

The
Boat
house
NORTH
WOLLONGONG

BISTRO MENU



RAW + SNACKS

Sydney Rock Oysters 40/80 yuzu + cucumber mignonette GF/DF/A

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

Yuzu + Herb Cured NZ King Salmon 35

herb + caper crème fraîche, watercress salad GF/DFA/A/NZ

Wagyu Bresaola 34 stracciatella, borretane onions, guindilla + grissini GFA

San Daniele Prosciutto 24 parmesan custard, pickled rockmelon + crostoli

SEAFOOD PLATE 79

sydney rock oysters, qld tiger prawns, mussels, WA swimmer crab with crème fraîche + finger lime, cured NZ king salmon, leaves + condiments GF/DF/N/A/NZ

SMALLER PLATES + ENTREES

Herb + Garlic Bread 17 confit garlic + herbs V

add buffalo mozzarella +6

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

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

Blue Swimmer Crab Crackers 19 poached WA blue swimmer crab, finger lime crème fraîche, salmon roe + cannoli crackers A

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

Smoked Pumpkin 24 goat's curd, gremolata, almond + seasonal leaves V/GF/N

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

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



PASTA

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

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

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

MAINS

Wagyu Bavette 58 parsnip cream, shiitake + bone marrow sauce, charred carrot GF

Berkshire Pork Chop 48 braised sugarloaf cabbage, charcuterie sauce GF

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

Butterflied Spatchcock 46

chermoula, smoked almond romesco, seasonal leaves + lemon GF/DF/N

MARKET STEAK 160

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

SIDES

Iceberg Salad 20 cucumber, spanish onion, dill, mint, buttermilk dressing,
yuzu sesame, pecorino + parsley oil V/GF/N

Charred Brussel Sprouts 16 turmeric sheep's yoghurt, honey vinaigrette + fried basil V/GF

Sebago Potato Galette 14 burnt onion cream, pecorino + chives V/GF

Bowl of Chips 10 aioli GF

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.
