



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, saute button & oyster mushrooms, fried enoki mushroom, saute spinach, single origin wholewheat sourdough.

SPECIALS

GRILLED LOBSTER PLATTER.....220

WA Rock lobster of your choice, Two large Moreton Bay bugs, Two Australian Bbq King Prawns, Four Tasmanian Scallops, Half dozen Oyster Mornay & Killpatrick, Bbq Octopus, Grilled Calamari, Grilled Gemfish and chips.

JOHN DORY FILLET.....44

250 gr John fillet served with saute brussel sprouts, roasted potatoes and lemon capers dressing.

SAND WHITING(COFFS HARBOUR).....37.50

Whole grilled Sand Whiting, mixed herbs, soy and ginger dressing, chips & garden salad.

OCEAN PERCH(ULLADULLA,NSW).....40.50

Whole grilled Ocean Perch, mixed herbs, Mediterranean dressing, chips & garden salad.

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.

SPICY TROPICAL MARGARITA.....22

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

MIDORI SOUR.....22

Midori, melon, agave, citrus.

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. | |

Attention! Some items may contain sesame seeds.

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.