

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 Daniele Prosciutto parmesan custard, crostoli + pickled rockmelon **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 **16 v**
add buffalo mozzarella **+6**

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

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, 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 **17 GF / V**

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PASTA

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

Braised Duck + Porcini Mushroom Ragù Mafaldine 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, sschalot, fennel cream + peppercorn sauce **55** GF

Rosemary + Thyme 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 Chicken Breast Jerusalem artichoke, corn, peri peri butter, herb salsa + lemon **34** GF

MARKET STEAK 150

char-grilled share steak, iceberg salad, chips,
peppercorn sauce + condiments **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

Sebago Potato Galette curry butter, pecorino + leek ash **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 Daniele Prosciutto parmesan custard, crostoli + pickled rockmelon

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

Crispy Skin Chicken Breast jerusalem artichoke, corn, 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

Rosemary + Thyme 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

Sebago Potato Galette curry butter, pecorino + leek ash v / GF

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

WE ACCEPT AMEX, VISA AND MASTERCARD. 12.5% SURCHARGE ON SUNDAY, 20% 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.
