

THE
BOATHOUSE
BAR & RESTAURANT

Welcome

welcome to the boathouse bar & restaurant where dining is a balance of fresh flavours paired with our relaxed coastal décor.

we aim to showcase local produce from not only the region, but the best new south wales has to offer.

our passionate team of skillful chefs have collaborated to bring you a fresh, seasonal menu of their favourite dishes for you to enjoy.

so sit back, soak up the view & let us delight your tastebuds tonight!



STARTERS & ENTREES



FRESHLY SHUCKED OYSTERS

NATURAL \$6 ea
KILPATRICK \$7 ea

WARM SOURDOUGH \$12.50

whipped sundried tomato olive butter

HOUSE MARINATED OLIVES \$12.50

warm marinated

FLASH FRIED SQUID \$22

roasted garlic aioli

CHILLI & GARLIC PAN ROASTED PRAWNS \$26

charred sourdough, romesco sauce & crispy capers

FRIED ARANCINI \$22

tomato & bocconcini served with confit garlic aioli

BEETROOT CARPACCIO \$20

whipped feta & caramelised walnuts

TO SHARE



the below meals are designed to be shared between two

LAMB SHOULDER \$95

20 hour slow cooked harissa spiced lamb shoulder served with house pickled spanish onions, red wine jus. includes sides of seasonal greens & potato rosti

SEAFOOD TOWER \$159

freshly shucked oysters, 200g marlin steak, crispy salt & pepper squid, whole king prawns, grilled half shell scallops, served with marie rose sauce, lemon caper butter, charred sourdough, mixed salad & chips

GRILL



250G WAGYU RUMP \$49

marble score +5, northern rivers, NSW

300G SCOTCH FILLET GRAIN FED \$55

nowra, NSW

200G EYE FILLET GRASS FED \$54

NSW

300G CHARRED PORK CUTLET \$46

roasted capsicum & fried capers

200G CHARRED MARLIN STEAK \$36

lemon & caper butter

ADD SEARED PRAWN TOPPER +\$16

*all grill items served with potato rosti
& your choice of red wine jus, diane sauce, creamy peppercorn or cafe de paris butter*

MAINS



HALF ROASTED TRUFFLE TARRAGON CHICKEN \$41

served with truffle potato mash & red wine sauce

CRISPY SKIN WESTERN AUSTRALIA BARRAMUNDI \$38

romesco sauce, basil essence & confit tomato

WILD MUSHROOM & BABY SPINACH RISOTTO \$34

finished with parmesan, mascarpone & extra virgin olive oil

CLASSIC CAESAR SALAD \$25

baby cos lettuce, crispy bacon, shaved parmesan,
garlic croutons, poached hens egg & house made caesar dressing

add chicken +9 // seared prawns \$16

MISO GLAZED EGGPLANT \$31

served with sesame greens & basmati rice

SIDES



MIXED SEASONAL GREENS \$14

with salsa verde

BOATHOUSE CHIPS \$12

served with a side of aioli

CREAMY MASHED POTATO \$10

TRUFFLE MAC AND CHEESE \$14

MIXED GARDEN SALAD \$12

KIDS



CREAMY MAC AND CHEESE \$16

FISH AND CHIPS \$16

grilled or crumbed

CHICKEN TENDERS \$16

served with chips

All kids meals include soft drink

Kids ice cream +\$2



DESSERTS



HOUSEMADE VANILLA BEAN CREAM BRÛLÉE \$16.50

CHOCOLATE TART \$18

served with raspberry sorbet

HOUSEMADE BASQUE BURNT CHEESECAKE \$16.50

served with mixed berries

AFFOGATO \$15

espresso coffee shot served with vanilla ice cream

with your choice of liqueur \$26

*Barista made coffee and tea also available,
please ask your friendly wait staff*

MENU NOTES



we take allergies seriously!

The Boathouse requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens

DISCOUNTS & LOYALTY CARDS

please be sure to have your membership card or number available when requesting your bill so we can apply the appropriate discounts for you.

unfortunately, discounts cannot be added to bills after payment.

PLEASE NOTE

A 10% surcharge applies on sundays

A 17.5% surcharge applies on public holidays

A 1.50% credit card surcharge applies