



THE  
BOAT  
SHED  
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.

# BREAKFAST

From 7am-11am

## LIGHT

<b>SOURDOUGH W/ JAM &amp; BUTTER</b> ..... 8	<b>GRANOLA</b> ..... 20
Single origin whole wheat sourdough.	Greek yogurt, seasonal fruits, coconut flakes, berry compote, homemade granola.
<b>RAISIN TOAST</b> ..... 13	<b>KNAFEH</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

<b>CHILLI FRIED EGGS</b> 🌶️..... 22	<b>EGGS YOUR WAY</b> ..... 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.
<b>BREAKFAST BRUSCHETTA v</b> ..... 24	<b>GOURMET BACON &amp; EGG ROLL</b> ... 17
Avocado, spinach, medley of cherry tomatoes, feta, sourdough.	Aioli, tomato chutney, cheddar cheese and spinach.
<b>HALOUMI STACK v</b> ..... 24	<b>SHAKSHUKA</b> 🌶️..... 26
Roasted truss tomatoes, smashed avocado, grilled haloumi, sourdough.	Eggs, chorizo, cherry tomatoes, mozzarella, tomato & herb based sauce, single origin whole wheat sourdough.
<b>LOADED MUSHROOMS</b> ..... 25	<b>OMELETTE</b> ..... 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.
<b>GREEN BOWL GF VG</b> ..... 25	<b>SEAFOOD OMELETTE (A)</b> ..... 26
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 (A)</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 vvg</b> ..... 27
<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> ..... 28
<b>BACON &amp; EGG ROLL</b> ..... 14	Eggs your way, sourdough, chorizo, bacon, roasted truss tomatoes, field mushroom, spinach.

## BREAKFAST EXTRAS

<b>SINGLE ORIGIN WHOLE WHEAT SOURDOUGH</b> ..... 4	<b>MUSHROOMS</b> ..... 5
<b>HASHBROWN</b> ..... 4	<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 (A)</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 (A) GF</b> .....	<b>26</b>
1/2 dozen fresh Sydney Rock Oysters.	
<b>OYSTERS MORNAY (A)</b> .....	<b>29</b>
1/2 dozen Sydney Rock Oysters, bechamel, mozzarella.	
<b>OYSTERS KILPATRICK (A) GF</b> .....	<b>29</b>
1/2 dozen Sydney Rock Oysters, bacon, Worcestershire, light chilli.	
<b>SCALLOPS IN 1/2 SHELL (A) GF</b> .....	<b>28</b>
1/2 dozen seared Queensland scallops, garlic confit.	
<b>BUCKET OF PRAWNS (A) GF</b> .....	<b>32</b>
1 dozen cooked Queensland Tiger Prawns, lemon & cocktail sauce.	
<b>KINGFISH CEVICHE (A)</b> .....	<b>34</b>
South Australian Hiramasa Kingfish, coriander, eschalot, chilli, chives, dill, jalapenos, avocado puree, lime vinaigrette, Avrugia caviar, Lebanese bread.	

## SLIGHTLY HEAVIER

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<b>CHICKPEA SALAD GF V</b> .....	<b>25</b>
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, Spanish onion avocado dressing.	
<b>MEDITERRANEAN BOWL GF V</b> .....	<b>28</b>
Felfel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot houmous, avocado dressing.	
<b>SALT &amp; PEPPER CALAMARI (I)</b> .....	<b>24</b>
Sliced baby squid, tartare. (GF opt. avail).	
<b>BBQ OCTOPUS (I) GF</b> .....	<b>32</b>
Garlic Mediterranean marinade, lemon oregano dressing, crumbled fetta, rocket salad, shaved parmesan, Italian glaze.	
<b>BBQ KING PRAWNS (A) GF</b> .....	<b>32</b>
XL Australian King prawns, Japanese herb & sesame oil dressing, rocket salad, shaved parmesan, Italian glaze.	
<b>MORETON BAY BUGS (A)</b> .....	<b>MP</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>26</b>
Wagyu chuck & brisket burger patty, onion, pickles, cheddar cheese, tomato & American mustard, potato bun, served with chips.	
<b>THE BOATSHED BURGER</b> .....	<b>29</b>
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.	
<b>THE FISH BURGER (A)</b> .....	<b>28</b>
Crumbed Australian Barramundi, slaw, pickles, cheddar cheese, tartare & American mustard sauce, potato bun, chips.	
<b>CREAM PRAWN LINGUINE (A)</b> .....	<b>38</b>
XL Australian Tiger prawns, cream sauce, white wine.	
<b>PIPIS AGLIO E OLIO (A)</b> .....	<b>39</b>
NSW Pipsis, linguine, white wine, olive oil, chilli, garlic, cherry tomato.	
<b>SQUID INK MARINARA (M) 🍴</b> .....	<b>39</b>
Squid ink spaghetti, sliced baby squid, South Australian black mussels, seared scallops, nduja, parmesan, white wine, napoletana sauce.	
<b>LOBSTER LINGUINE (A) 🍴</b> .....	<b>44</b>
1/2 Western Australian Rock Lobster, linguine, white wine, parmesan, chilli & herbs, napolitana sauce.	
<b>POT OF MUSSELS (A) 🍴</b> .....	<b>37</b>
South Australian Black Mussels, spicy napoletana sauce, white wine, toasted wholewheat sourdough.	
<b>BBQ SKEWERS</b> .....	<b>30</b>
Your choice of lamb, chicken or beef, rocket salad, shaved parmesan, Italian glaze, pita bread & homemade tzatziki. (GF opt. avail).	
<b>1/2 RACK BBQ PORK RIBS GF</b> .....	<b>40.5</b>
Homemade smokey BBQ sauce, chips.	
<b>SIRLOIN</b> .....	<b>50</b>
300g Grass feed MBS2+ Riverina NSW Sirloin, potato gratin, saute seasonal veggies, mushroom sauce.	
<b>WAGYU PICANHA</b> .....	<b>58</b>
250g Grass feed MBS6+ Riverina NSW wagyu rump cap, sweet potato mash, saute seasonal veggies, diane sauce.	
<b>FISH &amp; CHIPS (I)</b> .....	<b>28</b>
Fillets of crispy battered or grilled Gemfish with lemon Mediterranean dressing, chips, tartare sauce (GF opt. avail).	
<b>BARRAMUNDI FILLET (A) GF</b> .....	<b>38</b>
Grilled Queensland barramundi, sweet potato mash, veggies.	
<b>SALMON (A) GF</b> .....	<b>39.50</b>
Grilled Tasmanian Salmon, lemon vinaigrette, rainbow chard & sauteed asparagus.	
<b>FLATHEAD (A)</b> .....	<b>40</b>
Crispy battered or grilled South Australian Flathead, lemon Mediterranean dressing, chips & garden salad. (GF opt. avail).	
<b>JOHN DORY FILLET (A)</b> .....	<b>44</b>
Grilled NSW John Dory, sauteed brussel sprouts, roasted smashed potatoes, lemon capers dressing.	

<b>WHOLE GRILLED SNAPPER (I)</b> .....	<b>48</b>
Whole grilled New Zealand Snapper, Greek lemon dressing, chips, garden salad.	
<b>WESTERN AUSTRALIAN ROCK LOBSTER (A)</b> .....	<b>47/73.5</b>
Half/Whole, mornay or garlic & herb butter, chips and garden salad.	
<b>VEGAN BOLOGNESE</b> .....	<b>28</b>
Vegetable mince, linguine, napoletana sauce.	

## MAIN EVENT

### SEAFOOD PLATTER (M)

One 62.50 / Two 118 / Four 230

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 47. Add Whole WA lobster 73.50  
(mornay or garlic butter & herb).

### LOBSTER PLATTER (M)

208

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

<b>GARLIC BREAD</b> .....	<b>12</b>
<b>CHIPS GF</b> .....	<b>10</b>
Aioli.	
<b>CORN RIBS</b> .....	<b>14</b>
Fresh fried corn cobs cut into quarters & seasoned.	
<b>STEAMED GREENS GF VG</b> .....	<b>17</b>
Braised broccolini, asparagus, edamame beans & roasted almonds.	
<b>GARDEN SALAD GF VG</b> .....	<b>16</b>
Mixed leaf & vegetable garden salad w/ Mediterranean dressing.	
<b>GREEK SALAD GF</b> .....	<b>17</b>
Tomato, cucumber, capsicum, Spanish onion, Kalamata olives, fetta cheese, Mediterranean dressing & olive oil.	
<b>BURRATA SALAD v</b> .....	<b>26</b>
Tomato medley, pickled Spanish onion, basil, parsley, toasted wholewheat sourdough, homemade pesto, red wine vinaigrette.	

## KIDS

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

# 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
Kirin Ichiban.....	10	12.50

## 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

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

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

## MATCHA

	SML	LRG
<b>MATCHA LATTE</b> .....	<b>5</b>	<b>6.5</b>
Ceremonial grade organic Uji Matcha.		
<b>ICED MATCHA LATTE</b> .....	<b>8.5</b>	
Ceremonial grade organic Uji Matcha.		