

SPECIALS

LAND AND SEA.....58

MBS7+ Wagyu Picanha, WA Lobster tail, Grilled asparagus, Roasted potatoes, Corn ribs, chips. Doused with garlic-butter sauce, served with Dijon mustard and Mexican aioli.

AEGEAN CARPACCIO.....37

Tuna, Kingfish, Salmon, Covered with Feta & Green capers. Doused with Olive oil, lemon & cracked peppers.

FISH OF THE DAY

TURBOT (SOUTH ISLAND, NZ).....49/KG

Choice of cooking style: Steamed w/ginger shallots, grilled with Ginger & soy sauce or fried w/salt & pepper. **Choice of sides:** Stir fried egg noodles, chips & garden salad or steamed rice.

Add Singapore Chilli Sauce: 10.

CORAL TROUT (GREAT BARRIER REEF, QLD).....99

Choice of cooking style: Steamed w/ginger shallots, grilled with Ginger & soy sauce or fried w/salt & pepper. **Choice of sides:** Stir fried egg noodles, chips & garden salad or steamed rice.

Add Singapore Chilli Sauce: 10.

WINES OF THE WEEK

PENFOLDS KOONUNGA HILL.....41/10

Chardonnay. Clare Valley & Eden Valley, South Australia 750mL.
(Impeccably balanced, with citrus to the fore, lemon curd and orange zest. Nougat and stone fruits create a creamy texture. Subtle oak provides texture and weight. Soft, round and generous with lovely refreshing acidity).

PENFOLDS KOONUNGA HILL.....44/11

Riesling. South Eastern Australia 750mL.
(The flavour profile mimics the aromatic spectrum nicely. Lime juice and lemon zest make for a juicy palate. Intriguingly, a hint of palm sugar sweetness provides a very soft foil to the mouth-watering, bright, crisp acidity).

LA CHABLISIENNE.....85

Appellation Chablis 2020, Bourgogne, France, 750 mL.
(Nutty mineral nose with ripe apple and a hint of honey. Tense backbone of acidity).

TOHU CHARDONNAY.....118

Marlborough, NZ, 750ml.
(Ripe stonefruit and juicy citrus seamlessly combine with hints of hazelnut, firt and spicy french oak in this irresistible chardonnay.)

PENFOLDS CHAMPAGNE CUVÉE BRUT NV.....120/24

Reims, France 750mL
(Subtle derivatives of raspberry pastille, nought and vanillian bean pod still manage to cautiously circl, lively, Assorted sherbets coupledwith tingling acidity enhance and define.)

LIVE SEAFOOD FROM THE TANK

PICK YOUR SEAFOOD

LIVE SOUTHERN LOBSTER.....	MP
LIVE EASTERN LOBSTER	MP
LIVE WESTERN LOBSTER.....	MP
LIVE MUD CRAB.....	MP
LIVE KING CRAB.....	MP
LIVE SNOW CRAB.....	MP
LIVE PACIFIC GOLDEN CRAB.....	MP
LIVE BLACK LIP ABALONE.....	MP
LIVE GREEN LIP ABALONE.....	MP
LIVE BABY ABALONE (NO COOKING FEE).....	EA 15

PICK YOUR COOKING STYLE

Ginger & shallots, Singapore chili, salt & pepper, garlic butter, XO, mornay, steamed.

COOKING FEE..... 15

EXTRAS

ADD NOODLES OR RICE.....	10
SASHIMI.....	45

LIVE SEAFOOD SPECIALS

LIVE XO PIPi'S 500G..... 55

Live pipi's (500g) egg noodles and XO sauce.

LIVE LOBSTER SPAGHETTI..... MP

Live whole WA lobster cooked to order, cherry tomato, Napolitana, spaghetti.

LIVE LOBSTER SPECIAL..... MP

Live whole Australian rock lobster cooked to order, egg noodles.

Choice of cooking style: Singapore chilli, XO, ginger & shallots, salt & pepper, steamed, garlic butter, mornay.

LIVE GOLDEN CRAB SPECIAL..... MP

Live 700g golden crab cooked to order, egg noodles.

Choice of cooking style: Singapore chilli, XO, ginger & shallots, salt & pepper, steamed, garlic butter, mornay.

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LIGHT

GARLIC BREAD	8.5
CHIPS	9
STEAMED RICE	9
STEAMED BROCCOLINI	15.5
GARDEN SALAD	15
Mixed leaf & vegetable garden salad with Mediterranean dressing.	
GREEK SALAD	17
Sliced tomatoes, red onion, cucumber, traditional Greek feta, Kalamata olives and fresh oregano, Mediterranean dressing and olive oil.	
BURRATA SALAD	26
Tomato medley, pickled Spanish onion, basil, parsley, sourdough, red wine vinaigrette, rocket.	
GRILLED HALOUMI	17.5
Grilled haloumi, tomato confit, balsamico.	
TRIO OF DIPS	19
Taramasalata, tzatziki, hummus, toasted pita bread.	
SCALLOPS IN ½ SHELL	27.5
½ dozen seared scallops, Mediterranean dressing.	
LOBSTER ROLL	27.5
Garlic butter confit WA lobster, yuzu mayo, Avruga caviar, chips.	
SALT & PEPPER CALAMARI	29.5
Dusted baby squid, salt & pepper, tartare.	
SALT & PEPPER PRAWNS	30
Fried XL Queensland tiger prawns, aioli.	
CHILLI GARLIC PRAWNS	35
XL Queensland tiger prawns, garlic, chilli, pita bread.	
BBQ OCTOPUS	34
Garlic Mediterranean marinade, lemon & oregano dressing, honey, crumbled feta.	
OYSTERS MORNAY	33
½ dozen Pacific oysters, bechamel, mozzarella.	
OYSTERS KILPATRICK	33
½ dozen Pacific oysters, bacon, Worcestershire, light chilli.	
STEAMED OYSTERS	33
½ dozen Pacific oysters w/ginger, shallots, chilli.	
BUCKET OF PRAWNS	34
Queensland tiger prawns, cocktail sauce.	

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SASHIMI BAR

SCAMPI SASHIMI	17.5
NZ scampi sashimi.	
OYSTERS NATURALPacific 21 Sydney Rock 23	
½ dozen freshly shucked oysters, citrus & wasabi vinaigrette.	
OYSTERS CAVIARPacific 27 Sydney Rock 29	
1/2 dozen oysters, sea urchin roe, salmon caviar, flying fish roe, ponzu.	
SASHIMI SCALLOPS	34
1/2 dozen sashimi scallops, seaweed, caviar, wasabi & citrus dressing.	
SASHIMI	34
Choice of either Tasmanian salmon, Hiramasa kingfish, tuna.	
KINGFISH CEVICHE	34
Hiramasa kingfish, eschalot, chilli, chives, jalapenos, avocado puree, lime vinaigrette, Avruga caviar, Italian flatbread crisps.	
SASHIMI PLATTER	49
Hiramasa kingfish, Tasmanian salmon, tuna, scallops, salmon caviar, sea urchin roe. Add scampi sashimi 15. Add Polanco Grand Reserve Caviar 30g: 120.	
SEA URCHIN PLATTER	49
Tasmanian sea urchin, seaweed salad, salmon caviar, ponzu.	

PIZZA BAR

MARGHERITA	18
Mozzarella, fior di latte, basil.	
PEPPERONI	21
Mozzarella, fior di latte, pepperoni.	
PESTO PRAWN	23
Cherry tomato, dried chilli, Spanish onion, garlic prawns, pesto, mozzarella, fior di latte.	

KIDS

NUGGETS & CHIPS	13
LINGUINE NAPOLITANA	13
CALAMARI & CHIPS	15
Grilled or salt & pepper.	
FISH & CHIPS	15
Grilled or battered fish.	

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SUBSTANTIAL

FISH & CHIPS	28
Gemfish fillets, crispy beer battered or grilled with Mediterranean dressing. (GF option available)	
THE BARRA BURGER	29.5
Crumbed Humpty Doo Barramundi (NT), slaw, cheddar cheese, potato bun, chips.	
THE BOATSHED BURGER	29.5
Chuck & brisket burger patty, onions, pickles, lettuce, tomato, cheddar cheese, homemade sauce, potato bun, chips. Add bacon 3.	
GRILLED BARRAMUNDI	38
NT barramundi fillet, sweet potato mash, Dutch carrots, broccolini, ginger & SOY SAUCE. (GF option available)	
BBQ SALMON FILLET	38
TAS salmon fillet, broccolini, mash potato, lemon garlic butter, salmon caviar.	
WHOLE BABY BARRAMUNDI (NTH QLD)	42
Choice of cooking style: Steamed w/ginger shallots, grilled with ginger & soy sauce or fried w/ salt & pepper. Choice of sides: Stir fried egg noodles, chips & garden salad or steamed rice. +\$10 Singapore chilli sauce.	
WHOLE BABY SNAPPER (STH ISL, NZ)	43
Choice of cooking style: Steamed w/ginger shallots, grilled with Greek herb and lemon dressing or fried w/salt & pepper. Choice of sides: Stir fried egg noodles, chips & garden salad or steamed rice. +\$10 Singapore chilli sauce.	
CREAM PRAWN LINGUINE	38.5
White wine and cream sauce, cherry tomatoes, XL Australian prawns.	
POT OF MUSSELS	38
Kinkawooka black mussels, spicy Neapolitan sauce, sourdough.	
POT OF MUSSELS SAGANAKI	39.5
Kinkawooka black mussels, chilli, capsicum, white wine, feta, sourdough.	
SQUID INK SPAGHETTI MARINARA	39
Squid ink spaghetti, sliced baby squid, Kinkawooka black mussels, seared scallop, Neapolitan sauce.	
FLATHEAD W/CHIPS & SALAD	39
NSW flathead fillets, crispy battered or grilled with Mediterranean dressing, garden salad. (GF option available).	
WAGYU PICANHA	41
200g wagyu rump cap MBS6+, sweet potato mash, saute mixed greens, mushroom sauce.	
LAMB/ CHICKEN SKEWERS	30
Rocket salad, shaved parmesan, pita bread & homemade tzatziki. (GF option available)	
SCAMPI WOK STIR FRY	41
Wok tossed scampi, garlic, xo sauce, egg noodles.	
LOBSTER LINGUINE	46
½ WA lobster, cherry tomatoes, chilli.	
W.A ROCK LOBSTER	46/78
Mornay or garlic & herb butter, chips & garden salad.	
MORETON BAY BUGS	39
Two large Moreton Bay bugs, garlic butter & herb, garden salad and chips.	
ALASKAN KING CRAB CLUSTER	105
Choice of cooking style: Singapore chilli, XO, ginger & shallots, salt & pepper, steamed, garlic butter.	

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THE MAIN EVENT



SEAFOOD PLATTER

One 65 / Two 125 / Four 245

Pacific oysters, Queensland tiger prawns, blue swimmer crab, salt & pepper calamari, seared Harvey Bay scallops, BBQ octopus, crispy battered or grilled gemfish, chips.

(GF option available)

Add half lobster 36. Add whole WA lobster 66.
(mornay or garlic butter & herb)

LIVE LOBSTER PLATTER

225

Live rock lobster (600g) (mornay or garlic & herb butter), Garlic & herb butter Moreton Bay bug, ½ dozen Pacific oysters kilpatrick and mornay, salt & pepper prawns, BBQ octopus, seared Harvey Bay scallops, salt & pepper calamari & chips.

LOBSTER SASHIMI PLATTER

249

Live rock lobster sashimi 600g, scampi sashimi, ½ dozen pacific oysters caviar, salmon, tuna, kingfish, scallop sashimi, sea urchin roe, salmon caviar, seaweed salad.

Add Polanco Grand Reserve Caviar 30g 120.

FRUITS DE MER PLATTER

220

Whole WA lobster, whole Moreton Bay bug, 12 Pacific oysters, bucket of cooked QLD tiger prawns, 4 scallop sashimi, 1 blue swimmer crab.

Add de Polanco Oscietra Grand Reserve Caviar 30g 120.

BREAKFAST

Until 11:30am

SOURDOUGH TOAST	7
Single origin whole wheat sourdough.	
BACON & EGG ROLL	12
BBQ/tomato/aioli.	
EGGS YOUR WAY	15
Poached/scrambled/fried eggs, single origin whole wheat sourdough. Add bacon 5.	
EGGS BENNY	25
Smoked Tasmanian salmon/maple bacon, spinach, hollandaise, sourdough.	
X.O. PRAWN SCRAMBLE	26
Stir fried Queensland tiger prawns, onion, chilli, scrambled eggs, XO sauce.	
SINGAPORE CHILLI CRAB OMELETTE	26
soft shell crab, wok fried omelette, Singapore chilli.	
LOBSTER EGGS BENEDICT	40
½ Western Australian rock lobster, poached eggs, chilli, hollandaise, spinach, sourdough.	

DESSERTS

AFFOGATO	7.5
48g of fresh espresso/decaf, vanilla ice cream Add Frangelico 8.5.	
TIRAMISU	14
Traditional Italian dessert, mascarpone cheese, coffee syrup infused sponge cake.	
CARAMEL BAKED CHEESECAKE	14
A decadent creamy baked caramel cheesecake on buttery biscuit base topped with a choc cigar.	
BLACK FOREST	14
Layers of chocolate sponge, soaked in kirsch liqueur, cream and morello cherries.	
LIMONCELLO GELATO	14
Refreshing lemon gelato infused with limoncello liquor.	
CINNAMON DONUTS	19
½ dozen cinnamon donuts made to order, vanilla ice cream.	
ICE CREAM	SGL 5 / DBL 9 / TPL 14
Flavours available upon request.	

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DRINKS

COLD DRINKS

FILTERED WATER	5.5
Premium filtered still or sparkling water by Purezza 750ml.	
SOFT DRINKS	5.5
Coke, Coke No Sugar, Fanta, Lift, Sprite, Lemon Lime & Bitters, Cascade Ginger Beer.	
JUICE	5.5
Apple juice, orange juice, pineapple juice, cranberry juice.	

SMOOTHIES

MANGO	13
Organic Kensington Pride mango, banana, yogurt, milk of your choice.	
BANANA	13
Sweet variety Cavendish bananas, yogurt, honey, milk of your choice.	
MIXED BERRY	13
Blueberries, raspberries, strawberries, blackberries, banana, yogurt, milk of your choice.	
ACAI	13
Organic acai, banana, guarana, coconut water.	

FRAPPES

TROPICAL	13
Mango, pineapple, passion fruit blended w/ crushed ice.	
STRAWBERRY & MINT	13
Strawberry, mint blended w/ crushed ice.	
WATERMELON	13
Seedless watermelon blended w/ crushed ice.	

HOT DRINKS

COFFEE	Sml 4.5 ...Lrg 5
By Coffee & Co Roasters. Extra shot, soy/almond/oat milk 0.80.	
TEA	Sml 4.5 ...Lrg 5
Organic teas by Ovvio. English breakfast, peppermint, chamomile, earl grey, lemon & ginger, green tea.	
MATCHA LATTE	Sml 4.5 ...Lrg 5

ICED DRINKS

ICED LONG BLACK	7
ICED LATTE	8
ICED MOCHA	8.5
ICED MATCHA LATTE	8.5
ICED COFFEE	9.5

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WINE LIST

WHITE WINE

	GLS	BTL
Hartog's Plate Semillon Sauvignon Blanc (WA)	9.5	38
Flower Thief Chardonnay (SA)	9.5	38
Invinity Sauvignon Blanc (Marlborough, NZ)	12	48
Ara Pinot Gris (Marlborough, NZ)	13.5	54
Higher Plane Sauvignon Blanc 'Fume' (Margaret River, WA)	14.5	58
Monopolio Pinot Grigio (Delle Venezie, Italy)	15	60
Alte Chardonnay (Orange, NSW)	15	60
NashDale Lane Riesling (Orange, NSW)	16	64
Pepper Tree Semillon (Hunter Valley, NSW)	16	64
Penfolds Cellar Reserve Riesling (Clare Valley, SA)	17.5	70
Penfolds BIN 311 Chardonnay (Adelaide Hills, Tumberumba, Tas)	120	
Domaine Courtault Chablis Premier Cru (Beauroy, FR)	148	

RED

	GLS	BTL
Quilty & Gransden Merlot (Orange, NSW)	9.5	38
Invinity Pinot Noir (Marlborough, NZ)	12	48
Patritti Lavoro Cabernet Sauv (McLaren Valley, SA)	13	52
Tscharke Shiraz (Barossa Valley, SA)	13	52
Penfolds Cellar Reserve Cabernet Sauv (Clare Valley, SA)	17	81
Tohu Pinot Noir (Marlborough, NZ)	90	
Penfolds St Henri Shiraz	190	
Penfolds Grange BIN 95 2017 (SA)	980	

ROSÉ

	GLS	BTL
Beach Days Pink Moscato (SA)	8.5	36
Nomads Garden Rosé (Alpine Valley, North VIC)	12.5	50
Mirabeau (Cotes de Provence, FR)	62	

SPARKLING

	GLS	BTL
Morgans Bay Reserve Sparkling Chardonnay (VIC)	9	36
Veuve Tailhan Brut NV (Loire Valley, FR, 750mL)	44	
Taltarni Cuvée Rose (VIC)	12	48
Lagioiosa Prosecco Bio Organic (Veneto, IT)	15	60
Champagne Piper-Heidsieck (Reims, FR)	99	
Dom Pérignon Vintage 2010 (Épernay, FR)	600	

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ALCOHOLIC DRINKS

STUBBIES

HEINEKEN ZERO.....	7
JAMES BOAG'S 'LIGHT'.....	7.5
JAMES SQUIRE APPLE CIDER.....	9
TSINGTAO PREMIUM LAGER.....	10
HEINEKEN.....	10
GUINNESS DRAUGHT STOUT.....	13

BEER ON TAP

	SCH	PNT
STONE & WOOD PACIFIC ALE.....	10	13
KOSCIUSZKO PALE ALE.....	10	13
KIRIN ICHIBAN LAGER.....	11	14

SIGNATURE COCKTAILS

LIMONCELLO SPRITZ.....	18
Home made limoncello, prosecco, soda.	
COCONUT MARGARITA.....	21
1800 Coconut infused blanco tequila, triple sec, lime, dessicated coconut.	
SPICY PASSIONFRUIT MARGARITA.....	22
Jose Cuervo tequila, passionfruit pulp, jalapeno.	
MIDNIGHT MUSE.....	22
Roku gin, St Germain, blueberry purée, lime, rose water, soda.	
SANTORINI SUNSET.....	22
Grey Goose vodka, watermelon juice, agave syrup, lime.	

CLASSIC COCKTAILS

MIMOSA.....	13
APEROL SPRITZ.....	17
BLOODY MARY.....	19
NEGRONI.....	19
MARGARITA.....	20
MOJITO.....	20
PIÑA COLADA.....	20
PASSIONFRUIT MOJITO.....	20
BERRY MOJITO.....	20
MARTINI.....	22
LYCHEE MARTINI.....	22
ESPRESSO MARTINI.....	22
AMARETTO SOUR.....	22

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SPIRITS & APERITIF

GLENFIDDICH TASTING BOARD.....	35
1 x 12yo, 1 x 15yo, 1 x 18yo.	
HOME MADE LIMONCELLO.....	9
CAMPARI.....	9
BACARDI.....	9
1800 COCONUT TEQUELA.....	11
DISARONNO.....	10
JOSE CUERVO.....	9
TEACHER'S SCOTCH.....	9
CANADIAN CLUB.....	9
MALIBU.....	9
OUZO 12.....	9
TOJI JUNMAI DAIGINJO SAKE.....	12
HAKU VODKA.....	13
GREY GOOSE.....	13
COURVOISIER VS.....	13
HENNESSEY VSOP.....	16
MARTELL 'BLUE SWIFT'.....	16
DON JULIO.....	14
JIM BEAM.....	9
MAKER'S MARK.....	11
CHIVAS 12yo.....	11
THE MACALLAN 12yo.....	16
HIBIKI SUNTORY WHISKY.....	23
THE HAKUSHU WHISKY.....	16
THE YAMAZAKI 12yo.....	40
GLENFIDDICH 12yo.....	12
GLENFIDDICH 15yo.....	18
GLENFIDDICH 18yo.....	26
TOKI SUNTORY WHISKY.....	11
REMY MARTIN XO.....	40
HENDRICKS.....	13
ROKU GIN.....	13

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