



BAR MENU

SMALLER

HERB + GARLIC BREAD 17

confit garlic + herbs V
add buffalo mozzarella +6

FLAT BREAD 28

stracciatella, san daniele prosciutto,
basil oil + plum vincotto

MIXED OLIVES 12

garlic, rosemary + citrus GF/DF/VG

YUZU + HERB CURED NZ KING SALMON 35

herb + caper crème fraîche, watercress
salad GF/DF/NZ

DUTCH CREAM POTATO SCALLOPS 15

herb & yuzu mayonnaise + chicken salt
V/GF/DF

BLUE SWIMMER CRAB CRACKERS 19

poached WA blue swimmer crab,
finger lime crème fraîche, salmon roe,
cannoli crackers A

LARGER

FISH + CHIPS 35

beer battered NZ gurnard, chips, lemon,
mixed salad + tartare sauce GFA/DF/A

CHEESE BURGER 28

milk bun, dry aged wagyu beef patty,
pickles, onion, lettuce, tomato, cheese,
burger sauce + fries GFA / DFA

MAKE IT A DOUBLE +8

WAGYU BRESAOLA 34

stracciatella, borretane onions,
guindilla + grissini GFA

SAN DANIELE PROSCIUTTO 24

parmesan custard, crostoli
+ pickled rockmelon

HONEY ROASTED PEAR, BEETROOT + STRACCIATELLA SALAD 28

roasted pear, baby beets, stracciatella
+ honey lemon vinaigrette V/GF

STUFFED + FRIED ZUCCHINI FLOWERS 19

buffalo ricotta, chilli + lemon V/GF

FRITTO MISTO 34

fried salt + chilli squid & prawn,
yuzu mayonnaise + lemon GF/A/NZ

BOWL OF CHIPS 10

aioli V/GF/DF

PRAWN KATSU BURGER 29

milk bun, panko crumbed Aussie prawn
katsu, yuzu buttermilk slaw, herbs,
fermented chilli mayo + chips A

STEAK FRITES 40

250gm Rangers Valley Rump (5+)
chips + peppercorn sauce GF/DFA



BAR MENU

SPRITZY NUMBERS

SUNSET SPRITZ 20

blood orange gin, rhubarb, raspberry,
lemon, prosecco + squash

LIMOUSINE SPRITZ 20

limoncello, lychee, prosecco,
basil + soda

HUGO SPRITZ 20

st germain elderflower, mint,
prosecco + soda

APEROL SPRITZ 20

aperol, prosecco, orange + soda



HAPPY HOUR

\$12 DRINKS | 4-6PM DAILY

\$12 BOATHOUSE
MARGARITAS

\$12 APEROL SPRITZ

\$12 TAP BEER PINTS

\$12 HOUSE WINES

\$12 GLASS OF
CHANDON

PIZZAS

MARGHERITA 26

san marzano tomato, bufallo
mozzarella + basil V

SAUSAGE + CIME DE RAPA 29

coppertree farm sausage, cime de
rapa, burnt onion cream, san
marzano tomato + fior di latte

OYSTER MUSHROOM 29

parsnip cream, musset farm oyster
mushrooms, smoked fior di latte,
gremolata + sesame V

PRAWN + CLAM 33

aussie green prawns, surf clam
veloute, lemon, fermented chilli
+ chives A

PEPPERONI 28

san marzano tomato, smoked fior
di latte, fermented chilli + pecorino

GF GLUTEN FREE DF DAIRY FREE VG VEGAN
GFA GLUTEN FREE AVAILABLE V VEGETARIAN
DFA DAIRY FREE AVAILABLE N CONTAINS NUTS
S SESAME MP MARKET PRICE A AUSTRALIAN SEAFOOD
NZ NEW ZEALAND SEAFOOD

WE ACCEPT AMEX, VISA AND MASTERCARD. 10%
SURCHARGE ON SATURDAY. 12.5% SURCHARGE ON
SUNDAY, 20% ON PUBLIC HOLIDAYS. PLEASE NOTE
YOU WILL BE CHARGED UP TO 1.54% FOR VISA AND
MASTERCARD AND 2.2% FOR AMEX.
