



DINNER MENU

BREAD

boat house sour dough with butter and sesame seed dukkah \$1.80 per roll

□ □ □ TAPAS MENU □ □ □

Our tapas menu consists of small plate dishes which are ideal for sharing

approx 2 dishes per person is suitable for a light lunch or entree

OLIVES & NUTS

marinated mediterranean olives and spicy roasted almonds \$8.00

OYSTERS

fresh bruny island oysters delivered by the grower

- natural with lemon \$3.00 each
- please ask for today's flavours \$3.50 each

BOAT HOUSE SALAD

salad greens, mustard dressing and italian parmesan \$8.00

DUMPLINGS

potato and bacon dumplings with parmesan aioli \$9.00

EGGPLANT

fried eggplant sticks with walnut and roasted cauliflower dip \$10.00

PRAWNS

farmed tiger prawns with wholemeal blinis and salsa verde \$17.00

PEANUT BEEF

crisp fried beef with peanut, sesame oil and chilli \$12.00

SUMMER SALAD

fresh cygnet peas, cherry tomatoes, mint, feta, olives and radish \$12.00

CHORIZO

spanish sausage with roasted apples marinated in pedro ximenez \$13.00

CHICKEN STRIPS

crisp fried chicken strips marinated in garlic, ginger and coriander with chilli caramel \$13.00

□ □ □ ENTREE □ □ □

CHOWDER

boat house seafood chowder with fresh herb bread \$15.00

KANGAROO

warm salad of seared kangaroo loin with szechuan pepper, lime, chilli, coriander and pea sprouts \$19.00

QUAIL

roasted nubeena quail with dark chocolate and pickled cherries \$19.00

TROUT

caramelised roasted pumpkin with smoked trout salad and miso yoghurt dressing \$18.00

□ □ □ **MAIN COURSE** □ □ □

CHICKEN \$28.00

roasted marion bay chicken with gratinated cauliflower,
pancetta and pinenuts with garlic emulsion

SALMON \$31.00

pan fried salmon filled with prawn mousse
with fresh pasta, spring bay mussels, zucchini
and pernod infused bisque

STEAK \$32.00

seared porterhouse of prime tasmanian beef
with mustard potato, mushroom compote,
cos lettuce, shaved parmesan and onion jus

LAMB \$32.00

grilled tasmanian lamb fillet with marinated licorice prunes,
red cabbage and zucchini slaw

VEGETABLE TART \$25.00

roasted eggplant, fig and tomato tart with goats cheese
and crisp green salad

FISH & CHIPS \$26.00

fresh trevally in beer batter with crunchy skin potatoes,
salad and lemon caper aioli

□ □ □ **OPENING HOURS** □ □ □

LUNCH Daily 12.00pm **DINNER** Mon / Wed / Thu / Fri / Sat 6.30pm

TO MAKE A RESERVATION PLEASE CALL 62 289 289

□ □ □ **SET MENU** □ □ □

For groups of 4 or more

BREAD

boat house sour dough with butter and sea salt

Entree

tapas to share

PRAWNS

farmed creek tiger prawns
with wholemeal blinis and salsa verde

SUMMER SALAD

cygnet peas, cherry tomatoes, mint, feta, olives and radish

CHORIZO

spanish sausage with roasted apples marinated in pedro ximenez

Main Course

each person select from the following

CHICKEN

roasted marion bay chicken with grantinated cauliflower,
pancetta and pinenuts with garlic emulsion

OR

STEAK

seared porterhouse of prime tasmanian beef
with mustard potato, mushroom compote,
cos lettuce, parmesan and onion jus

OR

LAMB

grilled tasmanian lamb fillet
with marinated licorice prunes, red cabbage and zucchini slaw

\$45.00 per person

THIS MENU IS ALSO SUITABLE FOR GROUPS UP TO 30 PEOPLE
TO INCLUDE A CHOICE OF 2 DESSERTS + TEA / COFFEE THE PRICE IS \$60.00 PER PERSON

(FOR GROUPS OVER 30 SEE 'FUNCTIONS')

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DESSERTS

TURKISH DELIGHT ICE CREAM SUNDAE
WITH POMEGRANATE CARAMEL
AND PERSIAN FAIRY FLOSS

BOAT HOUSE FOOL
MERINGUE AND CUSTARD CREAM WITH RHUBARB
AND ELDERFLOWER SAUCE

WHITE PEACHES POACHED IN GINGER SYRUP
WITH STRAWBERRIES AND MASCARPONE PARFAIT

LAYERED CHOCOLATE AND HAZELNUT TORTE
WITH ESPRESSO AND FRANGELICO

SEE YOUR WAITER FOR TODAY'S CHEESE SELECTION

ALL \$14.00 EACH

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



IF YOU ARE CELEBRATING A SPECIAL OCCASION,
ORDER A **BOMBE ALASKA** \$7.00 PER PERSON
AVAILABLE TO GROUPS OF 6 OR MORE; PLEASE ALLOW 24 HOURS NOTICE

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