



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

House 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 the catch of the day), ponzu, horseradish crème fraîche, toasted sesame, nori (gf, dfo)

Tasmanian Scallops

Braised in a zesty citrus sauce then grilled and served with crispy sweet potato (gf, df)

Octopus Skewers

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

Cornbread with Slow-Cooked Brisket

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

Tuna Tartare

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

Mixed seafood served in an aromatic broth with seasonal vegetables and crusty bread (dfo, gfo)

Tasmanian Smoked Salmon Salad

Cos lettuce, tomato, cucumber, red onion, olives and feta with a red wine vinaigrette (gf, dfo, vgn)

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 with fries, salad and tartare (df)

Quinoa Mushroom Bowl

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

Fish en Papillote

Market fish served in a romesco sauce with asparagus and lemon wedges, encased in parchment paper (gf, df)

Crispy Skinned Chicken

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

Peruvian Scallop Risotto

Tasmanian scallops served in velvety rice with a creamy yellow sauce

SIDES

Fries

With aioli (v, gf, df, vgn)

Garden Salad

Mixed leaves, sliced red radish, cherry tomatoes and carrot ribbons with a zesty lemon vinaigrette (vgn, gf, df)

Corn Ribs

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

Cajun Zucchini

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

DESSERTS

Tres Leches Cake

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

Chocolate Hazelnut Semifreddo

Brownie base, salted peanut butter cream

Coconut Rice Pudding

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

Add Ice Cream +4

Fish and Chips

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

\$30

TAKEAWAY