



Open Tuesday to Saturday
Lunch - 12:00 - 14:30
Dinner - 17:30 - 20:00

TACO TUESDAY

TWO BEEF BRISKET TACOS
ADD A MARGARITA +12
\$28

FISH 'N' CHIP WEDNESDAY

LOCAL BEER-BATTERED PINK LING, CHIPS,
DRESSED GARDEN SALAD, TARTARE DF
\$28

DISCOVER WHAT'S ON AT
BOATYARD LAUNCESTON



OYSTERS

SOURCED FROM TASMANIA
& SHUCKED TO IN-HOUSE

Kilpatrick | Natural | Mignonette
6 - each | 30 - half dozen | 55 - one dozen

SMALL PLATES

FOR YOU OR FOR THE TABLE

Spicy pickled mussels 16
Onion, chilli, Laurent sourdough gfo, df

'Ceviche 3 ways' 28
Daily catch, seasonal garnishes, crispy tostada gfo, df

Slow cooked beef croquettes (2) 17
Spicy house mayo gf, df

Sautéed mushroom scallops 14
Seasoned beetroot purée, toasted walnuts vgn, gf, df

Boatyard spiced calamari 18
House seasoning, tartare gf, dfo

Beef brisket tacos (2) 18
Slow cooked seasoned brisket, soft tortillas, caramelised onion, feta, coriander, jus gfo, dfo

Daily sashimi 24
Ponzu, horseradish crème fraîche, toasted sesame, nori gf, dfo

Tasmanian scallops 25
Braised in a zesty citrus sauce, crispy sweet potato shavings df, gf

SIDES

Sautéed seasonal greens 12
Confit garlic, pangrattato gfo, df

Seasoned fries 13
House aioli

LARGE PLATES

King prawn & seafood pasta 37
Local fish, prawns, mussels, cherry tomatoes, garlic, white wine gfo, df

Marinated lamb shoulder 36
Yellow chilli and coriander marinade, carrots, peas, served on a bed of creamy cannellini beans gf, df

Fish en papillote 36
Confit tomato, smoked peppers, onion, vegetables and herbs encased in parchment paper

Charred cauliflower florettes 30
Capsicum romesco, whipped tahini, crispy chilli, herbs gf, df, vgn

Beef lomo saltado 33
Stir fried beef, cherry tomatoes, onion, crispy potatoes gf, df

Peruvian paella 36
Market fish, octopus, scallops, prawns, parmesan, chilli, rice gf, dfo

Crispy skinned chicken 34
Yellow chilli cream sauce, roast potatoes, olive dust

Chargrilled Tasmanian octopus 34
Cauliflower purée, crispy chorizo, chimmi oil gf, df

Seafood chowder 35
Mixed seafood served in an aromatic broth, toasted sourdough gfo, dfo

Fish & chips 34
Local beer-battered pink ling, chips, dressed garden salad, tartare df

Peruvian chopped salad 15

Tomato, onion, olives, corn, feta, jalapeño & lemon vinaigrette gf, vgn

Charred sweet corn ribs 11

Garlic butter, paprika, aioli gf, dfo

DESSERT

Caramel basque cheesecake 16
Chantilly cream, lime zest gf

Chocolate hazelnut semifreddo 17
Brownie base, salted peanut butter cream

Peruvian rice pudding 15
Seasonal fruit, strawberry compote gf, df, vgn
Add ice-cream +4

Local cheeses One 15 | Two 23 | Three 30
Honey, fruit, lavosh gfo

Affogato 18 18
Served with your choice of liqueur (Amaretto, Tia Maria, Baileys, Kahlua)

Tea and coffee
We offer many variations to suit!
Please ask one of our friendly team.

KIDS MENU*

*available for children 12yrs & under

Fish & chips 15
Local battered pink ling, chips, dressed garden salad, tartare df

Beef ragu bolognese 14
Rich tomato sauce, penne pasta, parmesan

Nuggets & chips 12
Chicken medallions, seasoned chips, tomato sauce

KIDS DESSERT

Ice cream bowl 6
Single scoop of vanilla ice cream, sprinkles, chocolate fudge sauce

Boatyard banana split 10
Ice cream, sprinkles, whipped cream, chocolate fudge sauce, sliced banana

FISH 'N' CHIP TAKEAWAY

LOCAL BEER-BATTERED PINK LING, CHIPS, DRESSED GARDEN SALAD, TARTARE DF

\$30

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

15% surcharge on public holidays

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
Morrison IPA, Launceston	13
Du Cane Stout, Launceston	13
Willie Smith Apple Cider, Huon Valley	13
Spreyton Hard Ginger Beer, Spreyton	13
Great Northern Super Crisp 3.5%, Yatala	10
Peroni Nastro Azzuro, Italy	13
Boags Premium Light, Launceston	9
Heineken Zero, Amsterdam	9

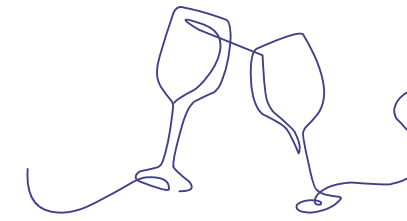
SPIRITS

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

SOFT DRINKS & JUICES

Coke, Coke Zero, Solo Lemon Squash,	5
Schweppes Lemonade, Schweppes Ginger Ale, Lemon, Lime & Bitters	
Bundaberg Ginger Beer	8
Juice - Orange, Apple, Cranberry, Pineapple	5

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
Longview Pinot Grigio, McLaren Vale	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

Woo Woo Three Cuts vodka, peach schnapps, cranberry juice	23
Irish Martini Bailey's Irish cream liqueur, Three Cuts vodka, Jameson, espresso, sugar syrup	23
Lemon Drop Three Cuts vodka, triple sec, lemon juice, sugar syrup	22
Pineapple Mojito Bacardi blanco, lime juice, pineapple juice, sugar syrup, fresh mint	22
Cherry Flower Negroni Three Cuts cherry blossom gin, elderflower liqueur, Campari	23
Spritz of the Week Featured liqueur, Ninth Island Sparkling, soda	22



VIEW OUR DRINKS MENU

PLEASE ASK ONE OF OUR FRIENDLY TEAM, FOR THE EXTENSIVE BEVERAGE MENU FEATURING MORE WINES TO SELECT FROM.

DRINK YOUR DESSERT

AFFOGATO

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

18

