

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.

TODAY'S SPECIALS	
KING GEORGE WHITING (SOUTH AUSTRALIA) Whole Grilled King George Whiting, Mediterranean & herbs dressing, served with chips and garden salad.	43.50
SEAFOOD CHOWDER Creamy corn & leek soup, Kinkawooka black mussels, Australian Tiger prawn cutlets, Coffin Bay vongole, single orign wholewheat sourdough.	
TUNA TARTARE 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	
Plant based mince, napolitana sauce. THE BOATSHED LAGER	.pint 10

House Brew Beer.

WINES OF THE WEEK

NOMADS GARDEN LJR FIELD BLEND

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

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...

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.

12 48

BREAKFAST

From 7am-11am

LIGHT

SOURDOUGH W/ JAM

& BUTTER	8
Single origin whole wheat sourdough.	
RAISIN TOAST 1	3
Ricotta, honey, seasonal fruits.	
KIDS PANCAKES v 1	.7
Maple syrup, strawberries, Nutella,	
fairy floss.	

GRANOLA19Greek yogurt, seasonal fruits, coconut
flakes, berry compote, homemade
granola.19KNAFEH FRENCH TOAST22

Almond chocolate crumb, seasonal fruits, pistachio, rose syrup.

SUBSTANTIAL

CHILLI FRIED EGGS 2	.1
Fried eggs, housemade sambal, fried	
garlic, coriander, chilli infused oil,	
single origin wholewheat sourdough.	
BREAKFAST BRUSCHETTA v	2
Avocado, spinach, medley of cherry	
tomatoes, feta, sourdough.	
HALOUMI STACK v 2	2
Roasted truss tomatoes, smashed	
avocado, grilled haloumi, sourdough.	
LOADED MUSHROOMS 2	4
Poached eggs, roasted field	
mushrooms, sauted button & oyster	
mushrooms, fried enoki mushroom,	
sauted spinach, single origin	
wholewheat sourdough.	
GREEN BOWL GFVG	5
Broccolini, spinach, kale, avocado,	
quinoa, beetroot houmous, pistachio,	
edamame beans, orange dressing.	
Pick your protein: Smoked salmon,	
2 poached eggs, haloumi - \$5 each.	
BURRATA CAPRESE 2	6
Roasted Heirloom tomato, confit garlic	,
homemade pesto, prosciutto, burrata,	
Italian glaze, sourdough.	
RICOTTA HOTCAKES v 2	5
Ricotta, mixed berry compote, maple	
syrup, fairy floss.	
BACON & EGG ROLL 1	2

EGGS YOUR WAY	15
Poached/scrambled/fried eggs on	
single origin whole wheat sourdough	
GOURMET BACON & EGG ROLL	16
Aioli, tomato chutney, cheddar cheese	е
and spinach.	
SHAKSHUKA	24
Fried eggs, chorizo, cherry tomatoes,	
mozzarella, tomato & herb based	
sauce, single origin whole wheat	
sourdough.	
OMELETTE	
Bacon, parmesan & mozzarella chees	e,
tomato, mushroom, sourdough.	
SEAFOOD OMELETTE	24
Prawns, Blue Swimmer crab, feta,	
cherry tomatoes, sourdough.	
EGGS BENNY	25
Choice of smoked salmon or bacon,	
spinach, hollandaise, sourdough.	
THE BOATSHED	
VEGGIE BREKKIE vvg	26
Eggs your way, sourdough, avocado,	
spinach, kale, field mushroom, roaste	d
truss tomatoes.	
THE BOATSHED	
	.27
Eggs your way, sourdough, chorizo,	
bacon, roasted truss tomatoes, field	

BREAKFAST EXTRAS

mushroom, spinach.

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

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LUNCH & DINNER

From 11:30am

LIGHT

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

SLIGHTLY HEAVIER

CHICKPEA SALAD GFV Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onior avocado dressing.	25 1
MEDITERRANEAN BOWL GFV Felafel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot houmous, avocado dressing.	28
SALT & PEPPER CALAMARI Sliced baby squid, tartare. (GF opt. avail).	24
BBQ OCTOPUS GF Garlic Mediterranean marinade, lemon oregano dressing, crumbled fetta, rocket salad, shaved parmesan, Italian glaze.	.30
BBQ KING PRAWNS GF XL Australian King prawns, Japanese herb & sesame oil dressing, rocket salad, shaved parmesan, Italian glaze.	32
MORETON BAY BUGS Two large Moreton Bay Bugs, garlic butter & herb, rocket salad, shaved parmesan.	38

LUNCH & DINNER

From 11:30am

SUBSTANTIAL

THE CHEESEBURGER	.24
Chuck & brisket burger patty, onion, pickles, cheddar cheese, tomato & America mustard sauce, potato bun, served with chips.	m
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	
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	0.5
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	
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.	
	40
Crispy battered or grilled Flathead with lemon Mediterranean dressing, chips & garden salad. (GF opt. avail).	

JOHN DORY FILLET	
Grilled NSW John Dory, sauteed brussel sprouts, roasted smashed potatoes, lemon capers dressing.	
WHOLE GRILLED SNAPPER	
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	
Fresh fried corn cobs cut into quarters & seasoned.	
STEAMED GREENS GFVG	
Braised broccolini, asparagus, edamame beans & roasted almonds.	
GARDEN SALAD GF VG	
Mixed leaf & vegetable garden salad w/ Mediterranean dressing.	
GREEK SALAD GF	
Tomato, cucumber, capsicum, Spanish onion, Kalamata olives, fetta cheese, Mediterranean dressing & olive oil.	
BURRATA SALADv	
Tomato medley, pickled Spanish onion, basil, parsley, toasted crostini, housemade pesto, red wine vinaigrette.	

KIDS

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

DESSERTS

TIRAMISU	14
Traditional Italian dessert, mascarpone cheese, coffee syrup infused sponge cak	e.
STRAWBERRY CHEESECAKE	14
Creamy baked strawberry cheesecake on a buttery biscuit base topped with fres strawberries & syrup.	h
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 cherrie	s.
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 Tripl	e 12
Flavours available upon request.	

PASTRIES

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

ALCOHOL

BEER ON TAP

BEER ON TAP	SCH	PINT
Byron Bay Lager	10	
Coopers Pale Ale		13.75
Stone & Wood Pacific Ale		13.75
Kirin Ichiban		13.75
Great Northern Super Crisp	12	
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	
La Gioiosa Asolo Prosecco Superiore DOCG, (Veneto, Italy)	13	
Henkell Zero Alcohol Sparkling (Germany)		
Veuve Tailhan Blanc de Blancs Brut(Loire Valley, France)		
NV Piper-Heidsieck Champagne Cuvee Brut (Reims, France)		

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

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

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	
MAKER'S MARK	
CANADIAN CLUB	
GLENFIDDICH 12 YEAR	
HENDRICK'S GIN	
ROKU GIN	
GREY GOOSE VODKA	
HAKU VODKA	
SUNTORY WHISKEY TOKI	
THE MACALLAN 12YO	
PATRON XO CAFE	

SIGNATURE COCKTAILS

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

CLASSIC COCKTAILS

MIMOSA	
APEROL SPRITZ	
WHISKEY SOUR	
NEGRONI	
OLD FASHIONED	
ESPRESSO MARTINI	
WATERMELON MARGARITA	
MARGARITA	
PINA COLADA	
MOJITO	
PASSIONFRUIT MOJITO	
LYCHEE MARTINI	
AMARETTO SOUR	

MOCKTAILS (NON ALCOHOLIC)

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

DRINKS

COLD DRINKS

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

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 1 Mango, pineapple, passion fruit blended w/ crushed ice. 1	.3
STRAWBERRY & MINT 1 Strawberry, mint blended with crushed ice.	.3
WATERMELON 1 Seedless watermelon blended w/ crushed ice. 1	.3

FRESHLY SQUEEZED JUICES

ORANGE		
APPLE		
LAPA (ORANGE, APPLE, CARROT, GINGER)		
COFFEE	SML	LRG

COLLE

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	
ICED CHOCOLATE	
ICED COFFEE	
ICED MOCHA	

TEA

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

МАТСНА

MATCHA LATTE	. 5
Ceremonial grade organic Uji Matcha.	
ICED MATCHA LATTE 8 Ceremonial grade organic Uji Matcha.	1.5