

# SHARE / ENTREE

**OYSTERS** 3.5ea  
Natural or speck bacon & chipotle (GD)

**PRAWNS** 19  
Garlic, salt, parsley & lemon

**CALAMARI FRITTO** 19/31  
Fried w coriander, chilli & squid ink aioli (D)

**SCALLOPS** 21  
Wakame, kombu, salmon pearls & bonito

**LOBSTER ROLLS** 18  
Picked lobster with mayo (D)

**SOFT SHELL CRAB** 17  
Flour dusted & fried w lemon & chilli oil (D)

**POTATO & LEEK CROQUETTES** 16  
Fried potato & leek pillows w aioli (V)

**PATATAS BRAVAS** 16  
w traditional Spanish tomato sauce (VG)

**BREAD & DIPS** 10  
Baba ganoush, Pesto, & sundried tomato (V)

**LAMB RIBS** 18  
Harissa marinated & slow cooked, feta & almond flakes (G)

**PORK BELLY BITES** 16  
Asian glaze, chilli & coriander (GD)

**CHICKEN WINGS** 16  
Sticky ginger glaze

# MAINS / MEALS

## PASTAS

**CARROT 'LINGUINI'** 27  
Carrot & zucchini ribbons, shaved almonds, creamy feta, truffle oil & raisins (GV)

**HANDMADE PUMPKIN GNOCCHI** 27  
w burnt organic butter & sage w parmesan (V)

**CHICKEN PASTA** 31  
Tomato pesto, bacon, onion, olive crumb, basil, dash of cream & parmesan

**PRAWN LINGUINI** 31  
Prawns, heirloom tomato, onion, basil, garlic & dash of cream

**BEEF RAGU** 31  
Slow cooked sauce of beef, onion, carrot, tomato & red wine w parmesan

## SHARING MAINS

**MIXED SEAFOOD LINGUINI FOR 2** 53  
Mussels, pipies, prawns, bugs, calamari, white wine sauce, garlic & a touch of chilli (D)

**WHOLE CHIMICHURRI CHOOK APPROX 1.7KG** 42 w 29 h  
Rubbed w special Boatshed marinade & BBQ'd (D)

**PORK SHOULDER & CRACKLING APPROX 2KG** 71  
Free-range Tablelands Pork, salted & slow cooked (D)

*All meats are served w tortillas, guacamole & chipotle*

(V) VEGETARIAN (D) DAIRY FREE (G) GLUTEN FREE, PLEASE NOTIFY YOUR WAITER OF SPECIFIC DIETARY REQUIREMENTS.

## MAIN MEALS

**MUSSELS W CHIPS OR CRUSTY BREAD** 32  
Marinieres – Parsley, lemon, garlic, onion, wine & butter  
Valencian – Chilli, saffron, tomato, onion, garlic & white wine (D)

**CORAL TROUT** 39  
Roasted potatoes, mariniere & broccolini

**SALMON** 36  
Med-rare, bean puree, charred brussels & cauliflower, crispy skin (G)

**CHARGRILLED PRAWNS** 45  
Shelled Tigers, garlic, lemon, olive oil, salt & salad (G)

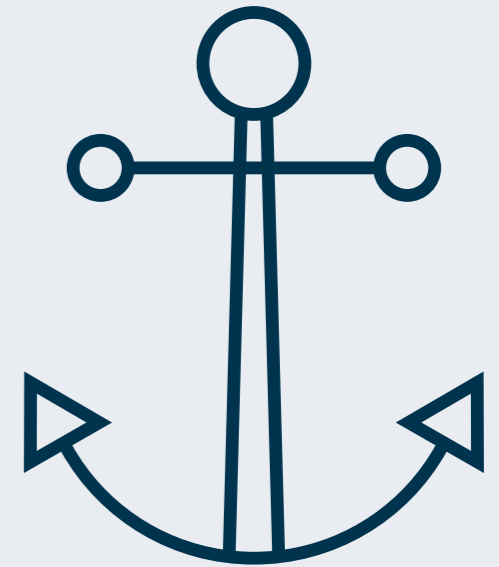
**CHARGRILLED BUGS** 45  
Split Bugs, garlic, lemon, olive oil, salt & salad (G)

**HOT SEAFOOD PLATTER** 45pp  
Grilled prawns, bugs, fried fish, calamari fritto & salad

**250G EYE FILLET** 44  
Chargrilled, served w roast potatoes & vegetables OR chips & salad

**400G RIB ON THE BONE** 44  
Chargrilled, served w roast potatoes & vegetables OR chips & salad

**PORK SPARERIBS** 32  
Marinated w chips & pumpkin puree



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**HAND CUT CHIPS W AIOLI (DV)** 8

**ONION RINGS (DV)** 8

**ROASTED POTATOES W HERBS (GV)** 9

**MINI SALAD (GDV)** 7

**CHARRED BROCCOLINI W HARISSA, DATES & WALNUTS (GDV)** 9

**MIXED SEASONAL VEGETABLES (VG)** 9

**SAUTEED BRUSSELS, CAULIFLOWER & BACON (G)** 9

# DESSERT

**SALTED CHOCOLATE FONDANT** 15  
w vanilla ice-cream

**STICKY DATE PUDDING** 15  
w salted caramel & white chocolate ice-cream

**VANILLA PANNA COTTA** 15  
w yoghurt ice-cream, hazelnut praline & berry coulis (G)

**BOATSHED**

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PLANNING AN EVENT OR FUNCTION CALL 07 4031 4748