



THE  
BOAT  
SHED  
LA PEROUSE

DINE IN MENU

**Attention!** Some items may contain sesame seeds. **Please note:** We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

# BREAKFAST

From 7am-11am

## LIGHT

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<b>SOURDOUGH W/ JAM &amp; BUTTER</b> .....	8	<b>GRANOLA</b> .....	19
Single origin whole wheat sourdough.		Greek yogurt, seasonal fruits, coconut flakes, berry compote, homemade granola.	
<b>RAISIN TOAST</b> .....	13	<b>KNAFEH FRENCH TOAST</b> .....	22
Ricotta, honey, seasonal fruits.		Almond chocolate crumb, seasonal fruits, pistachio, rose syrup.	
<b>KIDS PANCAKES v</b> .....	17		
Maple syrup, strawberries, Nutella, fairy floss.			

## SUBSTANTIAL

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<b>BREAKFAST BRUSCHETTA v</b> .....	22	<b>GOURMET BACON &amp; EGG ROLL</b> .....	16
Avocado, spinach, medley of cherry tomatoes, feta, sourdough.		Aioli, tomato chutney, cheddar cheese and spinach.	
<b>HALOUMI STACK v</b> .....	22	<b>OMELETTE</b> .....	22
Roasted truss tomatoes, smashed avocado, grilled haloumi, sourdough.		Bacon, parmesan & mozzarella cheese, tomato, mushroom, sourdough.	
<b>GREEN BOWL GF VG</b> .....	25	<b>SEAFOOD OMELETTE</b> .....	24
Broccolini, spinach, kale, avocado, quinoa, beetroot houmous, pistachio, edamame beans, orange dressing. Pick your protein: Smoked salmon, 2 poached eggs, haloumi - \$5 each.		Prawns, Blue Swimmer crab, feta, cherry tomatoes, sourdough.	
<b>BURRATA CAPRESE</b> .....	26	<b>EGGS BENNY</b> .....	25
Roasted Heirloom tomato, confit garlic, homemade pesto, prosciutto, burrata, Italian glaze, sourdough.		Choice of smoked salmon or bacon, spinach, hollandaise, sourdough.	
<b>RICOTTA HOTCAKES v</b> .....	25	<b>THE BOATSHED VEGGIE BREKKIE v VG</b> .....	26
Ricotta, mixed berry compote, maple syrup, fairy floss.		Eggs your way, sourdough, avocado, spinach, kale, field mushroom, roasted truss tomatoes.	
<b>BACON &amp; EGG ROLL</b> .....	12	<b>THE BOATSHED BIG BREAKFAST</b> .....	27
<b>EGGS YOUR WAY</b> .....	15	Eggs your way, sourdough, chorizo, bacon, roasted truss tomatoes, field mushroom, spinach.	
Poached/scrambled/fried eggs on single origin whole wheat sourdough.			

## BREAKFAST EXTRAS

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<b>SINGLE ORIGIN WHOLE WHEAT SOURDOUGH</b> .....	3	<b>MUSHROOMS</b> .....	5
<b>HASHBROWN</b> .....	3	<b>AVOCADO</b> .....	5
<b>EGG</b> .....	4	<b>HALOUMI</b> .....	5
<b>KALE</b> .....	4	<b>FETTA</b> .....	5
<b>SPINACH</b> .....	4	<b>BACON</b> .....	5
<b>CHERRY TOMATO</b> .....	4	<b>CHORIZO</b> .....	5
		<b>SMOKED SALMON</b> .....	6

# BREAKFAST SPECIALS

**SHAKSHUKA (BAKED EGGS)**.....22  
Tomato based sauce and herbs, chorizo, fried eggs, cherry tomato, mozzarella, served with single origin whole wheat sourdough.

# LUNCH SPECIALS

**TUNA CARPACCIO**.....30  
Thinly sliced Yellowfin Tuna, olive oil, lime juice, capers and feta.

**MORETON BAY BUGS (QUEENSLAND)**.....38  
Two large Moreton Bay Bugs, garlic butter & herb, rocket salad & shaved parmesan.

**JOHN DORY (EDEN, NSW)**.....46.5  
Whole grilled John Dory, mixed herbs, lemon capers dressing, chips & garden salad.

**LIMONCELLO GELATO**.....14  
Refreshing lemon gelato infused with limoncello liquor.

# WINES OF THE WEEK

**HIGHER PLANE SAUVIGNON BLANC 'FUMÉ'** .....14.5...58  
2023, Margaret River, Western Australia.

**TREBBIANO RUBICONE**.....9...36  
Reggio Emilia, Italy.

# SEASONAL COCKTAILS

**AMARETTO SOUR**.....20  
Amaretto, lime, agave, Angostura bitters.

**OLD FASHIONED** .....18

# LUNCH & DINNER

From 11:30am

## LIGHT

<b>HALOUMI</b> .....	<b>16</b>	<b>OYSTERS KILPATRICK</b> GF.....	<b>29</b>
Grilled Mediterranean style haloumi.		1/2 dozen Sydney Rock Oysters, bacon, Worcestershire, light chilli.	
<b>TRIO OF DIPS</b> .....	<b>19</b>	<b>SCALLOPS IN 1/2 SHELL</b> GF.....	<b>26</b>
Homemade tarama, tzatziki, houmous, pita bread.		1/2 dozen seared Harvey Bay scallops, Mediterranean sauce.	
<b>SYDNEY ROCK OYSTERS</b> GF.....	<b>26</b>	<b>BUCKET OF PRAWNS</b> GF .....	<b>32</b>
1/2 dozen fresh Sydney Rock Oysters.		Cooked Tiger Prawns, lemon & cocktail sauce.	
<b>OYSTERS MORNAY</b> .....	<b>29</b>	<b>KINGFISH CEVICHE</b> .....	<b>32</b>
1/2 dozen Sydney Rock Oysters, bechamel, mozzarella.		Hiramasa Kingfish, coriander, eschalot, chilli, chives, dill, jalapenos, avocado puree, lime vinaigrette, Avrugia caviar, fried Lebanese bread.	

## SLIGHTLY HEAVIER

<b>CHICKPEA SALAD</b> GF v .....	<b>25</b>	<b>BBQ OCTOPUS</b> GF .....	<b>30</b>
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, avocado dressing.		Garlic Mediterranean marinade, lemon oregano dressing, crumbled fetta, rocket salad, shaved parmesan, Italian glaze.	
<b>MEDITERRANEAN BOWL</b> v.....	<b>28</b>	<b>BBQ KING PRAWNS</b> GF.....	<b>32</b>
Felafel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot houmous, avocado dressing. (GF opt. avail).		XL Australian King prawns, Japanese herb & sesame oil dressing, rocket salad, shaved parmesan, Italian glaze.	
<b>SALT &amp; PEPPER CALAMARI</b> .....	<b>24</b>		
Sliced baby squid, tartare. (GF opt. avail).			

## SUBSTANTIAL

<b>THE CHEESEBURGER</b> .....	<b>24</b>	<b>LAMB/CHICKEN SKEWERS</b> .....	<b>25</b>
Chuck & brisket burger patty, onion, pickles, cheddar cheese, potato bun, served with chips.		Rocket salad, shaved parmesan, Italian glaze, pita bread & homemade tzatziki. (GF opt. avail).	
<b>THE BOATSHED BURGER</b> .....	<b>28</b>	<b>1/2 RACK BBQ PORK RIBS</b> GF ....	<b>40.5</b>
Chuck and brisket burger patty, potato bun, onion, pickles, cheddar cheese, lettuce, tomato, homemade sauce, served with chips. Add bacon 3, beef pattie 5, vegan pattie available.		Homemade smokey BBQ sauce, chips.	
<b>THE FISH BURGER</b> .....	<b>28</b>	<b>SIRLOIN</b> .....	<b>42</b>
Crumbed Australian Barramundi, slaw, pickles, cheddar cheese, potato bun, chips.		250g sirloin, mushroom sauce, potato gratin, braised veggies.	
<b>EGGPLANT PARMIGIANA</b> .....	<b>30</b>	<b>WAGYU PICANHA</b> .....	<b>48</b>
Eggplant, Napoletana sauce, bechamel, parmesan & mozzarella.		200g Wagyu rump cap MBS6+, sweet potato mash, saute mixed greens, diane sauce.	
<b>LINGUINE BOLOGNESE</b> .....	<b>30</b>	<b>FISH &amp; CHIPS</b> .....	<b>28</b>
<b>CREAM PRAWN LINGUINE</b> .....	<b>38</b>	Fillets of crispy battered or grilled Gemfish, chips, tartare sauce. (GF opt. avail).	
White wine, cream sauce, XL Australian Tiger prawns.		<b>BARRAMUNDI FILLET</b> GF .....	<b>38</b>
<b>PIPIS AGLIO E OLIO</b> .....	<b>39</b>	Grilled Queensland barramundi, sweet potato mash, veggies.	
Pipis, white wine, linguine, garlic, olive oil, chili, parsley, cherry tomato.		<b>SALMON</b> GF .....	<b>38</b>
<b>SQUID INK SPAGHETTI MARINARA</b> .....	<b>39</b>	Grilled Tasmanian Salmon, lemon vinaigrette, rainbow chard & Australian baby corn (contains sesame seeds).	
Squid ink Spaghetti, sliced baby squid, Kinkawooka black mussels, seared scallops, Nduja, Napolitana sauce.		<b>FLATHEAD</b> .....	<b>40</b>
<b>LOBSTER LINGUINE</b> .....	<b>42</b>	Crispy battered or grilled flathead, chips & garden salad. (GF opt. avail).	
1/2 Western Australian Rock Lobster, linguine, Napoletana sauce, chilli & herbs.		<b>WHOLE GRILLED SNAPPER</b> .....	<b>45</b>
<b>POT OF MUSSELS</b> .....	<b>37</b>	Greek herb and lemon dressing, chips, salad.	
Spicy Napoletana sauce, toasted crostini. (GF opt. avail).		<b>WESTERN AUSTRALIAN ROCK LOBSTER</b> .....	<b>45/70</b>

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# MAIN EVENT

## SEAFOOD PLATTER

One 56 / Two 104 / Four 206

Sydney Rock Oysters, tiger prawns, blue swimmer crab, salt and pepper calamari, seared scallops, BBQ baby octopus, crispy battered or grilled Gemfish and chips. (GF opt avail).

Add Half WA lobster 38. Add Whole WA lobster 69  
(mornay or garlic butter & herb).

## SIDES

<b>GARLIC BREAD</b> .....	8	<b>GARDEN SALAD</b> GF VG .....	14
<b>CHIPS</b> GF .....	9	Mixed leaf & vegetable garden salad w/ Mediterranean dressing.	
Aioli.		<b>GREEK SALAD</b> GF .....	15
<b>CORN RIBS</b> .....	14	Tomato, cucumber, capsicum, Spanish onion, Kalamata olives, fetta cheese, Mediterranean dressing & olive oil.	
Fresh fried corn cobs cut into quarters & seasoned.		<b>BURRATA SALAD</b> .....	26
<b>STEAMED GREENS</b> GF VG .....	15	Tomato medley, pickled Spanish onion, basil, parsley, toasted crostini, red wine vinaigrette.	
Braised broccolini, asparagus, edamame beans & roasted almonds.			

## KIDS

<b>LINGUINE NAPOLITANA</b> .....	13	<b>CALAMARI &amp; CHIPS</b> .....	15
<b>LINGUINE BOLOGNESE</b> .....	15	<b>CHICKEN NUGGETS &amp; CHIPS</b> ....	15
<b>FISH &amp; CHIPS</b> .....	15		

## DESSERTS

<b>TIRAMISU</b> .....	14	<b>CARAMEL BAKED CHEESECAKE</b> .....	14
Traditional Italian dessert, mascarpone cheese, coffee syrup infused sponge cake.		A decadent creamy baked caramel cheesecake on buttery biscuit base topped with a choc cigar.	
<b>STRAWBERRY CHEESECAKE</b> .....	14	<b>BLACK FOREST</b> .....	14
Creamy baked strawberry cheesecake on a buttery biscuit base topped with fresh strawberries & syrup.		Layers of chocolate sponge, soaked in kirsch liqueur, cream and morello cherries.	
<b>VANILLA SLICE</b> .....	14	<b>CHOCOLATE MOUSSE</b> GF .....	14
Flaky puff pastry, rich vanilla custard, icing glaze.		Creamy dark chocolate mousse topped with hazelnuts.	
<b>ORANGE &amp; ALMOND SLICE</b> .....	14	<b>LEMON MERINGUE</b> .....	12
Almond sponge cake infused with zesty orange essence, topped with toasted almonds & syrup.		Lemon curd filled tart, fluffy toasted meringue.	
<b>RED VELVET CREAM CHEESE</b> .....	14	<b>CROQUEMBOUCHE TART</b> .....	12
Red velvet infused with cocoa & buttermilk, cream cheese frosting.		Tart filled with rich cream, custard filled puff pastry, caramel syrup.	
<b>CARROT &amp; WALNUT SLICE</b> .....	14	<b>ICE CREAM</b> .....	Single 4.5 Double 8.5 Triple 12
Carrot cake layered with walnuts, topped with frosting & crushed walnuts.		Flavours available upon request.	

## PASTRIES

<b>BUTTER CROISSANT</b> .....	5.5	<b>BANANA BREAD</b> .....	5.5
<b>ALMOND CROISSANT</b> .....	6.5	<b>MUFFIN</b> .....	6.6
<b>HAM &amp; CHEESE CROISSANT</b> .....	8	Mixed Berry, Apple Cinnamon, Chocolate Chip.	
<b>PAIN AU CHOCOLAT</b> .....	6.5	<b>NUTELLA DONUT</b> .....	6.5

# ALCOHOL

## BEER ON TAP

Byron Bay Lager.....	10
James Squire 150 Lashes.....	11
Stone & Wood Pacific Ale.....	11
Kirin Ichiban.....	11
Great Northern Super Crisp.....	12
Heineken.....	13

## BOTTLED BEER

Heineken Zero.....	7
James Boag's Premium Light.....	9
James Squire Orchid Crush Apple Cider.....	10
Guinness.....	13

## SPARKLING

	GLS	BTL
Morgans Bay Reserve Sparkling Chardonnay.....	9	41
LaGioiosa Prosecco (Veneto, IT).....	13	55
Lombard Extra Brut Premier Cru (Épernay, France).....	--	105

## WHITE

	GLS	BTL
Hartog's Plate Sauvignon Blanc Semillon (WA).....	9	41
En Soleil Pinot Gris (Wrattonbully, SA).....	12	51
Leo Buring Dry Riesling (Clare Valley, SA) ..	12	51
Invinity Sauvignon Blanc (Marlborough, NZ).....	13	55
Devil's Lair Chardonnay (Margaret River, WA).....	14	57
Santi Sortesele Pinot Grigio 2021 (Valdadige, Northern Italy).....	15	60
Penfolds Cellar Reserve Riesling (Polish Hill River, SA).....	18	72
Jim Barry Assrytiko (Clare Valley, SA).....	18	72
Penfolds BIN 311 Chardonnay (Adel. Hills SA/Tumbarumba NSW/ TAS).....	--	120
Dry River Pinot Gris 2016 (Martinborough, NZ).....	--	140

## RED

	GLS	BTL
Flower Thief Shiraz (SA).....	8	38
Robert Oatley Pocketwatch Pinot Noir (Victoria).....	10	45
Lavoro Cabernet Sauvignon (McLaren Vale, SA).....	12	48
Marrenon Les Grains Merlot (Vin de Pays, Rhone, France).....	13	55
Penfolds Cellar Reserve Shiraz 2021 (Multi-Regional Blend, SA).....	19	76
Penfolds BIN 389 Cabernet Shiraz 2020 (Multi-Regional Blend, SA).....	--	160

## ROSE

	GLS	BTL
Beach Days Pink Moscato (SA).....	8	33
La Vie En Rose (Pays d'Oc, France).....	14	56

## SPIRITS & APERITIF

HOMEMADE LIMONCELLO.....	9
HOMEMADE CREMONCELLO.....	9
OUZO 12.....	9
JIM BEAM.....	10
MAKER'S MARK.....	11
HENDRICK'S GIN.....	13
ROKU GIN.....	13
GREY GOOSE VODKA.....	13
HAKU VODKA.....	13
SUNTORY WHISKEY TOKI.....	14
THE MACALLAN 12YO.....	16
REMY MARTIN CLUB COGNAC.....	17
PATRON XO CAFE.....	20
HINE XO PREMIER CRU.....	22

## SIGNATURE COCKTAILS

LIMONCELLO SPRITZ.....	19
Homemade Limoncello, Calappiano Prosecco, soda water.	
VERY BERRY.....	21
Grey Goose vodka, triple sec, agave syrup, lime, strawberry.	
MIDNIGHT IN MYKONOS.....	22
Grey Goose Vodka, St. Germain Elderflower Liqueur, blueberry, lime, rose.	
TROPICAL DREAMS.....	22
Bombay lemon Mediterranean Gin, Dom Benedictine, mango, pineapple.	
COCONUT MARGARITA.....	22
1800 Coconut infused blanco tequila, triple sec, lime, dessicated coconut.	
SANTORINI SUNSET.....	22
Grey Goose vodka, watermelon juice, agave syrup, lime.	

## CLASSIC COCKTAILS

MIMOSA.....	15
APEROL SPRITZ.....	17
WHISKEY SOUR.....	18
NEGRONI.....	18
ESPRESSO MARTINI.....	20
WATERMELON MARGARITA.....	20
MARGARITA.....	20
PINA COLADA.....	20
MOJITO.....	20
PASSIONFRUIT MOJITO.....	20
LYCHEE MARTINI.....	20
KIWI CAPRIOSKA.....	20



# DRINKS

## MOCKTAILS

<b>BLUE MOON</b> .....	<b>15</b>
Blueberry, cranberry, lime, club soda.	
<b>VIRGIN SOUR</b> .....	<b>15</b>
Strawberry, mango, lime, lemonade.	
<b>HIGH TIDE</b> .....	<b>15</b>
Lychee, vanilla, mint, lemon, club soda.	

## COLD DRINKS

<b>FILTERED WATER (700ML)</b> .....	<b>5</b>
Premium filtered still or sparkling water by Purezza.	
<b>SOFT DRINKS</b> .....	<b>5</b>
Coke, Coke No Sugar, Fanta, Sprite, Lemon Squash, Lemon Lime Bitters.	
<b>KOMBUCHA</b> .....	<b>8</b>
Jiva watermelon & mint, Jiva pomegranate, Jiva ginger.	
<b>SHAKES</b> .....	<b>11</b>
Chocolate, strawberry, vanilla, caramel	

## SMOOTHIES

<b>MANGO</b> .....	<b>13</b>
Organic Kensington Pride mango, banana, yogurt, milk of your choice.	
<b>BANANA</b> .....	<b>13</b>
Sweet variety Cavendish banana's, yogurt, honey, milk of your choice.	
<b>MIXED BERRY</b> .....	<b>13</b>
Blueberries, raspberries, strawberries, blackberries, banana, yogurt, milk of your choice.	
<b>ACAI</b> .....	<b>13</b>
Organic Acai, banana, guarana, coconut water.	

## FRAPPES

<b>TROPICAL</b> .....	<b>13</b>
Mango, pineapple, passion fruit blended w/ crushed ice.	
<b>STRAWBERRY &amp; MINT</b> .....	<b>13</b>
Strawberry, mint blended with crushed ice.	
<b>WATERMELON</b> .....	<b>13</b>
Seedless watermelon blended w/ crushed ice.	

## FRESHLY SQUEEZED JUICES

<b>ORANGE</b> .....	<b>10</b>
<b>APPLE</b> .....	<b>10</b>
<b>LAPA</b> (ORANGE, APPLE, CARROT, GINGER).....	<b>11</b>

## COFFEE

SML LRG

<b>BY COFFEE &amp; CO ROASTERS</b> ...	<b>4.4</b>	<b>4.9</b>
Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c.		

## ICED COFFEE

<b>ICED LONG BLACK</b> .....	<b>7</b>
<b>ICED LATTE</b> .....	<b>7.5</b>
<b>ICED CHOCOLATE</b> .....	<b>10</b>
<b>ICED COFFEE</b> .....	<b>11</b>
<b>ICED MOCHA</b> .....	<b>11</b>

## TEA

<b>BLACK TEA</b> .....	<b>4.5</b>
Organic teas by Ovvio: English Breakfast, Peppermint, Chamomile, Lemon & Ginger, Earl Grey, Green.	