



**TACO TUESDAY**  
**TWO BEEF BRISKET TACOS**  
 TWO TACOS OF THE WEEK  
 ADD A MARGARITA +12

**\$28**



**FISH 'N' CHIP**  
**WEDNESDAY**  
 LOCAL BEER-BATTERED PINK LING, CHIPS,  
 DRESSED GARDEN SALAD, TARTARE DF

**\$28**

## OYSTERS

1 for \$6 | 6 for \$30 | 12 for \$55

Natural | Mignonette | Kilpatrick

Fresh Tasmanian oysters from Boomer Bay

## SMALL PLATES

FOR YOU OR FOR THE TABLE

### Ceviche Three Ways

Snapper, octopus & prawns tossed in our house salsa, served with crispy corn tortillas (gf, df)

### Boatyard Spiced Calamari

Seasoning, tartare (gf, dfo)

### Beef Brisket Tacos

Slow-cooked brisket with roasted capsicum, caramelised onion, lettuce, coriander and feta in soft tortillas (dfo, gfo)

### Daily Sashimi

Fresh local fish (Ask our staff for catch of the day), ponzu, lime and herbs (gf, dfo)

### Octopus Skewer

Tasmanian tumble octopus with chimichurri, capsicum, chorizo and cocktail potatoes (gf, df)

### Corn Bread with Slow-Cooked Brisket

House-made cornbread stuffed with tender brisket, caramelised onion (gf, df)

### Tuna Tartare

Australian tuna with corn tortillas, chilli-lime sesame mayo and sesame seeds (gf, df)

### Mushroom "Scallops"

Seasoned beetroot purée, toasted walnuts (vgn, gf, df)

## LARGE PLATES

### Peruvian Paella

A rich seafood rice dish with prawns, fish, octopus and scallops in a prawn bisque, finished with herbs and parmesan (df, gfo)

### King Prawn Linguini

King prawns, ling and mussels, cherry tomato and white wine sauce (df, gfo)

### Seafood Chowder

Creamy bisque base with prawns, scallops, mussels, clams, fish, seasonal vegetables and crusty bread (dfo, gfo)

### Lomo Saltado

Peruvian-style stir-fried beef rump with tomato, onion, chilli, coriander and cocktail potatoes (gf, df)

### Marinated Lamb Rump

Yellow chilli and coriander marinade, carrots, peas, served on a bed of creamy cannellini beans (gf, df)

### Fish & Chips

Boags beer-battered pink ling fillet with fries, salad and tartare (df)

### Market Fish

Pan-fried and served on cauliflower puree with Brussels sprouts, bacon and salsa verde (gf, df)

### Crispy Skinned Chicken

Free-range breast served on spinach mashed potato with a smoky sauce (gf)

### Peruvian Scallop Risotto

Scallops served in velvety rice with a creamy yellow sauce

### Quinoa Mushroom Bowl

Sautéed mushrooms and quinoa tossed in basil pesto, topped with toasted pine nuts (v, gf, df)

## SIDES

### Fries

With Aioli (gf, df, v, vgn)

### Garden Salad

Onion, cucumber, tomato, feta, olives, mint and red wine vinaigrette (gf, df, v, vgn)

### Corn Ribs

Sweet corn with paprika butter and aioli (gf, dfo, v, vgn)

### Cajun Zucchini Sticks

Roasted zucchini with Cajun spice and Dijon mayo (gf, dfo, v, vgn)

## DESSERTS

### Tres Leches Cake

Classic Latino soaked sponge cake, topped with spiced butterscotch and chantilly cream

### Chocolate Ganache Pudding

Rich dark chocolate ganache with cherries, vanilla crumble and raspberry coulis

### Coconut Rice Pudding

Creamy coconut rice pudding with strawberry compote and seasonal fruits (gf, v, vgn)

### Fish and Chips

Local beer-battered pink ling, chips, dressed garden salad, tartare (df)

**\$30**

TAKEAWAY



OPEN TUESDAY TO SATURDAY

Lunch - 12:00 - 14:30

Dinner - 17:30 - 20:00

FUNCTION WITH US

Ask one of our friendly team for further details.

TEA & COFFEE

Please ask our friendly team. We offer many variations & milk to suit!

## BEERS & CIDERS

Boags Draught, Launceston	10
Boags Premium, Launceston	11
Island State Brewing Lager, Devonport	12
Miners Gold Hazy Pale Ale, Beaconsfield	13
Du Cane Pale Ale, Launceston	12
Island State Brewing 'Ranga' Red Ale, Devonport	12
Du Cane IPA, Launceston	13
Du Cane Stout, Launceston	13
Willie Smith Apple Cider, Huon Valley	13
Spreyton Hard Ginger Beer, Spreyton	13
Boags St George 3.5%, Launceston	10
Peroni Nastro Azzuro, Italy	13
Boags Premium Light, Launceston	9
Heineken Zero, Amsterdam	9

## SPIRITS

McHenry Classic Dry Gin	13
Three Cuts Tasmanian Vodka	13
Johnnie Walker Black Label Whisky	13
Mount Gay Rum	12
El Jimador Reposado Tequila	12
Jack Daniel's Whiskey	12

## SOFT DRINKS & JUICES

Soft Drink:	5
<i>Coke, Coke Zero, Solo Lemon Squash, Lemonade, Ginger Ale, Lemon, Lime &amp; Bitters</i>	
Bundaberg Ginger Beer	8
Juice:	5
<i>Orange, Apple, Cranberry, Pineapple</i>	

# By The Glass

## SPARKLING

Ninth Island Sparkling Cuvée, Pipers River	13
Ninth Island Sparkling Rosé, Pipers River	13

## WHITE

Milton Riesling, Swansea	14
Bream Creek Sauvignon Blanc, Marion Bay	14
Devil's Corner Pinot Grigio, Tasmania	12
Riversdale Estate 'Pisces' Chardonnay, Coal River Valley	13
Schild Estate Moscato, Barossa Valley	11

## ROSÉ

Small Wonder Rosé, Kayena	13
---------------------------	----

## RED

Riversdale Estate 'Scorpio' Pinot Noir, Coal River	13
Ben Schild Reserve Shiraz, Barossa Valley	14



# Cocktails

### AFFOGATO

Served with your choice of liqueur  
(Amaretto, Tia Maria, Baileys, Kahlua)

18

### Aperol Spritz Margarita 23

El Jimador Reposado Tequila, Aperol, Triple Sec, lime juice, orange juice, Ninth Island Sparkling

### Peach Daiquiri 22

Three Cuts Gin, peach schnapps liqueur, lime juice

### Lemon Drop 22

Three Cuts vodka, triple sec, lemon juice, sugar syrup

### Pineapple Mojito 22

Bacardi blanco, lime juice, pineapple juice, sugar syrup, fresh mint

### Cherry Flower Negroni 23

Three Cuts cherry blossom gin, elderflower liqueur, Campari

### Limocello Spritz 22

House-made limocello using Three Cuts Vodka, Ninth Island Sparkling, soda

15% surcharge on public holidays