

BOUGHSHED

DINNER
SERVED 5:30PM-8PM

ENTREES

MARINATED OLIVES GF/V

SERVED WITH CIABATTA BREAD

10

GARLIC BREAD V

8

CHEESY GARLIC BREAD V

12

OYSTERS GF

KILPATRICK

NATURAL WITH FRESH LEMON

5.5

5

CROCODILE BITES

WITH LEMON MAYONNAISE

21

EXMOUTH PRAWN BUCKET GF

READY TO PEEL, SERVED WITH OUR HOUSE-MADE
COCKTAIL SAUCE

28

HOME MADE HUMMUS GF/V/VE

SERVED WITH PITTA BREAD, CARROTS & CELERY
TOPPED WITH SMOKED PAPRIKA

15

SCALLOPS & PORK BELLY GFO

SERVED WITH APPLE RELISH AND LEMON MAYONNAISE

29

PRAWN AND CHORIZO CROQUETTES

SERVED WITH A HOUSE-MADE CITRUS MAYONNAISE

20

GRILLED ABROLHOS OCTOPUS GF

WITH ROMESCO SAUCE AND TOPPED WITH ROCKET, TOASTED
ALMONDS AND FRESH PARSLEY

28

BRUSCHETTA V/VEO/GFO

WITH CHERRY TOMATOES, RED ONION, FRESH BASIL, SPICED
BALSAMIC GLAZE AND FINISHED WITH BUFFALO MOZZARELLA

22

SALADS

WATERMELON SALAD V/GF

WATERMELON, CUCUMBER, ROCKET, FETA WITH
A BALSAMIC DRESSING

18

HOUSE SALAD GF/V

MIXED LEAF LETTUCE, CHERRY
TOMATOES, CUCUMBER, CAPSICUM
WITH A VINAIGRETTE DRESSING

13

SPINACH & GOATS CHEESE GF/V

SPINACH, GOATS CHEESE, ROASTED PUMPKIN,
CHERRY TOMATOES, PEPITAS AND HUMMUS
DRESSING

20

SALAD ADD ONS

+ CHICKEN

9

+ FALAFEL V

6

+ SMOKED SALMON

10

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.

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MAINS

- BAKED CAULIFLOWER GF/V/VE** 28
BAKED CAULIFLOWER HEAD SERVED ON HUMMUS, TOPPED WITH A VEGAN BUFFALO SAUCE, ALMONDS AND PARSLEY
- THAI VEGAN COCONUT CURRY GF/V/VE** 32
WITH BABY CORN, POTATOES, ROASTED PUMPKIN, GREEN BEANS, BOK CHOY, TOASTED CASHEWS, RED ONION, AND FINISHED WITH HERBS, CHILI AND RICE
- THAI YELLOW SEAFOOD CURRY GF** 44
WITH LOCAL FISH, MUSSELS, PRAWNS, BABY CORN, ROASTED PUMPKIN, GREEN BEANS, BOK CHOY, TOASTED CASHEWS, RED ONION, FINISHED WITH HERBS, CHILI AND RICE
- GRILLED SHARK BAY SNAPPER GF** 44
LOCAL SNAPPER WITH A CHERRY TOMATO, KALAMATA OLIVE AND CAPER SAUCE SERVED WITH CHAT POTATOES AND BROCCOLINI
- CHILLI MUSSELS GFO** 36
COOKED IN A NAPOLITANA SAUCE, SERVED WITH SOURDOUGH BREAD
- CHICKEN TIKKA MASSALA GF** 32
SERVED WITH RICE, CASHEW NUTS AND CORIANDER
- ROASTED PORK BELLY GFO** 37
SERVED WITH CARROT PUREE AND A SALAD OF APPLE, WALNUT, GOAT CHEESE AND ROCKET, GARNISHED WITH FRESH CHILI
- BEER BATTERED LOCAL SPOTTED EMPEROR AND CHIPS** 38
SERVED WITH A GARDEN SALAD, HOUSE-MADE TARTARE, AND LEMON WEDGE
- KANGAROO FILLET GF** 38
SERVED WITH BROCCOLINI, CHAT POTATOES AND A DARK CHOCOLATE JUS
- PRAWN AND CHORIZO LINGUINE GFO (PENNE PASTA)** 38
IN A CREAMY GARLIC SAUCE WITH CHERRY TOMATOES, TOPPED WITH FRESH CHILLI
- PITCH BLACK ANGUS SIRLOIN 300GM GF** 39
- TOP PADDOCK MSA SCOTCH FILLET 300GM GF** 48
- BOTH SERVED WITH BABY CARROTS, BAKED CHAT POTATOES, AND YOUR CHOICE OF:
 - RED WINE JUS 5
 - PEPPERCORN SAUCE 4
 - CREAMY GARLIC & MUSHROOM SAUCE 4

SIDES

- ROASTED POTATOES 12 • STEAMED VEGETABLES 16 • CHIPS 10

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DESSERT

TIRAMISU ^v 15

SPONGE FINGERS SOAKED IN COFFEE, MASCARPONE CHEESE,
TOPPED WITH COCOA POWDER

BROWNIE ^{v/GF} 15

SERVED WARM WITH VANILLA
ICE CREAM AND SALTED
CARAMEL SAUCE

PASSIONFRUIT BRULEE ^v 15

SERVED WITH OUR HOUSE MADE
ALMOND BISCOTTI

BOUNTY CHOCOLATE MOUSSE ^{v/GF} 15

TOPPED WITH COCONUT CREAM AND
CRUSHED NUTS

SORBET/ GELATO ^{VEO/GFO} 4 PER SCOOP

PLEASE ASK FOR TODAY'S FLAVOURS

FROM THE BAR

ESPRESSO MARTINI 20

ESPRESSO, VODKA, SUGAR SYRUP (OR VANILLA, HAZELNUT,
CARAMEL)

AFFOGATO 16

WITH YOUR CHOICE FRANGELICO, BAILEYS OR
COFFEE LIQUEUR AFFOGATO

HOT CHOCOLATE 16

WITH YOUR CHOICE OF RUM, BAILEYS OR COFFEE LIQUEUR
AND WHIPPED CREAM

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