

LUNCH

Local Turkish Bread w/ Hunter olive oil & balsamic vinegar, confit garlic
*Gluten free bread available

Port Stephens Rock Oysters - 6/12

Natural w/ Yuzu vinaigrette - GF

Natural w/ Japanese Shiso dressing

Classic Kilpatrick - GF

Mixed Oysters 3 ways

8

18.5/32

18.5/32

20/33

21/34

E/M

18.5/32.5

'Bowl of Shells' (see board) w/tomato, chilli & herb sauce, crusty bread

Local King Prawn Cocktail - cos lettuce, sumac brik pastry, avocado salsa, Boathouse cocktail sauce

19/33

½ Shell Scallops w/ a house-made preserved lemon & herb butter - GF

22/38

Miso Glazed Atlantic Salmon on a wombok, fried noodle & cashew salad
w/ avocado salsa & ginger dipping sauce

33

Market Fish w/ pearl cous cous & barley salad, chorizo, black olive, roast capsicum and herb sauce - GF

MP

Spiced Lamb Backstrap w/ king brown mushroom, carrot puree, broccolini - GF

37

Chermoula Roasted Chicken Breast w/ roast pumpkin, binnorie feta, beetroot puree & rocket - GF

33

Salt & Pepper Squid w/ pickled fennel, fries, salad and black sesame aioli - GF

26

Tempura Whiting Fillets w/ soy ginger dipping sauce, fries & Asian style salad

28

Ravioli by 'Pasta Di Porto' (see board for today's flavour) w/ glazed onion, cherry tomato & brown butter

27

KIDS MENU - \$15

ALL kids meals are served with fries & salad
includes ice cream for dessert

Chicken Nuggets

Fried Calamari

Battered Fish

Chicken Breast

SIDES

Broccolini, sea salt, Hunter olive oil

8

Mixed leaf salad

7

Truffle & parmesan fries

9

Fries & aioli

8

DESSERT

Dark Chocolate Mousse w/ peanut brittle biscuit & coconut snow - GF

13

Date & Walnut Pudding w/ salted caramel ice-cream & butterscotch sauce

13

Peach & White Chocolate Tart w/ vanilla ice cream & crystallized violets

13

Dessert Taste Plate - a tasting of all the above desserts

25

The Boathouse Sundae (For One or Two) - vanilla & strawberry ice-creams with mango sauce,
vanilla meringue, strawberries & mint musk - GF

13 / 23

Affogato - served with vanilla ice cream, shot of espresso coffee & your choice of baileys Irish Cream,
kahlua or frangelico

13

Keith Tulloch Botrytis Semillon 375ml

8/34

DINNER

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Classic Kilpatrick - GF

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Mixed oysters 3 ways

21/34

E/M

19/30

Tempura Whiting Fillets w/ soy ginger dipping sauce

18.5/32.5

'Bowl of Shells' (see board) w/tomato, chilli & herb sauce, crusty bread

Salt & Pepper Squid w/ pickled fennel, black sesame & lime aioli - GF

18/32

Mushroom & Roast Garlic Ravioli by 'Pasta Di Porto' w/ glazed onion, cherry tomato & brown butter

18/32

Local King Prawn Cocktail - cos lettuce, sumac brik pastry, avocado salsa, Boathouse cocktail sauce

19/33

House Cured Atlantic Salmon w/ sushi rice, wakame, spiced ponzu, fried shallots

18.5/32.5

½ Shell Scallops w/ a house-made preserved lemon & herb butter - GF

22/38

Squid Ink Spaghetti tossed w/ king prawns, 'shells', calamari, cherry tomatoes, herbs, rocket & lemon

21/36

Miso Glazed Atlantic Salmon on a wombok, fried noodle & cashew salad
w/ avocado salsa & ginger dipping sauce

33

Saltwater Barramundi w/ broccolini, chorizo, green olive & macadamia tapenade, cauliflower puree - GF

35

Market Fish w/ peach, rocket & candied walnut salad, house-made labna & roast capsicum dressing - GF

MP

Spiced Lamb Backstrap w/ king brown mushroom, carrot puree, broccolini - GF

38

Chermoula Roasted Chicken Breast w/ roast pumpkin, binnorie feta, black olive, beetroot puree & rocket - GF

33

KIDS MENU - \$15

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Fried Calamari

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Chicken Breast

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Fries & aioli

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BANQUET MENU

\$55pp (+ \$10 for dessert)

BREAD

Local Turkish Bread w/ Hunter olive oil & balsamic vinegar, confit garlic *Gluten free bread available

TO START

Local king prawns (1-2pp), salt & pepper squid, local oysters (1pp),

½ shell scallops w/ a house-made preserved lemon & herb butter - GF (1pp)

TO FOLLOW

Mixed Plate of

Miso Glazed Atlantic Salmon on a wombok, fried noodle & cashew salad w/ avocado salsa,
& Spiced Lamb Backstrap w/ king brown mushroom, carrot puree, broccolini - GF