



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 SPECIALS

CHILLI FRIED EGGS.....21

Fried eggs, housemade Sambal, fried garlic, coriander, chilli infused oil, single origin wholewheat sourdough.

LOADED MUSHROOMS.....24

Poached eggs, roasted field mushrooms, sauteed button & oyster mushrooms, fried enoki mushroom, sauteed spinach, single origin wholewheat sourdough.

SPECIALS

JOHN DORY (EDEN, NSW).....46.5

Whole grilled John Dory, mixed herbs, lemon capers dressing, chips & garden salad.

TUNA CARPACCIO.....30

Bluefin Tuna, olive oil, lime juice, capers, fetta.

SALT & PEPPER WHITING.....22.50

Australian butterflied whiting fillet, garlic, chilli and shallot.

SCOTCH FILLET.....45

150 days aged Riverina Scotch fillet, mushroom sauce, sautee asparagus and brussel sprout and corn ribs.

ICED MATCHA LATTE.....8.5

Ceremonial grade organic Uji Matcha.

MATCHA LATTE.....5

Ceremonial grade organic Uji Matcha.

WINES OF THE WEEK

TREBBIANO RUBICONE.....9...36

Reggio Emilia, Italy.

NOBODY'S HERO SAUVIGNON BLANC.....8...32

2022, Marlborough, New Zealand.

SEASONAL COCKTAILS

APPLE BLOSSOM SPRITZ.....18

Bombay gin, St Germain Elderflower liqueur, green apple syrup, LaGioiosa Prosecco, club soda.

KIWI CAPRIOSKA.....18

Grey goose Vodka, Kiwifruit, lime, Agave, soda.

ROSE SPRITZ.....18

La Vie En Rose, LaGioiosa Prosecco, mixed berries, soda.

SPICY TROPICAL MARGARITA.....22

Sierra tropical chilli tequila, cointreau, agave, lime, mango, fresh chilli.

BREAKFAST

From 7am-11am

LIGHT

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

SUBSTANTIAL

BREAKFAST BRUSCHETTA v	22	SHAKSHUKA	22
Avocado, spinach, medley of cherry tomatoes, feta, sourdough.		Fried eggs, chorizo, cherry tomatoes, mozzarella, tomato & herb based sauce, single origin whole wheat sourdough.	
HALOUMI STACK v	22	OMELETTE	22
Roasted truss tomatoes, smashed avocado, grilled haloumi, sourdough.		Bacon, parmesan & mozzarella cheese, tomato, mushroom, sourdough.	
GREEN BOWL GF VG	25	SEAFOOD OMELETTE	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.	
BURRATA CAPRESE	26	EGGS BENNY	25
Roasted Heirloom tomato, confit garlic, homemade pesto, prosciutto, burrata, Italian glaze, sourdough.		Choice of smoked salmon or bacon, spinach, hollandaise, sourdough.	
RICOTTA HOTCAKES v	25	THE BOATSHED VEGGIE BREKKIE v VG	26
Ricotta, mixed berry compote, maple syrup, fairy floss.		Eggs your way, sourdough, avocado, spinach, kale, field mushroom, roasted truss tomatoes.	
BACON & EGG ROLL	12	THE BOATSHED BIG BREAKFAST	27
EGGS YOUR WAY	15	Eggs your way, sourdough, chorizo, bacon, roasted truss tomatoes, field mushroom, spinach.	
Poached/scrambled/fried eggs on single origin whole wheat sourdough.			
GOURMET BACON & EGG ROLL	16		
Aioli, tomato chutney, cheddar cheese and spinach.			

BREAKFAST EXTRAS

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

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LUNCH & DINNER

From 11:30am

LIGHT

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

SLIGHTLY HEAVIER

CHICKPEA SALAD GF V.....	25	BBQ OCTOPUS GF.....	30
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, avocado dressing.		Garlic Mediterranean marinade, lemon oregano dressing, crumbled fetta, rocket salad, shaved parmesan, Italian glaze.	
MEDITERRANEAN BOWL v.....	28	BBQ KING PRAWNS GF.....	32
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.	
SALT & PEPPER CALAMARI	24	MORETON BAY BUGS	38
Sliced baby squid, tartare. (GF opt. avail).		Two large Moreton Bay Bugs, garlic butter & herb, rocket salad, shaved parmesan.	

SUBSTANTIAL

THE CHEESEBURGER	24	LAMB/CHICKEN SKEWERS	25
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).	
THE BOATSHED BURGER	28	1/2 RACK BBQ PORK RIBS GF....	40.5
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 avail.		Homemade smokey BBQ sauce, chips.	
THE FISH BURGER	28	SIRLOIN	48
Crumbed Australian Barramundi, slaw, pickles, cheddar cheese, potato bun, chips.		300g sirloin, mushroom sauce, potato gratin, braised veggies.	
EGGPLANT PARMIGIANA	30	WAGYU PICANHA	48
Eggplant, Napoletana sauce, bechamel, parmesan & mozzarella.		200g Wagyu rump cap MBS6+, sweet potato mash, saute mixed greens, diane sauce.	
LINGUINE BOLOGNESE	30	FISH & CHIPS	28
CREAM PRAWN LINGUINE	38	Fillets of crispy battered or grilled Gemfish, chips, tartare sauce. (GF opt. avail).	
White wine, cream sauce, XL Aust Tiger prawns.		BARRAMUNDI FILLET GF.....	38
PIPIS AGLIO E OLIO	39	Grilled Queensland barramundi, sweet potato mash, veggies.	
Pipis, white wine, linguine, garlic, olive oil, chili, parsley, cherry tomato.		SALMON GF.....	38
SQUID INK SPAGHETTI MARINARA	39	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, Napoletana sauce.		FLATHEAD	40
LOBSTER LINGUINE	42	Crispy battered or grilled flathead, chips & garden salad. (GF opt. avail).	
1/2 Western Australian Rock Lobster, linguine, Napoletana sauce, chilli & herbs.		WHOLE GRILLED SNAPPER	45
POT OF MUSSELS	37	Greek herb and lemon dressing, chips, salad.	
Spicy Napoletana sauce, toasted crostini. (GF opt. avail).		WESTERN AUSTRALIAN ROCK LOBSTER	45/70
		Half/Whole, mornay or garlic & herb butter, chips and garden salad.	

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01-10-24

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

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

KIDS

LINGUINE NAPOLITANA	13	CALAMARI & CHIPS	15
LINGUINE BOLOGNESE	15	CHICKEN NUGGETS & CHIPS	15
FISH & CHIPS	15		

DESSERTS

TIRAMISU	14	LIMONCELLO GELATO	14
Traditional Italian dessert, mascarpone cheese, coffee syrup infused sponge cake.		Refreshing lemon gelato infused with limoncello liquor.	
STRAWBERRY CHEESECAKE	14	BLACK FOREST	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.	
VANILLA SLICE	14	CHOCOLATE MOUSSE GF.....	14
Flaky puff pastry, rich vanilla custard, icing glaze.		Creamy dark chocolate mousse topped with hazelnuts.	
ORANGE & ALMOND SLICE	14	LEMON MERINGUE	12
Almond sponge cake infused with zesty orange essence, topped with toasted almonds & syrup.		Lemon curd filled tart, fluffy toasted meringue.	
RED VELVET CREAM CHEESE	14	CROQUEMBOUCHE TART	12
Red velvet infused with cocoa & buttermilk, cream cheese frosting.		Tart filled with rich cream, custard filled puff pastry, caramel syrup.	
CARROT & WALNUT SLICE	14	ICE CREAMSingle 4.5 Double 8.5 Triple 12	
Carrot cake layered with walnuts, topped with frosting & crushed walnuts.		Flavours available upon request.	

PASTRIES

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

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ALCOHOL

BEER ON TAP

Byron Bay Lager.....	10
Coopers Pale Ale.....	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
Higher Plain 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
Fiore Pink Moscato (Mudgee, NSW).....	11	44
La Vie En Rose (Pays d'Oc, France).....	14	56
Mirabeau (Cotes de Provence, France).....	--	62

SPIRITS & APERITIF

HOMEMADE LIMONCELLO.....	9
OUZO 12.....	9
JIM BEAM.....	10
MAKER'S MARK.....	11
CANADIAN CLUB.....	11
GLENFIDDICH 12 YEAR.....	12
HENDRICK'S GIN.....	13
ROKU GIN.....	13
GREY GOOSE VODKA.....	13
HAKU VODKA.....	13
SUNTORY WHISKEY TOKI.....	14
THE MACALLAN 12YO.....	16
PATRON XO CAFE.....	20

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
OLD FASHIONED.....	18
ESPRESSO MARTINI.....	20
WATERMELON MARGARITA.....	20
MARGARITA.....	20
PINA COLADA.....	20
MOJITO.....	20
PASSIONFRUIT MOJITO.....	20
LYCHEE MARTINI.....	20
AMARETTO SOUR.....	20

DRINKS

MOCKTAILS

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

COLD DRINKS

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

SMOOTHIES

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

FRAPPES

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

FRESHLY SQUEEZED JUICES

ORANGE	10
APPLE	10
LAPA (ORANGE, APPLE, CARROT, GINGER).....	11

COFFEE

SML LRG

BY COFFEE & CO ROASTERS	4.4	4.9
Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c.		

ICED COFFEE

ICED LONG BLACK	7
ICED LATTE	7.5
ICED CHOCOLATE	10
ICED COFFEE	11
ICED MOCHA	11

TEA

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