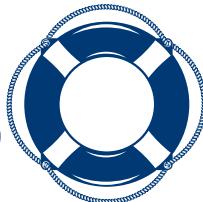




THE



BOAT

SCHED



LA PEROUSE

DINE IN MENU

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.

TODAY'S SPECIAL

LIVE MUD CRAB 85

Live 950g Mud Crab cooked to order.

Pick your cooking style: Singapore chilli or salt & pepper.

TUNA TARTARE 34

Bermagui Bluefin tuna, eschalot, chilli, pickled radish, green onion, avocado, Avruga caviar, soy cured egg yolk, ponzu and wasabi dressing, served with rice cracker.

FISH OF THE DAY

SAND WHITING (COFFS HARBOUR, NSW) 39.50

Whole Grilled Sand Whiting, lemon Mediterranean dressing, chips and garden salad.

OCEAN PERCH (ULLADULLA, NSW) 39.50

Whole Grilled Ocean Perch, lemon Mediterranean dressing, chips and garden salad.

WINES OF THE WEEK

XANADU CIRCA 77 SAUVIGNON BLANC SEMILLON 12.48

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.)

CASTELLI ESTATE THE SUM RIESLING 12.48

Great Southern. (Very pale straw with green tinges in appearance. A pronounced nose of citrus, mineral, slate and tropical notes. Light in body with very crisp lemon and lime acidity and hints of tale. Finished dry, long and refreshing. Pairs beautifully with fresh seafood or 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 tequila, cointreau, agave, lime, mango, fresh chilli.

BREAKFAST

From 7am-11am

LIGHT

SOURDOUGH W/ JAM & BUTTER	8	GRANOLA	20
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	22	EGGS YOUR WAY	17
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	24	GOURMET BACON & EGG ROLL	17
Avocado, spinach, medley of cherry tomatoes, feta, sourdough.		Aioli, tomato chutney, cheddar cheese and spinach.	
HALOUMI STACK v	24	SHAKSHUKA	26
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	25	OMELETTE	24
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	26
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 vvg	27
Ricotta, mixed berry compote, maple syrup, fairy floss.		Eggs your way, sourdough, avocado, spinach, kale, field mushroom, roasted truss tomatoes.	
BACON & EGG ROLL	14	THE BOATSHED BIG BREAKFAST	28
		Eggs your way, sourdough, chorizo, bacon, roasted truss tomatoes, field mushroom, spinach.	

BREAKFAST EXTRAS

SINGLE ORIGIN WHOLE WHEAT SOURDOUGH	4	MUSHROOMS	5
HASHBROWN	4	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	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	25
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing.	
MEDITERRANEAN BOWL GFV	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	32
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	58.5
Two large Moreton Bay Bugs, garlic butter & herb, rocket salad, shaved parmesan.	

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 patty, 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	38
White wine, cream sauce, XL Aust Tiger prawns.	
PIPI 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, 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).	
1/2 RACK BBQ PORK RIBS GF	40.5
Homemade smokey BBQ sauce, chips.	
SIRLOIN	50
300g Grass feed MBS2+ Riverina NSW Sirloin, potato gratin, saute seasonal veggies, mushroom sauce.	
WAGYU PICANHA	58
250g Grass feed MBS6+ Riverina NSW wagyu rump cap, sweet potato mash, saute seasonal veggies, 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	39.50
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.	

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.

WHOLE GRILLED SNAPPER	48
Greek herb and lemon dressing, chips, salad.	
WESTERN AUSTRALIAN ROCK LOBSTER	45/70
Half/Whole, mornay or garlic & herb butter, chips and garden salad.	
VEGAN BOLOGNESE	28
Vegetable mince, linguine, napoletana sauce.	

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	12
CHIPS GF	10
Aioli.	
CORN RIBS	14
Fresh fried corn cobs cut into quarters & seasoned.	
STEAMED GREENS GF VG	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, feta cheese, Mediterranean dressing & olive oil.	
BURRATA SALAD v	26
Tomato medley, pickled Spanish onion, basil, parsley, toasted wholewheat sourdough, homemade pesto, red wine vinaigrette.	

KIDS

LINGUINE NAPOLITANA	13
FISH & CHIPS	15
SALT & PEPPER CALAMARI & CHIPS	15
CHICKEN NUGGETS & CHIPS	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	6.6
Mixed Berry, Apple Cinnamon, Chocolate Chip.	
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)	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
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)	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.	
COCONUT MARGARITA	22
1800 Coconut infused blanco tequila, triple sec, lime, dessicated coconut.	
SANTORINI SUNSET	22
Grey Goose vodka, watermelon juice, agave syrup, lime.	
WHISKEY BUSINESS	22
Wild Turkey Rye, cinnamon infused liqueur, grenadine, fresh orange, lemon extract.	
LEAF ME ALONE	21
Malibu Coconut Rum, fresh lemon citrus, infused pandan leaf, mango puree.	
HOLY DRAGON	22
Grey Goose Vodka, Dom Benedictine, dragon fruit, fresh lemon-lime.	

CLASSIC COCKTAILS

MIMOSA	15
APEROL SPRITZ	17
WHISKEY SOUR	18
NEGRONI	18
OLD FASHIONED	18
ESPRESSO MARTINI	20
MARGARITA	20
PINA COLADA	20
MOJITO	20
PASSIONFRUIT MOJITO	20
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
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

EVERGREEN	13
Kiwi, kale, mango, pineapple, milk of your choice.	
AMAZONIAN	13
Acai, blueberry, raspberry, banana, milk of your choice.	
BAHAMA	13
Mango, passionfruit, pineapple, banana, milk of your choice.	
STRAWBERRY KISS	13
Strawberry, banana, dragonfruit, dates, milk of your choice.	
No artificial sweeteners or preservatives	

FRAPPIES

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
English breakfast, Earl Grey, Chamomile, Lemon & Ginger, Peppermint, Green Tea, Chai Tea.	

MATCHA

SML LRG

MATCHA LATTE	5	6.5
Ceremonial grade organic Uji Matcha.		
ICED MATCHA LATTE	8.5	
Ceremonial grade organic Uji Matcha.		