & saffron sauce (G)

CHARGRILLED PRAWNS 45
Shelled w garlic, lemon, olive oil, salt & salad (G)

CHARGRILLED BUGS 45
Split Bugs, garlic, lemon, olive oil, salt & salad (G)

HOT SEAFOOD PLATTER 45pp
Grilled prawns, bugs, fried fish, calamari fritto & salad
Add Lobster +50 h +95 w

250G EYE FILLET 44
Chargrilled, served w roast potatoes & vegetables OR chips & salad

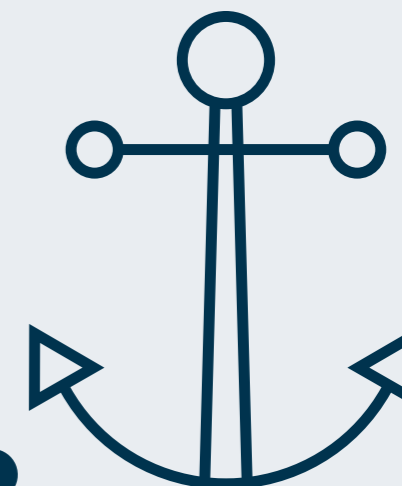
400G RIB ON THE BONE 44
Chargrilled, served w roast potatoes & vegetables OR chips & salad

PORK SPARERIBS 32
Marinated w chips & pumpkin puree



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BOATSHED RESTAURANT
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HAND CUT CHIPS W AIOLI (DV) 8

ONION RINGS (DV) 8

ROASTED POTATOES W HERBS (GV) 9

MINI SALAD (GDV) 7

CHARRED BROCCOLINI W HARISSA, DATES & WALNUTS (GDV) 9

MIXED SEASONAL VEGETABLES (VG) 9

BABY CARROTS, SMOKED YOGHURT & CHIVES (GV) 9

SALADS

WATERMELON SALAD 26
Melon, spinach, mint, feta, pistachio & green apple (GV)

CHICKEN CAESAR 26
Cos lettuce, shredded chicken, crispy pancetta, anchovies, croutons & house dressing

SWEET POTATO SALAD 26
Warm sweet potato, beans, spinach, feta & pepitas (VG)

BOATSHED

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