

STARTERS

Dinner BOUGHSHED

SERVED 5:30 PM - 8:00 PM

Garlic Bread (V)

8

Cheesy Garlic Bread (V)

12

Marinated Olives (VE/GFO)

Served with Toasted Sourdough Bread

10

Scallops and Pork Belly (GFO)

Served with Apple Relish and Lemon Mayonnaise

30

Grilled Abrolhos Octopus (GF)

With Romesco Sauce and Topped with Rocket, Toasted Almonds and Fresh Parsley

29

Arancini (each)

Served with Rocket and Lemon Mayonnaise

• Mushroom (V)

• Chorizo

4.5

Exmouth Prawn Bucket (GF)

Ready to peel, Served with our House-made Cocktail Sauce

30

Crocodile Bites

With Lemon Mayonnaise

22

Bruschetta (GFO/V/VEO)

With Cherry Tomatoes, Red Onion, Fresh Basil, Spiced Balsamic Glaze and finished with Buffalo Mozzarella

23

Oysters (each) / (GF)

• Kilpatrick

5.5

• Natural with Fresh Lemon

5

Soup of the Day (GFO/VE)

Served with toasted Sourdough

17

SALADS

House Salad (VE/GF)

Mixed Leaf Mesclun, Cherry Tomatoes, Cucumber, Capsicum with a Balsamic Dressing

13

Kale and Pumpkin Salad (V/VEO/GF)

Kale, Roasted Pumpkin, Roasted Broccolini, Red Onion and Miso Dressing

22

Spinach and Goats Cheese (V/VEO/GF)

Roasted Beetroot, Goats Cheese, Walnut, Apple and Balsamic Dressing

23

SALAD ADD ONS

+ Chicken

9

+ Smoked Salmon

10

+ Falafel

6

(V) VEGETARIAN - (VE) VEGAN - (VEO) VEGETARIAN OPTION - (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

Dinner BOUGHSHED

SERVED 5:30 PM – 8:00 PM

MAINS

Lamb Shank (GF)

With Broccolini, Mashed Potatoes and a Vegetable and Herb Reduction

38

Pappardelle (GFO)

With Lamb Ragu, topped with grated Parmesan, Truffle Oil and Fresh Parsley

37

Prawn and Chorizo Linguine (GFO)

With Garlic cream, Cherry Tomatoes, Prawn and Chorizo

39

Pitch Black Angus Sirloin 300gr (GF)

39

Top Paddock MSA Scotch Fillet 300gr (GF)

48

Both served with Baby Carrots, Baked Chat Potatoes and your choice of:

- Red Wine Jus 5
- Peppercorn Sauce 4
- Creamy Garlic and Mushroom Sauce 4

Grilled Shark Bay Snapper (GF)

44

Local Snapper with Mashed Potatoes, Asparagus, Lemon Mustard Sauce and Fresh Parsley

Mushroom Risotto (GF/V/VEO)

28

Topped with Parmesan, Crispy Kale and Truffle Oil

Thai Vegan Coconut Curry (GF/V/VE)

34

With Baby Corn, Potatoes, Roasted Pumpkin, Green Beans, Bok Choy, Toasted Cashews, Red Onion and finished with Herbs, Chilli and Pilaf Rice

Thai Yellow Seafood Curry (GF)

45

With Local Fish, Mussels, Prawns, Baby Corn, Roasted Pumpkin, Green Beans, Bok Choy, Toasted Cashews, Red Onion and finished with Herbs, Chilli and Pilaf Rice

Roasted Pork Belly (GFO)

37

Served with Carrot Purée and a Salad of Apple, Walnut, Goats Cheese and Rocket, Garnished with a Fresh Chilli

Baked Cauliflower (GFO/V/VE)

29

Baked Cauliflower head served on Hummus, topped with Miso Dressing, Vegan Buffalo Sauce, Roasted Almonds and Crispy Kale

Chicken Tikka Massala (GF)

34

Served with Pilaf Rice, Cashew Nuts and Coriander

Beer Battered Local Spotted Emperor and Chips

38

Served with a Garden Salad, House-Made Tartare Sauce and Lemon Wedge

SIDES

Roasted Potatoes 12

Steamed Vegetables 16

Chips 10

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Dinner BOUGHSHED

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DESSERT

Panna cotta (GF)

With Mixed Berry and Crumble

15

Brownie (V/GF)

Served warm with Vanilla ice cream and Salted Caramel Sauce

15

Passionfruit Brulee (V)

Served with our House-Made Almond Biscotti

15

Sticky Date Pudding (V)

Served warm with Vanilla ice cream and Salted Caramel Sauce

15

FROM THE BAR

Espresso Martini

Espresso, Vodka, Sugar Syrup (Vanilla, Hazelnut or Caramel)

20

Affogato

With your choice Frangelico, Baileys or Coffee Liqueur and Whipped Cream

16

Hot Chocolate

With your choice of Rum, Baileys or Coffee Liqueur and Whipped Cream

16

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