

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. Cakage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

TODAY'S SPECIALS

OCEAN PERCH (ULLADULLA, NSW)..... 39.50

Whole Grilled Ocean Perch, Mediterranean & herbs dressing, served with chips and garden salad.

SEAFOOD CHOWDER..... 32

Creamy corn & leek soup, Kinkawooka black mussels, Australian Tiger prawn cutlets, Coffin Bay vongole, single origin wholewheat sourdough.

TUNA TARTARE..... 32

Bermagui Bluefin tuna, eschallot, chilli, pickled radish, green onion, avocado, Avruga caviar, soy cured egg yolk, ponzu and wasabi dressing, served with tempura seaweed.

VEGAN BOLOGNESE..... 32

Plant based mince, napolitana sauce.

THE BOATSHED LAGER.....SCH 8.....PINT 10

House Brew Beer.

WINES OF THE WEEK

NOMADS GARDEN LJR FIELD BLEND..... 10... 40

North East Victoria, Australia. (A light, juicy natural red blend of Sangiovese & Grenache. Pale ruby in color with aromas of wild strawberry, raspberry, and a hint of spice. The palate is vibrant and fresh, offering soft tannins and a bright, juicy finish. Best served slightly chilled—playful, approachable, and perfect for any occasion.)

HIDDEN SEA PINOT GRIGIO..... 12... 48

Limestone Coast, Australia. (A vibrant and refreshing white with aromas of green apple, honeydew, and citrus. Crisp and dry on the palate, with pear and pineapple notes and a zesty finish. Pairs beautifully with seafood, light salads, grilled vegetables, or soft cheeses.)

XANADU CIRCA 77 CHARDONNAY..... 13... 52

Margert River, Western Australia. (A bright and refreshing coastal Chardonnay with aromas of fresh pear, apple, and grapefruit, layered with subtle oak nuances. The palate offers white-fleshed stone fruits and zesty citrus flavors, complemented by a delicate creamy texture from lees stirring. Medium-bodied with a crisp, fruit-driven finish.)

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.

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

CHILLI FRIED EGGS	21	EGGS YOUR WAY	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.	
BREAKFAST BRUSCHETTA v	22	GOURMET BACON & EGG ROLL	16
Avocado, spinach, medley of cherry tomatoes, feta, sourdough.		Aioli, tomato chutney, cheddar cheese and spinach.	
HALOUMI STACK v	22	SHAKSHUKA	24
Roasted truss tomatoes, smashed avocado, grilled haloumi, sourdough.		Fried eggs, chorizo, cherry tomatoes, mozzarella, tomato & herb based sauce, single origin whole wheat sourdough.	
LOADED MUSHROOMS	24	OMELETTE	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.	
GREEN BOWL GF VG	25	SEAFOOD OMELETTE	24
Broccolini, spinach, kale, avocado, quinoa, beetroot houmous, pistachio, edamame beans, orange dressing.		Prawns, Blue Swimmer crab, feta, cherry tomatoes, sourdough.	
Pick your protein: Smoked salmon, 2 poached eggs, haloumi - \$5 each.		EGGS BENNY	25
BURRATA CAPRESE	26	THE BOATSHED VEGGIE BREKKIE vvg	26
Roasted Heirloom tomato, confit garlic, homemade pesto, prosciutto, burrata, Italian glaze, sourdough.		Eggs your way, sourdough, avocado, spinach, kale, field mushroom, roasted truss tomatoes.	
RICOTTA HOTCAKES v	25	THE BOATSHED BIG BREAKFAST	27
Ricotta, mixed berry compote, maple syrup, fairy floss.		Eggs your way, sourdough, chorizo, bacon, roasted truss tomatoes, field mushroom, spinach.	
BACON & EGG ROLL	12		

BREAKFAST EXTRAS

SINGLE ORIGIN WHOLE WHEAT SOURDOUGH	4	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

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.

LUNCH & DINNER

From 11:30am

LIGHT

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

SLIGHTLY HEAVIER

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

LUNCH & DINNER

From 11:30am

SUBSTANTIAL

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

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

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).

LOBSTER PLATTER

190

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

SIDES

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

KIDS

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

DESSERTS

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

PASTRIES

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

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 D.O.C.G. (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

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.	

MATCHA

MATCHA LATTE	5
Ceremonial grade organic Uji Matcha.	

ICED MATCHA LATTE	8.5
Ceremonial grade organic Uji Matcha.	