THE BOAT SHED

LA PEROUSE

DINE IN MENU

Attention! Kilpatrick contains pork, Nduja contains pork, some items may contain sesame seeds.
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TODAY'S SPECIAL

BRIOCHE FRENCH TOAST **24**

Golden Brioche French Toast served with vanilla ice cream, almond chocolate crumble, pistachio, berry compote, seasonal fresh fruit and maple syrup.

TUNA TARTARE **34**

Bermagui Bluefin tuna, eschallot, chilli, green onion, taramosalata, Avruga caviar, egg yolk, ponzu and wasabi dressing, served with rice crackers. (A)

FISH OF THE DAY

SAND WHITING (COFFS HARBOUR) **41.50**

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

OCEAN PERCH (ULLADULLA, NSW) **41.50**

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

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 geen tinges in apperance. A pronounced nose of citrus, mineral, slate and tropical notes. Light in body with very crisp lemon and lime acidity and hints of tale. Finshed dry, long and refreshing. Pairs beautifully with fresh seafood or salads.)

FOLKLORE CHARDONNAY **11 44**

Western Australia. (A bright and lively mid weighted Chardonnay with citrus and white peach accents finishing with creamy oak. Pairs well with oysters and fresh seafood.)

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
Single origin whole wheat sourdough.

RAISIN TOAST 13
Ricotta, honey, seasonal fruits.

KIDS PANCAKES V 17
Maple syrup, strawberries, Nutella, fairy floss.

GRANOLA 20
Greek yogurt, seasonal fruits, coconut flakes, berry compote, homemade granola.

KNAFEH 22
Almond chocolate crumb, seasonal fruits, pistachio, rose syrup.

SUBSTANTIAL

CHILLI FRIED EGGS 22
Fried eggs, housemade sambal, fried garlic, coriander, chilli infused oil, single origin wholewheat sourdough.

BREAKFAST BRUSCHETTA V 24
Avocado, spinach, medley of cherry tomatoes, feta, sourdough.

HALOUMI STACK V 24
Roasted truss tomatoes, smashed avocado, grilled haloumi, sourdough.

LOADED MUSHROOMS 25
Poached eggs, roasted field mushrooms, sauted button & oyster mushrooms, fried enoki mushroom, sauted spinach, single origin wholewheat sourdough.

GREEN BOWL GF VG 25
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 26
Roasted Heirloom tomato, confit garlic, homemade pesto, prosciutto, burrata, Italian glaze, sourdough.

RICOTTA HOTCAKES V 25
Ricotta, mixed berry compote, maple syrup, fairy floss.

BACON & EGG ROLL 14

EGGS YOUR WAY 17
Poached/scrambled/fried eggs on single origin whole wheat sourdough.

GOURMET BACON & EGG ROLL 17
Aioli, tomato chutney, cheddar cheese and spinach.

SHAKSHUKA 26
Eggs, chorizo, cherry tomatoes, mozzarella, tomato & herb based sauce, single origin whole wheat sourdough.

OMELETTE 24
Bacon, parmesan & mozzarella cheese, tomato, mushroom, sourdough.

SEAFOOD OMELETTE (A) 26
Prawns, Blue Swimmer crab, feta, cherry tomatoes, sourdough.

EGGS BENNY (A) 25
Choice of smoked salmon or bacon, spinach, hollandaise, sourdough.

THE BOATSHED VEGGIE BREKKIE V VG 27
Eggs your way, sourdough, avocado, spinach, kale, field mushroom, roasted truss tomatoes.

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
HASHBROWN 4
EGG 4
KALE 4
SPINACH 4
CHERRY TOMATO 4
MUSHROOMS 5
AVOCADO 5
HALOUMI 5
FETTA 5
BACON 5
CHORIZO 5
SMOKED SALMON (A) 6

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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 (A) GF **26**
1/2 dozen fresh Sydney Rock Oysters.

OYSTERS MORNAY (A) **29**
1/2 dozen Sydney Rock Oysters, bechamel, mozzarella.

OYSTERS KILPATRICK (A) GF **29**
1/2 dozen Sydney Rock Oysters, bacon, Worcestershire, light chilli.

SCALLOPS IN 1/2 SHELL (A) GF **28**
1/2 dozen seared Queensland scallops, garlic confit.

BUCKET OF PRAWNS (A) GF **32**
1 dozen cooked Queensland Tiger Prawns, lemon & cocktail sauce.

KINGFISH CEVICHE (A) **34**
South Australian Hiramasa Kingfish, coriander, eschalot, chilli, chives, dill, jalapenos, avocado puree, lime vinaigrette, Avruga caviar, 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 (I) **24**
Sliced baby squid, tartare. **(GF opt. avail).**

BBQ OCTOPUS (I) GF **32**
Garlic Mediterranean marinade, lemon oregano dressing, crumbled fetta, rocket salad, shaved parmesan, Italian glaze.

BBQ KING PRAWNS (A) GF **32**
XL Australian King prawns, Japanese herb & sesame oil dressing, rocket salad, shaved parmesan, Italian glaze.

MORETON BAY BUGS (A) ..... **MP**
Two large Moreton Bay Bugs, garlic butter & herb, rocket salad, shaved parmesan.

Seafood origin: A = Australian | I = Imported | M = Mixed origin
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LUNCH & DINNER

From 11:30am

SUBSTANTIAL

THE CHEESEBURGER **26**
Wagyu chuck & brisket burger patty, caramelised onion, pickles, cheddar cheese, tomato & American mustard, potato bun, served with chips.

THE BOATSHED BURGER **29**
Wagyu chuck & brisket beef pattie, potato bun, caramelised onion, pickles, cheddar cheese, lettuce, tomato, homemade sauce, served with chips.
Add bacon 5, beef patty 7, vegan option avail.

THE FISH BURGER (A) **28**
Crumbed Australian Barramundi, slaw, pickles, cheddar cheese, tartare & American mustard sauce, potato bun, chips.

CREAM PRAWN LINGUINE (A) **38**
XL Australian Tiger prawns, cream sauce, white wine.

PIPIS AGLIO E OLIO (A) **39**
NSW Pipis, linguine, white wine, olive oil, chilli, garlic, cherry tomato.

SQUID INK MARINARA (M) **39**
Squid ink spaghetti, sliced baby squid, South Australian black mussels, seared scallops, nduja, parmesan, white wine, napoletana sauce.

LOBSTER LINGUINE (A) **44**
1/2 Western Australian Rock Lobster, linguine, white wine, parmesan, chilli & herbs, napolitana sauce.

POT OF MUSSELS (A) **37**
South Australian Black Mussels, spicy napoletana sauce, white wine, toasted wholewheat sourdough.

BBQ SKEWERS **30**
Your choice of lamb, chicken or beef, 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 (I) **28**
Fillets of crispy battered or grilled Gemfish with lemon Mediterranean dressing, chips, tartare sauce **(GF opt. avail).**

BARRAMUNDI FILLET (A) GF **38**
Grilled Queensland barramundi, sweet potato mash, veggies.

SALMON (A) GF **39.50**
Grilled Tasmanian Salmon, lemon vinaigrette, rainbow chard & sauteed asparagus.

FLATHEAD (A) **40**
Crispy battered or grilled South Australian Flathead, lemon Mediterranean dressing, chips & garden salad. **(GF opt. avail).**

JOHN DORY FILLET (A) **44**
Grilled NSW John Dory, sauteed brussel sprouts, roasted smashed potatoes, lemon capers dressing.

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WHOLE GRILLED SNAPPER (I) **48**
Whole grilled New Zealand Snapper, Greek lemon dressing, chips, garden salad.

WESTERN AUSTRALIAN ROCK LOBSTER (A) **47/73.5**
Half/Whole, mornay or garlic & herb butter, chips and garden salad.

VEGAN BOLOGNESE **28**
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

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, fetta 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 (I) **15**
SALT & PEPPER CALAMARI & CHIPS (I) **15**
CHICKEN NUGGETS & CHIPS **15**

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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

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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

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07-07-2026

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.

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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

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
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.

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