



DINNER MENU

PAGE ONE

□ □ □ **TO BEGIN** □ □ □

boathouse bread with butter and sea salt \$1.80 per roll
roasted garlic olive oil \$2.00 extra

fresh bruny island oysters delivered by the grower

- natural with lemon \$2.60 each
- please ask for today's flavours \$3.00 each

nibbles warm marinated australian & mediterranean olives, \$14.00
spicy walnuts, shaved smoked spanish serano ham for one
and boat house bread \$22.00
to share

boat house seafood chowder \$14.00
with dill bread

steamed pork dumplings \$18.00
with shiitake mushroom sauce and szechuan pepper

confit of ocean trout \$20.00
with potato & leek salad, toasted nori, apple and herb oil

roasted red capsicum peppers \$17.00
with leek and mustard cream tart

gratin of scallops \$20.00
with parmesan and pancetta

□ □ □ **MINI MONDAY IS BACK** □ □ □

EVERY MONDAY NIGHT ANY 3 DISHES FROM A LA CARTE MENU \$35.00 PER PERSON
(ALL SERVED IN SMALLER SIZES)

□ □ □ **MAIN COURSE** □ □ □

fresh trevally in crisp beer batter with crunchy skin potatoes, salad and dill & lemon mayonnaise	\$25.00
pan seared duck breast with roasted beetroot and orange compote, green beans and fontina risotto	\$31.00
crumbed fish strips with herb butter, asparagus, poached potatoes, truffle oil, coddled egg and dukkah	\$27.50
spring onion pikelets with blue cheese panna cotta, roasted tomatoes and their juices	\$21.00
tasmanian lamb cutlets crumbed in corn bread with hazelnut, caper, lemon and crisp fried warm lamb salad drizzled with pomegranate caramel	\$30.00
porterhouse of prime tasmanian beef with silverbeet, leek mash, broccolini, basil & tarragon bearnaise and onion jam	\$31.00
chicken breast roasted on the bone rubbed in pepper and garlic with lemon and thyme and straw vegetable salad	\$28.00
tiger prawn, lemongrass and coconut laksa with fried crab rice roll, coriander and crunchy onion salad	\$29.00

chef's specials also available

□ □ □ **SIDE DISHES** □ □ □

salad greens, mustard dressing and italian parmesan	\$8.00
shoestring fries with rosemary salt	\$7.00
green beans sauteed in garlic, onion and sesame oil	\$8.00

Opening hours **LUNCH : Daily** from 12.00pm
DINNER : Monday, Friday and Saturday from 6.00pm



DESSERTS

turkish delight ice cream sundae

with pomegranate caramel
and persian fairy floss

caramel pana cotta

with apricot compote and toffee syrup

layered chocolate and hazelnut torte

with orange caramel and candied hazelnuts

poached pear and quince

with ginger syrup, lemon & poppy seed cake and double cream

strawberries steeped in port

with meringue, cream
and chocolate sauce

all \$13.00 each

see your waiter for today's cheese selection

PLEASE NOTE ; DESSERT MENU CHANGES REGULARLY,
THIS IS A SAMPLE ONLY

Opening hours **LUNCH : Daily** from 12.00pm
DINNER : Monday, Friday and Saturday from 6.00pm

QUEENS WALK, CORNELIAN BAY ph: 62 289 289