

The
Boat
house
NORTH
WOLLONGONG

BISTRO MENU

RAW + SNACKS

Sydney Rock Oysters yuzu + cucumber mignonette **32/64** GF / DF

Mixed Olives toolunka green, arbequina, kalamata, lemon + herbs **11** GF / DF / VG

Yellowfin Tuna Crudo gordal olive, chilli salsa, pickled eschalots + chives **30** GF / DF

Chicken Liver Parfait beef fat crackers, plum jam + cornichon **22** GF

San Danielle Prosciutto parmesan custard, crostoli + pickles **22**

Seafood Plate sydney rock oysters, qld tiger prawns, mussels, moreton bay bug, sashimi yellowfin tuna, leaves + condiments **75** GF / DF / N

SMALLER PLATES + ENTREES

Herb + Garlic Bread confit garlic + herbs **14** v
add buffalo mozzarella **+6**

Fritto Misto fried salt + chilli squid & prawn, yuzu mayonnaise + lemon **29** GF / DF

Moreton Bay Bug Spring Roll sweet chilli sauce, spicy mayo + lemon **18**

Dutch Cream Potato Scallops herb & yuzu mayonnaise + chicken salt **14** v / GF / DF

Eggplant + Musset Farm Mushrooms garlic, lemon + buffalo curd **23** v / GF

Heirloom Tomatoes buffalo mozzarella, fig, honey, plum, herb oil,
bbq blackberry vinaigrette + basil **28** v / GF

Abrolhos Island Scallop uni + herb butter **12** GF

Stuffed + Fried Zucchini Flowers buffalo ricotta, chilli + lemon **16** GF / V

PASTA

Zucchini, Broccoli + Pistachio Pesto Trottole buffalo ricotta + lemon **29** V / N

Braised Duck + Porcini Mushroom Ragu Mafalde san marzano tomato + pecorino pepato **32** DFA

Blue Swimmer Crab Spaghetti garlic, chill, parsley + lemon butter **38** DFA

MAINS

Char Grilled Flat Iron Steak leek, cipploni onion + peppercorn sauce **55** GF

Margra Lamb Rump peas, zucchini, green goddess, pancetta + society garlic **44** GF / DFA

Market Fish rainbow chard, celeriac, clam butter, herb sauce + lemon **42** GF

Crispy Skin Bannockburn Chicken peri peri butter, herb salsa + lemon **39** GF

MARKET STEAK 150

char grilled share steak, iceberg salad, chips + peppercorn sauce GF / N

SIDES

Iceberg Salad cucumber, spanish onion, dill, mint, buttermilk dressing, yuzu sesame, pecorino + parsley oil **18** V / GF / N

Bbq Zucchini chickpea romesco, smoked almonds + golden raisins **14** V / GF / DF / N

Pan Fried Potatoes herb + lemon butter **14** GF

Bowl of Chips aioli **10** GF



EXPRESS GROUP MENU - 70PP

Herb + Garlic Bread confit garlic + herbs v

Mixed Olives gordal, arbequina, kalamata, lemon + herbs VG / GF / DF

San Danielle Prosciutto parmesan custard, crostoli + pickles

Braised Duck + Porcini Mushroom Ragu Mafalde san marzano tomato + pecorino pepato DFA

Crispy Skin Bannockburn Chicken peri peri butter, herb salsa + lemon GF

Iceberg Salad cucumber, spanish onion, dill, mint, buttermilk dressing, yuzu sesame, pecorino + parsley oil v / GF

Chips aioli v / GF / DF

GROUP MENU - 90PP

Herb + Garlic Bread confit garlic + herbs v

Mixed Olives gordal, arbequina, kalamata, lemon + herbs VG / GF / DF

Yellowfin Tuna Crudo gordal olive, chilli salsa, pickled eschalots + chives GF

Dutch Cream Potato Scallops herb & yuzu mayonnaise + chicken salt GF / DF

Blue Swimmer Crab Spaghetti garlic, chill, parsley + lemon butter DFA

Margra Lamb Rump peas, zucchini, green goddess, pancetta + society garlic GF / DFA

Iceberg Salad cucumber, spanish onion, dill, mint, buttermilk dressing, yuzu sesame, pecorino + parsley oil v / GF

Crispy New Potatoes herb + lemon butter v / GF

Salted Caramel Parfait chocolate ganache + black sesame crumble v / N / GFA

WE ACCEPT AMEX, VISA AND MASTERCARD. 10% SURCHARGE ON SUNDAY, 15% ON PUBLIC HOLIDAYS.
10% GRATUITY FEE FOR GROUP BOOKINGS OF 12+. PLEASE NOTE YOU WILL BE CHARGED UP TO
1.54% FOR VISA AND MASTERCARD AND 2.2% FOR AMEX.
