BOUGHSHED

LUNCH

Chips *V, VEO* — 12
Aioli

Marinated Olives *V, VEO, GFO* — 9
Lemon, Orange, Saffron, Extra Virgin Olive Oil

South Australian Oysters *6 Per Serve* *GFO* — 35
Ponzu, Wasabi Caviar

Fresh Exmouth Prawns *GFO* — 34
House Marie Rose Sauce, Lemon

Beetroot Salad *GFO* — 26
Pickled Canteloupe, Dill Oil, Flaked Almonds, Beetroot Purée, Chickpeas, Rocket

Octopus Salad *GFO* — 29
Edamame, Capsicum, Bean Shoots, Spring Onion, Wakame, Sesame Dressing

Buffalo Mozzarella *V* — 27
Focaccia Crisp, Marinated Tomatoes, Basil, Pickled Red Onion

Confit Duck Nicoise *GFO* — 36
Baby Potatoes, Green Beans, Olives, Egg, Red Onion

Beer Battered Fish — 34
Chips, House Salad, Tartare Sauce, Lemon

Grilled Chicken Burger *GFO* — 32
Chorizo, Rocket, Swiss Cheese, Aioli, Chips

Gnocchi *V* — 38
Creamy Mushroom, Shaved Parmesan, Pine Nuts, Sage

Beef Burger *GFO* — 32
Swiss Cheese, Tomato, Lettuce, Spicy Tomato Chutney, Chips



(V) VEGETARIAN - (VEO) VEGAN OPTION - (GFO) GLUTEN FREE ON REQUEST

Food Allergies: Please inform us if you have a food allergy or intolerance. Our dishes are prepared in our kitchen where gluten is present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination