



# DINNER

## ENTREES

<b>Garlic Bread</b> v	\$8
<b>Marinated Olives</b> v/GFO served with ciabatta bread	\$10
<b>Oysters</b> natural with fresh lemon GF kilpatrick GF	\$4.5 \$5
<b>Prawn and Chorizo Croquettes</b> served with a house-made citrus mayonnaise	\$20
<b>Crocodile Popcorn</b> served with chipotle mayonnaise	\$21
<b>Bruschetta</b> v/VEO/GFO with cherry tomatoes, red onion, fresh basil, spiced balsamic glaze and finished with buffalo mozzarella	\$22
<b>Buddha Bowl</b> VE/GF kale, chickpeas, red onions, carrots, beetroot, quinoa and a hummus dressing add falafel \$6 (V) / add chicken breast \$9 (GF)	\$22
<b>Halloumi Salad</b> v/GF/VEO grilled halloumi cheese, baby spinach, roasted pumpkin, cherry tomatoes, red onion and lemon vinaigrette add falafel \$6 (V) / add chicken breast \$9 (GF)	\$24
<b>Grilled Abrolhos Octopus</b> GF with romesco sauce and topped with rocket, toasted almonds and fresh parsley	\$28
<b>Seared Scallops</b> GF with fresh orange, fennel, and onion served with lemon mayonnaise	\$28
<b>Exmouth Prawn Bucket</b> GF ready to peel, served with our house-made cocktail sauce	\$28

V - vegetarian, VE - vegan, VEO - vegetarian option available, GF - gluten free, GFO - gluten free option

Please advise server of any dietary requirements or allergies prior to ordering. While GF items are prepared using GF items we do have gluten present in the kitchen

# BOUGHSHED

RESTAURANT | BAR | LOUNGE



# DINNER

## MAINS

<b>Beetroot Risotto</b> GF/VEO/V	
finished with goats' cheese and fresh parsley	\$30
<b>Blue Swimmer Crab and Prawn Linguine</b> GFO	
with cherry tomatoes in a creamy garlic sauce topped with sliced chili and lemon zest	\$38
<b>Thai Vegan Coconut Curry</b> VE/GFO	
with baby corn, potatoes, roasted pumpkin, green beans, bok choy, toasted cashews, red onion, and finished with herbs, chili and rice	\$32
<b>Thai Yellow Seafood Curry</b> GFO	
with local fish, mussels, prawns, baby corn, roasted pumpkin, green beans, bok choy, toasted cashews, red onion, finished with herbs, chili and rice	\$44
<b>Beer Battered Flathead and Chips</b>	
served with a garden salad, house-made tartare, and lemon wedge	\$32
<b>Grilled Local Snapper</b> GF	
with roasted chat potatoes, fresh cabbage, mint salad and onion puree	\$44
<b>Baked Cauliflower Steak</b> GF/VE	
on a bed of house made hummus topped with vegan buffalo sauce and almond flakes	\$28
<b>Roasted Pork Belly</b> GFO	
served with carrot puree, a salad with apple, walnut, feta and rocket, garnished with fresh chili	\$36
<b>Pitch Black Angus Sirloin 300gm</b> GF	\$40
<b>Pitch Black Angus Scotch Fillet 300gm</b> GF	
with baby carrots, baked chat potatoes, topped with chimichurri butter and red wine jus	\$49

## SIDES

<b>Chips and Aioli</b> V/VEO	<b>\$9</b>	<b>Roasted Chat Potatoes</b> GF/V	<b>\$12</b>
<b>House Salad</b> VE/GF	<b>\$13</b>	<b>Steamed Vegetables</b> VEO/GF	<b>\$16</b>

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# DESSERT

## **Tiramisu**

sponge fingers soaked in coffee, mascarpone cream cheese, topped with cocoa powder **\$15**

## **Avocado Chocolate Mousse** VE/GFO

on a bed of crushed nuts and topped with crushed peanuts **\$15**

## **Mixed Berry Semifreddo** V/GF

served with red berry compote and crumbled almond biscotti **\$15**

## **Passionfruit Pavlova** V/GF

with crushed merengue, passionfruit cream topped with passion fruit puree served in a glass **\$15**

## **Sorbet/Gelato** VEO/GFO

please ask for today's flavours - price per scoop **\$3**

# FROM THE BAR

## **Espresso Martini**

espresso, vodka, sugar syrup (or vanilla, hazelnut, caramel) **\$18**

## **Affogato**

with your choice Frangelico, Baileys or Kahlua **\$15**

## **Hot Chocolate**

with your choice of Rum, Baileys or Kahlua and whipped cream **\$15**

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