

LA PEROUSE

Attention! Kilpatrick contains pork, Nduja contains pork, 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.

FISH OF THE DAY

SAND WHITING (COFFS HARBOUR, NSW) Whole Grilled Sand Whiting, lemon Mediterranean dressing, chips and garde salad.	
OCEAN PERCH (ULLADULLA, NSW)	
WINES OF THE WEEK	
XANADU CIRCA 77 SAUVIGNON BLANC SEMILLON Margaret River, Wallcliffe. (Fragrant, zesty lime, passionfruit flower, ripe white peach and aromatic lemongrass characters. A medium bodied wine with a delicate texture and lively citrus acidity on the palate.)	1248
CASTELLI ESTATE THE SUM RIESLING Great Southern. (Very pale straw with geen tinges in apperance. A pronounce nose of citrus, mineral, slate and tropical notes. Light in body with very crisp lemonn and lime acidity and hints of tale. Finshed dry, long and refreshing. Pa beautifully with fresh seafood or salads.)	ed
Clare Valley, South Australia. (A vibrant and mineral-driven white, offering aromas of lemon blossom, citrus zest and white nectarine. The palate is crisp a focused, showing flavours of lime, green apple and a subtle saline edge. Finish long, clean and chalky with refreshing acidity. Pairs with seafood, fresh salad, a light Mediterranean dishes.	and nes
SEASONAL COCKTAIL	
APPLE BLOSSOM SPRITZ	18
Bombay gin, St Germain Elderflower liqueur, green apple, LaGiosa Prosecco, c	lub soda
SPICY MARGARITA Sierra tropical chilli tequilla, cointreau, agave, lime, mago, fresh chilli.	22

BREAKFAST

From 7am-11am

LIGHT

GRANOLA 20

SOURDOUGH W/ JAM

& BUTTER 8 Single origin whole wheat sourdough. RAISIN TOAST 13 Ricotta, honey, seasonal fruits. KIDS PANCAKES v 17 Maple syrup, strawberries, Nutella, fairy floss.	Greek yogurt, seasonal fruits, coconut flakes, berry compote, homemade granola. KNAFEH FRENCH TOAST
SUBST	ANTIAL
CHILLI FRIED EGGS	EGGS YOUR WAY17 Poached/scrambled/fried eggs on single origin whole wheat sourdough. GOURMET BACON & EGG ROLL17 Aioli, tomato chutney, cheddar cheese and spinach.
tomatoes, feta, sourdough. HALOUMI STACK v	SHAKSHUKA F 26 Fried eggs, chorizo, cherry tomatoes, mozzarella, tomato & herb based sauce, single origin whole wheat sourdough.
Poached eggs, roasted field mushrooms, sauted button & oyster mushrooms, fried enoki mushroom,	OMELETTE 24 Bacon, parmesan & mozzarella cheese, tomato, mushroom, sourdough.
sauted spinach, single origin wholewheat sourdough. GREEN BOWL GEVG	Prawns, Blue Swimmer crab, feta, cherry tomatoes, sourdough.
Broccolini, spinach, kale, avocado, quinoa, beetroot houmous, pistachio, edamame beans, orange dressing. Pick your protein: Smoked salmon,	EGGS BENNY
2 poached eggs, haloumi - \$5 each. BURRATA CAPRESE 26 Roasted Heirloom tomato, confit garlic, homemade pesto, prosciutto, burrata, Italian glaze, sourdough.	VEGGIE BREKKIE vvg
RICOTTA HOTCAKES v	Eggs your way, sourdough, chorizo, bacon, roasted truss tomatoes, field
BREAKFA	ST EXTRAS
SINGLE ORIGIN WHOLE WHEAT SOURDOUGH 4	MUSHROOMS 5
HASHBROWN 4	HALOUMI
EGG 4	TLI IA
KALE 4	BACON
SPINACH 4 CHERRY TOMATO 4	CHORIZO
CRERKI IOMAIO4	SMOKED SALMON 6

LUNCH & DINNER

From 11:30am

LIGHT

	16
Grilled Mediterranean style haloumi.	
TRIO OF DIPS	.19
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	28
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	34
Hiramasa Kingfish, coriander, eschalot, chilli, chives, dill, jalapenos, avocado puree, lime vinaigrette, Avruga caviar, fried Lebanese bread.	
SLIGHTLY HEAVIER	
CHICKPEA SALAD GFV	<u></u>
CHICKPEA SALAD GFV	
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing.	
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing.	
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing. MEDITERRANEAN BOWL GFV Felafel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot	
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing. MEDITERRANEAN BOWL GFV	28
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing. MEDITERRANEAN BOWL GFV Felafel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot houmous, avocado dressing. SALT & PEPPER CALAMARI Sliced baby squid, tartare. (GF opt. avail).	28
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing. MEDITERRANEAN BOWL GFV	28
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing. MEDITERRANEAN BOWL GFV	28 .24 32
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing. MEDITERRANEAN BOWL GFV	28 .24 32
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing. MEDITERRANEAN BOWL GFV Felafel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot houmous, avocado dressing. SALT & PEPPER CALAMARI Sliced baby squid, tartare. (GF opt. avail). BBQ OCTOPUS GF Garlic Mediterranean marinade, lemon oregano dressing, crumbled fetta, rocket salad, shaved parmesan, Italian glaze. BBQ KING PRAWNS GF XL Australian King prawns, Japanese herb & sesame oil dressing, rocket salad, shaved parmesan, Italian glaze.	28 .24 32

LUNCH & DINNER

From 11:30am

SUBSTANTIAL

THE CHEESEBURGER	26
Wagyu chuck & brisket burger patty, onion, pickles, cheddar cheese, tomato & American mustard, potato bun, served with chips.	
THE BOATSHED BURGER	29
Wagyu chuck & brisket beef pattie, potato bun, onion, pickles, cheddar cheese, lettuce, tomato, homemade sauce, served with chips. Add bacon 5, beef patty 7, vegan option avail.	
THE FISH BURGER	28
Crumbed Australian Barramundi, slaw, pickles, cheddar cheese, tartare & American mustard sauce, potato bun, chips.	
CREAM PRAWN LINGUINE White wine, cream sauce, XL Aust Tiger prawns.	. 38
	70
Pipis, white wine, linguine, garlic, olive oil, chili, parsley, cherry tomato.	. 39
SQUID INK SPAGHETTI MARINARA 🖋	. 39
Squid ink Spaghetti, sliced baby squid, Kinkawooka black mussels, seared scallops, nduja, parmesan, white wine, napolitana sauce.	
LOBSTER LINGUINE #	42
1/2 Western Australian Rock Lobster, linguine, white wine, parmesan, chilli $&$ herbs, napolitana sauce.	
POT OF MUSSELS #	37
Spicy Napoletana sauce, white wine, toasted wholewheat sourdough.	
LAMB/CHICKEN SKEWERS	27
Rocket salad, shaved parmesan, Italian glaze, pita bread & homemade tzatziki. (GF opt. avail).	27
1/2 RACK BBQ PORK RIBS GF	O.5
· · · · · · · · · · · · · · · · · · ·	
SIRLOIN 300g Grass feed MBS2+ Riverina NSW Sirloin, potato gratin, saute seasonal veggies, mushroom sauce.	.50
WAGYU PICANHA 250g Grass feed MBS6+ Riverina NSW wagyu rump cap, sweet potato mash, saute seasonal veggies, diane sauce.	. 58
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	.50
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 Greek herb and lemon dressing, chips, salad.	48
WESTERN AUSTRALIAN ROCK LOBSTER Half/Whole, mornay or garlic & herb butter, chips and garden salad.	45/70
VEGAN BOLOGNESE Vegetable mince, linguine, napoletana sauce.	28

MAIN EVENT

SEAFOOD PLATTER

One 59.50 / Two 112 / Four 220

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

198.50

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

SIDES

GARLIC BREAD 1	2
CHIPS GF	O
Aioli.	
CORN RIBS 1	4
Fresh fried corn cobs cut into quarters & seasoned.	
STEAMED GREENS GFVG	17
Braised broccolini, asparagus, edamame beans & roasted almonds.	
GARDEN SALAD GF VG	16
Mixed leaf & vegetable garden salad w/ Mediterranean dressing.	
GREEK SALAD GF	17
Tomato, cucumber, capsicum, Spanish onion, Kalamata olives, fetta cheese, Mediterranean dressing & olive oil.	
BURRATA SALAD v 2	26
Tomato medley, pickled Spanish onion, basil, parsley, toasted wholewheat sourdough, homemade pesto, red wine vinaigrette.	
KIDS	
LINGUINE NAPOLITANA 1	L3
FISH & CHIPS 1	L 5
SALT & PEPPER CALAMARI & CHIPS 1	
CHICKEN NUGGETS & CHIPS 1	15

DESSERTS

TIRAMISU	14
STRAWBERRY CHEESECAKE	14
VANILLA SLICE	14
CARROT & WALNUT SLICE	14
LIMONCELLO GELATO	14
BLACK FOREST	14
LEMON MERINGUE	12
CROQUEMBOUCHE TART	12
ICE CREAM Single 4.	5 Double 8.5 Triple 12
BISCOFF CHEESE	14
CHOCOLATE BROWNIE GF	8.5
FRANGIPANE PEAR GF	14
CHOCOLATE MUD CAKE	14
CHOCOLATE TART	12
ORANGE AND MACADAMIA TART GF.	12
APPLE CRUMBLE	12
MIXED BERRY CHEESECAKE	12
OREO MOUSSE	12
LEMON TART	12
PASTRIES	
BUTTER CROISSANT	5.5
ALMOND CROISSANT	8.5
HAM & CHEESE CROISSANT	8
PAIN AU CHOCOLAT	6.5
BANANA BREAD	5.5
MUFFIN Mixed Berry, Apple Cinnamon, Chocolate Chip.	6.6
NUTELLA DONUT	6.5

ALCOHOL

BEER ON TAP	SCH	PINT
Stone & Wood Pacific Ale	11	13.75
Great Northern Super Crisp	12	15
Heineken	13	16.25
Hahn SuperDry Low Carb Lager	10	12.50
James Squire 150 Lashes Pale Ale	10	12.50
Little Creatures Hazy IPA	12	15
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)		
Cape Mentelle Semillon Sauvignon Blanc (Margaret River, WA)		
J. de Villebois Sauvignon Blanc (Loire, France)		
Mandrarossa Fiano (Sicily, Italy)		
Cantina La Vis Pinot Grigio (Trentino, Italy)		
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 & Gransden Merlot (Orange, NSW)	12	48
ROSE	GLS	BTL
Fiore Pink Moscato (Mudgee, NSW)	11	44
Marquis de Pennautier Rose (Languedoc-Roussillon France)		
Miraval Rose (Cote De Provence France)		

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	
PATRON XO CAFE	20
SIGNATURE COCKTAILS	
LIMONCELLO SPRITZ	19
Homemade Limoncello, Calappiano Prosecco, soda water.	
COCONUT MARGARITA	22
1800 Coconut infused blanco tequila, triple sec, lime, dessicated coconut.	
SANTORINI SUNSET Grey Goose vodka, watermelon juice, agave syrup, lime.	22
WHISKEY BUSINESS	
Wild Turkey Rye, cinnamon infused liqueur, grenadine, fresh orange, lemon ex	xtract.
LEAF ME ALONE	21
Malibu Coconut Rum, fresh lemon citrus, infused pandan leaf, mango puree.	
HOLY DRAGON	22
Grey Goose Vouka, Doni Denedictine, dragon fruit, fresh lemon-lime.	
CLASSIC COCKTAILS	
MIMOSA	15
APEROL SPRITZ	17
WHISKEY SOUR	18
NEGRONI	18
OLD FASHIONED	18
ESPRESSO MARTINI	20
MARGARITA	
PINA COLADA	20
MOJITO	
PASSIONFRUIT MOJITO	
LYCHEE MARTINI	20
MOCKTAILS (NON ALCOHOLIC)	
VIRGIN SOUR	15
Fresh Strawberries, mango puree, fresh lime extract, sparkling lemonade.	
HIGH TIDE	15
Lychees, vanilla essence, muddled mint, fresh lemon citrus, club soda.	
GOLDEN PUNCH	15
Fresh Passionfruit, mango puree, pressed pineapple.	

DRINKS

COLD DRINKS

FILTERED WATER (700ML)	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	
EVERGREEN Kiwi, kale, mango, pineapple, milk of your choice.	13
AMAZONIAN Acai, blueberry, raspberry, banana, milk of your choice.	13
BAHAMA	13
Mango, passionfruit, pineapple, banana, milk of your choice. STRAWBERRY KISS Strawberry, banana, dragonfruit, dates, milk of your choice. No artificial sweeteners or preservatives	13
FRAPPES	
TROPICAL Mango, pineapple, passion fruit blended w/ crushed ice.	13
STRAWBERRY & MINT	13
WATERMELON Seedless watermelon blended w/ crushed ice.	13
FRESHLY SQUEEZED JUICES	
ORANGE	
ORANGE APPLE	10
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER)	10
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER) COFFEE SML	10 11
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER)	10 11
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER) COFFEE SML BY COFFEE & CO ROASTERS Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c.	10 11
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER) COFFEE SML BY COFFEE & CO ROASTERS 4.4	10 11 4.9
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER) COFFEE SML BY COFFEE & CO ROASTERS Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c.	10 11 4.9
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER) COFFEE SML BY COFFEE & CO ROASTERS Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c. ICED COFFEE ICED LONG BLACK ICED LATTE ICED CHOCOLATE	10111
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER) COFFEE SML BY COFFEE & CO ROASTERS Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c. ICED COFFEE ICED LONG BLACK ICED LATTE ICED CHOCOLATE ICED COFFEE	1011
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER) COFFEE SML BY COFFEE & CO ROASTERS Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c. ICED COFFEE ICED LONG BLACK ICED LATTE ICED CHOCOLATE ICED COFFEE ICED COFFEE ICED MOCHA	1011
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER) COFFEE SML BY COFFEE & CO ROASTERS Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c. ICED COFFEE ICED LONG BLACK ICED LATTE ICED CHOCOLATE ICED COFFEE	10117
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER). COFFEE SML BY COFFEE & CO ROASTERS Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c. ICED COFFEE ICED LONG BLACK ICED LATTE ICED CHOCOLATE ICED COFFEE ICED MOCHA TEA BLACK TEA English breakfast, Earl Grey, Chamomile, Lemon & Ginger, Peppermint, Green Tea	10117
ORANGE APPLE LAPA (ORANGE, APPLE, CARROT, GINGER) COFFEE SML BY COFFEE & CO ROASTERS Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c. ICED COFFEE ICED LONG BLACK ICED LATTE ICED CHOCOLATE ICED COFFEE ICED MOCHA TEA BLACK TEA English breakfast, Earl Grey, Chamomile, Lemon & Ginger, Peppermint, Green Teachai Tea.	1011