

SHARE / ENTREE

OYSTERS Natural/Speck bacon & chipotle (GD)	4/4.5ea
PRAWNS Garlic, salt, parsley & lemon on ciabatta	19
CALAMARI FRITTO Fried w coriander, chilli & squid ink aioli (D)	19/31
SCALLOPS Wakame, kombu, pumpkin puree & crispy pancetta (G)	21
LOBSTER ROLLS Picked lobster with mayo (D)	10ea
SOFT SHELL CRAB Flour dusted & fried w lemon & chilli oil (D)	19
POTATO & LEEK CROQUETTES Fried potato & leek pillows w aioli (V)	16
BREAD & DIPS Baba ganoush, Pesto, & sundried tomato (V)	10
LAMB RIBS Harissa marinated & slow cooked, feta & almond flakes (G)	20
PORK BITES Marinated pork & pineapple bites, Asian glaze, chilli & coriander (GD)	18
HEIRLOOM TOMATOES w hummus, pinenuts, sesame & pickled eschallots (VDG)	16
FIRE ROASTED CAPSICUM w haloumi, salsa verde & onion flakes (G)	17
POLENTA CHIPS Truffle polenta chips w mayo (VGD)	16

MAINS / MEALS

PASTAS

CARROT 'LINGUINI' Carrot & zucchini ribbons, shaved almonds, creamy feta, truffle oil & raisins (GV)	27
HANDMADE PUMPKIN GNOCCHI w burnt organic butter & sage w parmesan (V)	29
CHICKEN PASTA Tomato pesto, bacon, onion, olive crumb, basil, dash of cream & parmesan	33
PRAWN LINGUINI Prawns, heirloom tomato, onion, basil, garlic & dash of cream	33
BEEF RAGU Slow cooked sauce of beef, onion, carrot, tomato & red wine w parmesan	33

SHARING MAINS

MIXED SEAFOOD LINGUINI FOR 2 Mussels, prawns, bugs, calamari, white wine sauce, garlic & a touch of chilli (D)	61
CHIMICHURRI CHOOK APPROX 1.7KG* Butterflied & boned BBQ chook w special Boatshed marinade (DG)	44 w 31 h
PORK SHOULDER & CRACKLING APPROX 2KG* Free-range Tablelands Pork, salted & slow cooked (GD)	73
RIB ON BONE + LOBSTER 400g Rib on the bone, half lobster, chips & salad	90

*Served w tortillas, guacamole & chipotle

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

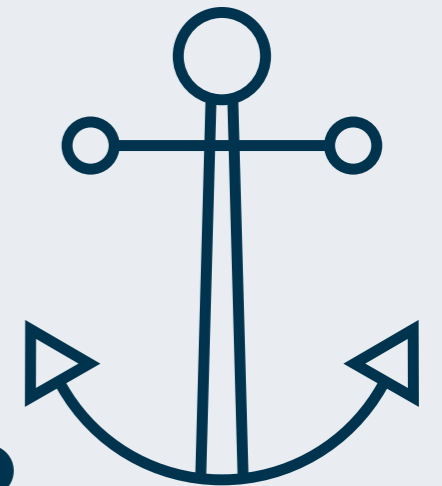
MAIN MEALS

MUSSELS W CHIPS OR CRUSTY BREAD Marinieres – Parsley, lemon, garlic, onion, wine & butter Valencian – Chilli, saffron, tomato, onion, garlic & white wine (D)	32
BOATSHED MOQUECA Brazilian style fusion of reef fish, mussels, prawns & squid w charred ciabatta	45
REEF FISH Roasted potatoes, mariniere & broccolini (G)	42
SALMON Med-rare, crispy skin, whipped feta + harissa, potatoes, pancetta & heirloom tomatoes (G)	36
CHARGRILLED PRAWNS Shelled w 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	45pp
Add Lobster	+50 h +95 w
250G EYE FILLET Chargrilled, red wine jus, served w roast potatoes & vegetables OR chips & salad	44
400G RIB ON THE BONE Chargrilled, red wine jus, served w roast potatoes & vegetables OR chips & salad	44
PORK SPARERIBS Marinated w chips & pumpkin puree	32



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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 Melon, spinach, mint, feta, pistachio & green apple (GV)	26
CHICKEN CAESAR Cos lettuce, shredded chicken, egg, crispy pancetta, anchovies, croutons & house dressing	26
SWEET POTATO SALAD Warm sweet potato, beans, roasted capsicum, spinach, feta & pepitas (VG)	26

BOATSHED

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