

RAW + SNACKS

Sydney Rock Oysters yuzu + cucumber mignonette GF/DF/A **35/70**

Mixed Olives toolunka green, arbequina, kalamata, lemon + herbs GF/DF/VG **12**

Yuzu + Herb Cured NZ King Salmon herb + caper creme fraiche,
watercress salad GF/DFA/A/NZ **35**

Chicken Liver Parfait beef fat crackers, plum jam + cornichon GF **24**

San Daniele Prosciutto parmesan custard, pickled rockmelon, + crostoli **24**

Seafood Plate sydney rock oysters, qld tiger prawns, mussels, bug, cured NZ king **79**
salmon, leaves and condiments GF/DF/N/A/NZ

SMALLER PLATES + ENTREES

Herb + Garlic Bread confit garlic + herbs V **17**

add buffalo mozzarella +6

Flat Bread stracciatella, san daniele prosciutto, basil oil + plum vincotto **28**

Fritto Misto fried salt + chilli squid & prawn, yuzu mayonnaise + lemon GF/DF/A/NZ **34**

Bug + Prawn Spring Roll sweet chilli sauce, spicy mayo + lemon A **19**

Dutch Cream Potato Scallops herb & yuzu mayonnaise + chicken salt V/GF/DF **15**

Eggplant + Musset Farm Mushrooms garlic, lemon + buffalo curd V/GF **24**

Honey Roasted Pear, Beetroot + Stracciatella Salad roasted pear, baby beets, stracciatella
+ honey lemon vinaigrette V/GF **28**

Stuffed + Fried Zucchini Flowers buffalo ricotta, chilli + lemon V/GF **19**

The
Boat
house
NORTH
WOLLONGONG

PASTA

Zucchini, Broccoli + Pistachio Pesto Trottole buffalo ricotta + lemon V/N **32**

Slow Cooked Wagyu Brisket Ragù Lumache san marzano tomato + reggiano DFA **34**

Blue Swimmer Crab Spaghetti garlic, chill, parsley + lemon butter DFA/A **39**

MAINS

Wagyu Rib Cap parsnip cream, shiitake + bone marrow sauce, charred carrot GF **58**

Rosemary + Thyme Lamb Rump peas, zucchini, green goddess, pancetta, burnt onion puree + society garlic GF/DFA **46**

Market Fish rainbow chard, roasted celeriac, clam butter, herb sauce + lemon GF/A **46**

Crispy Skin Chicken Breast jerusalem artichoke, corn, peri peri butter, herb salsa + lemon GF **36**

MARKET STEAK 160

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 V/GF/N **20**

Bbq Zucchini chickpea romesco, smoked almonds + golden raisins V/GF/DF/N **16**

Sebago Potato Galette curry butter, pecorino + leek ash GF **14**

Bowl of Chips aioli GF **10**

WE ACCEPT AMEX, VISA AND MASTERCARD. 10% SURCHARGE ON SATURDAY, 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.
