



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) (A)

\$28

OYSTERS

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

Natural | Mignonette | Kilpatrick

Fresh Tasmanian oysters from Boomer Bay (A)

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) (A)

Boatyard Spiced Calamari

House seasoning, tartare (gf, dfo) (A)

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,
horseradish crème fraîche, toasted sesame, nori (gf, dfo) (A)

Octopus Skewers

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

Corn Bread with Slow-Cooked Brisket

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

Tuna Tartare

Hand-cut tuna, chilli-lime sesame mayo, sesame seeds,
with corn tortillas (gf, df) (M)

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) (A)

King Prawn Linguini

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

Seafood Chowder

Mixed seafood served in an aromatic tomato-based broth,
with seasonal vegetables and crusty white bread (dfo, gfo) (A)

Tasmanian Smoked Salmon Salad

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

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 (dfo) (A)

Fish en Papillote

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

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 (gf) (A)

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

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 (gf, dfo, v, vgn)

Cajun Zucchini

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 Hazelnut Semifreddo

Brownie base, salted peanut butter cream

Coconut Rice Pudding

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

Add Ice Cream +4

Fish and Chips

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

\$30

TAKEAWAY

Seafood Origin: A= Australian I= Imported M= Mixed

(v) Vegetarian | (vgn) Vegan | (gf) - Gluten Free | (df) - Dairy Free | (o) Optional

15% surcharge on public holidays



OPEN FOR
LUNCH & DINNER
TUESDAY - SATURDAY

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
TWØBAYS Gluten Free Pale Ale, Mornington Peninsula	15
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
Coke, Coke Zero, Solo Lemon Squash, Lemonade, Ginger Ale, Lemon, Lime & Bitters	
Bundaberg Ginger Beer	8
Juice:	5
Orange, Apple, Cranberry, Pineapple	

By The Glass

SPARKLING

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

WHITE

Milton Riesling, Swansea	14
Lauren Bank Sauvignon Blanc, Granton	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
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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

Limoncello Spritz 22

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

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