

## CORNELIAN BAY BOAT HOUSE LUNCH MENU

□ □ □ TO BEGIN □ □ □

**boat house 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 and mediterranean olives,  
spicy walnuts, shaved smoked spanish serano ham \$14.00 for one  
and boat house bread \$22.00 to share

□ □ □ SMALLER LUNCHESES □ □ □

**boat house seafood chowder** with dill bread \$14.00

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

**gratin of scallops** with parmesan and pancetta \$20.00

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

**chicken breast** roasted on the bone, rubbed in pepper and garlic \$23.00  
with lemon and thyme and straw vegetable salad

**char-grilled red peppers** with leek and mustard cream tart \$17.00

□ □ □ BIGGER LUNCHESES □ □ □

**fresh trevally in crisp beer batter** \$25.00  
with crunchy skin potatoes, salad, dill & lemon mayonnaise

**pan seared duck breast** \$29.00  
with roasted beetroot and orange compote, green beans  
and fontina risotto

**crumbed fish strips** with herb butter, asparagus, \$27.00  
poached potatoes, truffle oil, coddled egg and dukkah

**spring onion pikelets** \$21.00  
with blue cheese panna cotta, roasted tomatoes and their juices

**tasmanian lamb cutlets crumbed in corn bread** \$30.00  
with hazelnut, caper, lemon and crisp fried warm lamb salad  
drizzled with pomegranate caramel

**porterhouse of prime tasmanian beef** \$31.00  
with silverbeet, leek mash, broccolini,  
basil & tarragon bearnaise and onion jam

**tiger prawn, lemongrass and coconut laksa** \$29.00  
with fried crab rice roll, coriander and crunchy onion salad

□ □ □ 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

**OPEN FOR LUNCH EVERY DAY FROM 12:00PM**

QUEENS WALK, CORNELIAN BAY ph: 62 289 289 [www.theboathouse.com.au](http://www.theboathouse.com.au)



## 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, Saturday and Sunday** from 6.00pm

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