



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.

# SPECIALS

**OCEAN PERCH** (ULLADULLA, NSW)..... **39.50**  
Whole grilled Ocean Perch, Mediterranean & herbs dressing, chips & garden salad.

## WINES OF THE WEEK

**PENFOLDS BIN 311**..... **80**  
Chardonnay. Multi Regional, Australia. (A refined cool-climate Chardonnay with notes of citrus, white peach, and a hint of flinty oak. Crisp acidity and a long, mineral finish. Pairs beautifully with roast chicken, grilled prawns, creamy pastas, or soft cheeses.)

**PENFOLDS CELLAR RESERVE RIESLING**..... **12.50**  
Polish Hill River, South Australia. (A crisp, refreshing white with vibrant flavors of lemon, lime, and green apple. Subtle floral notes and a clean, mineral finish make it a perfect match for seafood or fresh salads.)

**SANTI SORTESELE PINOT GRIGIO**..... **10.40**  
Valdadige, Italy. (A light, crisp white with refreshing flavors of green apple, pear, and citrus. Subtle floral notes and a smooth finish make it a great choice for seafood, light pastas, or fresh salads.)

**CAPE JAFFA EN SOLEI PINOT GRIS**..... **9.36**  
South Australia. (A biodynamic, vegan-friendly wine, offering fresh spiced pear and delicate floral aromas. The palate is rich with spiced pear, melon, and floral notes, complemented by balanced acidity and complexity from subtle oak aging. Pairs wonderfully with grilled seafood like crayfish and scallops.)

**NOBODY'S HERO SAUVIGNON BLANC**..... **10.40**  
Marlborough, New Zealand. (A vibrant, crisp white with bright flavors of grapefruit, lime, and passionfruit. Fresh and zesty with herbal hints and a clean finish, perfect for seafood, goat cheese, or fresh salads.)

## SEASONAL COCKTAILS

**APPLE BLOSSOM SPRITZ**..... **18**  
Bombay gin, St Germain Elderflower liqueur, green apple, LaGiosa Prosecco, club soda.

**SPICY MARGARITA**..... **22**  
Sierra tropical chilli tequilla, cointreau, agave, lime, mago, fresh chilli.

**MIDORI SOUR**..... **22**  
Midori, melon, agave, citrus.

# 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>CHILLI FRIED EGGS</b> .....	21	<b>EGGS YOUR WAY</b> .....	15
Fried eggs, housemade sambal, fried garlic, coriander, chilli infused oil, single origin wholewheat sourdough.		Poached/scrambled/fried eggs on single origin whole wheat sourdough.	
<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>SHAKSHUKA</b> .....	24
Roasted truss tomatoes, smashed avocado, grilled haloumi, sourdough.		Fried eggs, chorizo, cherry tomatoes, mozzarella, tomato & herb based sauce, single origin whole wheat sourdough.	
<b>LOADED MUSHROOMS</b> .....	24	<b>OMELETTE</b> .....	22
Poached eggs, roasted field mushrooms, sauted button & oyster mushrooms, fried enoki mushroom, sauted spinach, single origin wholewheat 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.		Prawns, Blue Swimmer crab, feta, cherry tomatoes, sourdough.	
<b>Pick your protein: Smoked salmon, 2 poached eggs, haloumi - \$5 each.</b>		<b>EGGS BENNY</b> .....	25
<b>BURRATA CAPRESE</b> .....	26	Choice of smoked salmon or bacon, spinach, hollandaise, sourdough.	
Roasted Heirloom tomato, confit garlic, homemade pesto, prosciutto, burrata, Italian glaze, sourdough.		<b>THE BOATSHED VEGGIE BREKKIE v VG</b> .....	26
<b>RICOTTA HOTCAKES v</b> .....	25	Eggs your way, sourdough, avocado, spinach, kale, field mushroom, roasted truss tomatoes.	
Ricotta, mixed berry compote, maple syrup, fairy floss.		<b>THE BOATSHED BIG BREAKFAST</b> .....	27
<b>BACON &amp; EGG ROLL</b> .....	12	Eggs your way, sourdough, chorizo, bacon, roasted truss tomatoes, field mushroom, spinach.	

## BREAKFAST EXTRAS

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<b>SINGLE ORIGIN WHOLE WHEAT SOURDOUGH</b> .....	4	<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

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# LUNCH & DINNER

From 11:30am

## LIGHT

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

## SLIGHTLY HEAVIER

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<b>CHICKPEA SALAD</b> GF V.....	<b>25</b>
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing.	
<b>MEDITERRANEAN BOWL</b> GF V.....	<b>28</b>
Felfel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot houmous, avocado dressing.	
<b>SALT &amp; PEPPER CALAMARI</b> .....	<b>24</b>
Sliced baby squid, tartare. (GF opt. avail).	
<b>BBQ OCTOPUS</b> GF.....	<b>30</b>
Garlic Mediterranean marinade, lemon oregano dressing, crumbled fetta, rocket salad, shaved parmesan, Italian glaze.	
<b>BBQ KING PRAWNS</b> GF.....	<b>32</b>
XL Australian King prawns, Japanese herb & sesame oil dressing, rocket salad, shaved parmesan, Italian glaze.	
<b>MORETON BAY BUGS</b> .....	<b>38</b>
Two large Moreton Bay Bugs, garlic butter & herb, rocket salad, shaved parmesan.	

# LUNCH & DINNER

From 11:30am

## SUBSTANTIAL

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<b>THE CHEESEBURGER</b> .....	<b>24</b>
Chuck & brisket burger patty, onion, pickles, cheddar cheese, tomato & American mustard sauce, potato bun, served with chips.	
<b>THE BOATSHED BURGER</b> .....	<b>28</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 avail.	
<b>THE FISH BURGER</b> .....	<b>28</b>
Crumbed Australian Barramundi, slaw, pickles, cheddar cheese, tartare & American mustard sauce, potato bun, chips.	
<b>EGGPLANT PARMIGIANA</b> .....	<b>30</b>
Eggplant, Napoletana sauce, bechamel, parmesan & mozzarella.	
<b>LINGUINE BOLOGNESE</b> .....	<b>30</b>
<b>CREAM PRAWN LINGUINE</b> .....	<b>38</b>
White wine, cream sauce, XL Aust Tiger prawns.	
<b>PIPIS AGLIO E OLIO</b> .....	<b>39</b>
Pipis, white wine, linguine, garlic, olive oil, chili, parsley, cherry tomato.	
<b>SQUID INK SPAGHETTI MARINARA</b> .....	<b>39</b>
Squid ink Spaghetti, sliced baby squid, Kinkawooka black mussels, seared scallops, Nduja, Napolitana sauce.	
<b>LOBSTER LINGUINE</b> .....	<b>42</b>
1/2 Western Australian Rock Lobster, linguine, Napoletana sauce, chilli & herbs.	
<b>POT OF MUSSELS</b> .....	<b>37</b>
Spicy Napoletana sauce, toasted crostini. (GF opt. avail).	
<b>LAMB/CHICKEN SKEWERS</b> .....	<b>25</b>
Rocket salad, shaved parmesan, Italian glaze, pita bread & homemade tzatziki. (GF opt. avail).	
<b>1/2 RACK BBQ PORK RIBS</b> <sup>GF</sup> .....	<b>40.5</b>
Homemade smokey BBQ sauce, chips.	
<b>SIRLOIN</b> .....	<b>48</b>
300g sirloin, mushroom sauce, potato gratin, braised veggies.	
<b>WAGYU PICANHA</b> .....	<b>48</b>
200g Wagyu rump cap MBS6+, sweet potato mash, saute mixed greens, diane sauce.	
<b>FISH &amp; CHIPS</b> .....	<b>28</b>
Fillets of crispy battered or grilled Gemfish with lemon Mediterranean dressing, chips, tartare sauce (GF opt. avail).	
<b>BARRAMUNDI FILLET</b> <sup>GF</sup> .....	<b>38</b>
Grilled Queensland barramundi, sweet potato mash, veggies.	
<b>SALMON</b> <sup>GF</sup> .....	<b>38</b>
Grilled Tasmanian Salmon, lemon vinaigrette, rainbow chard & sauteed asparagus.	
<b>FLATHEAD</b> .....	<b>40</b>
Crispy battered or grilled Flathead with lemon Mediterranean dressing, chips & garden salad. (GF opt. avail).	

<b>JOHN DORY FILLET</b> .....	<b>44</b>
Grilled NSW John Dory, sauteed brussel sprouts, roasted smashed potatoes, lemon capers dressing.	
<b>WHOLE GRILLED SNAPPER</b> .....	<b>45</b>
Greek herb and lemon dressing, chips, salad.	
<b>WESTERN AUSTRALIAN ROCK LOBSTER</b> .....	<b>45/70</b>
Half/Whole, mornay or garlic & herb butter, chips and garden salad.	

## MAIN EVENT

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### 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).

### LOBSTER PLATTER

190

Whole Western Australian Rock Lobster your choice of garlic butter or mornay, Moreton Bay bug, Australian BBQ King Prawns, Hervey Bay Scallops, half dozen Oysters Mornay & Kilpatrick, BBQ Octopus, Grilled Calamari, Grilled Gemfish and chips

## SIDES

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

## KIDS

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

# DESSERTS

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

# PASTRIES

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

# ALCOHOL

## BEER ON TAP

	SCH	PINT
Byron Bay Lager.....	10	12.5
Coopers Pale Ale.....	11	13.75
Stone & Wood Pacific Ale.....	11	13.75
Kirin Ichiban.....	11	13.75
Great Northern Super Crisp.....	12	15
Heineken.....	13	16.25

## BOTTLED BEER

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

## SPARKLING

	GLS	BTL
Woodbrook Farm Brut Cuvee.....	8	32
La Gioiosa Asolo Prosecco Superiore DOCG, (Veneto, Italy).....	13	55
Henkell Zero Alcohol Sparkling (Germany).....	--	48
Veuve Tailhan Blanc de Blancs Brut (Loire Valley, France).....	--	44
NV Piper-Heidsieck Champagne Cuvee Brut (Reims, France).....	--	139

## WHITE

	GLS	BTL
Hartog's Plate Sauvignon Blanc Semillon (WA).....	9	41
Wicks Estate Chardonnay (Adelaide Hills, SA).....	13.5	54
Hentley Farm Riesling (Eden Valley, SA).....	14.5	58
Ara Sauvignon Blanc (Marlborough, NZ).....	13	52
Isabel Estate Pinot Gris (Marlborough, NZ).....	13.5	54
Mandrarossa Vermentino (Sicily, Italy).....	13	52
Cape Mentelle Semillon Sauvignon Blanc (Margaret River, WA).....	15	60
J. de Villebois Sauvignon Blanc (Loire, France).....	16	64
Mandrarossa Fiano (Sicily, Italy).....	13	52
Cantina La Vis Pinot Grigio (Trentino, Italy).....	15	60
Jim Barry Assrytiko (Clare Valley, SA).....	--	72
La Chablisienne Petit Chablis (Chablis, France).....	--	98

## RED

	GLS	BTL
Young Poets Shiraz (Australia).....	8	32
Robert Oatley Signature Series Pinot Noir (Victoria).....	14	56
Hinton's Hundred Cabernet Sauvignon (Coonawarra, SA).....	11	44
Quilty & Grandsden Merlot (Orange, NSW).....	12	48
Penfolds BIN 389 Cabernet Shiraz 2020 (Multi-Regional Blend, SA).....	--	160

## ROSE

	GLS	BTL
Fiore Pink Moscato (Mudgee, NSW).....	11	44
Marquis de Pennautier Rose (Languedoc-Roussillon France).....	13	52
Miraval Rose (Cote De Provence France).....	--	96



# ALCOHOL

## 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.	
MIDNIGHT MUSE .....	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

## MOCKTAILS (NON ALCOHOLIC)

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

# DRINKS

## 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 (ORANGE, APPLE, CARROT, GINGER)</b> .....	<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.	

## MATCHA

<b>MATCHA LATTE</b> .....	<b>5</b>
Ceremonial grade organic Uji Matcha.	
<b>ICED MATCHA LATTE</b> .....	<b>8.5</b>
Ceremonial grade organic Uji Matcha.	