

## SNACKS

**OYSTERS** 5/5.5ea  
Natural/nduja butter (GF)

**LOBSTER ROLL** 13ea  
Pickled lobster, celery, aji amarillo mayo, bao bun (DF)

**VEGETARIAN SPRING ROLL** 10  
w/ smoked aioli x2 (DF, VF, VEGAN)

**EMPANADAS**  
Smoked beef brisket, chipotle, corn & black bean 12ea

Slow cooked mix of mushrooms, black bean, cassava mash (V) 10ea

Sauces – Queso & Chimichurri

**HIBACHI SKEWERS**  
Pork neck, char siu, aji amarillo mayo (GF/DF) 10ea

Chicken thigh skewer, rocoto salsa, aji verde (GF) 10ea

Tiger prawn skewer, nduja salsa, shiso leaf (GF/DF) 9ea

## SMALL/SHARE PLATES

**FRIED AUBERGINE** 17  
Aji panca & tamarind caramel, cashew cheese, macadamia (V, VEGAN)

**FRIED BRUSSEL SPROUTS** 18  
Agave, lemon, parmesan + toasted almonds (GF/V)

**GRILLED OCTOPUS** 24  
Anticuchera sauce, chimichurri, nduja mayonnaise, cauliflower & parsnip crisps (GF/DF)

**REEF FISH CEVICHE** 24  
Chilli, onion, amarillo tigers milk, sweet potato (GF)

**BUTTERMILK FRIED CHICKEN** 23  
w/ aji panca mayo

**BEEF TARTARE** 23  
Rocoto salsa, amarillo mayo, cassava crackers (GF/DF)

## BBQ LARGE

### CHAR GRILLED

**400G RIB ON THE BONE** 55  
Cassava puree, chimichurri (GF)

**350G PORK SCOTCH FILLET** 38  
Sweet potato puree, burnt butter & caramelized apple sauce (GF)

**HALF FREE RANGE CHICKEN** 36  
Spice rub, sous vide & grilled, chimichurri (GF/DF)

**CRISPY SKIN WILD BARRAMUNDI** 42  
Charred broccolini, vichyssoise, fried parsnip (GF)

**CHAR GRILLED PRAWNS** 45  
Garlic butter, yuzu (GF)

**CHAR GRILLED BUGS** 45  
Garlic butter, yuzu (GF)

**MUSSELS MARINARA** 33  
Napoli sauce, chilli, crusty bread (DF)

**BOATSHED MOQUECA** 45  
Brazilian style fusion of reef fish, mussels, prawns, squid & coconut w/ arrocito (DF)

**ROASTED BUTTERNUT PUMPKIN** 32  
Confit garlic, pecan salsa, blistered vine tomatoes, amarillo mayonnaise (GF, VEGAN)

## PASTAS

**CASSAVA GNOCCHI** 32  
Verdes, mushroom, truffle cream, parmesan (V)

**BEEF RAGU** 34  
Slow cooked sauce of beef, onion, carrot, tomato & red wine w/ parmesan

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

**Add Lobster** +50 h +95 w

## SIDES

**PERUVIAN RICE** 7  
Garlic, onion & aromatics (DF, VEGAN)



**CHARRED BROCCOLINI** 9  
Coffee & smoked chilli dip (GF, V, DF)

**KIPFLER POTATOES** 9  
Nduja mayo (GF, V)

**CHARR GRILLED CORN** 9  
Aji panca mayo, parmesan (V, GF)

**QUESO DIP W CASSAVA CRACKERS** (V, GF) 14

## BOATSHED

(V) Vegetarian (D) Dairy Free (G) Gluten Free, Please notify your waiter of specific dietary requirements.  
#boatshedcairns #eatdrinkboth  boatshedcairns  @boatshed\_cairns. Planning an event or function call 07 4031 4748. Public Holiday surcharge 15%

