

# BOUGHSHED

RESTAURANT | BAR | LOUNGE

## Dinner à la carte

from 5:30pm

### Entrée

**Coffin Bay Oysters** Kilpatrick or natural with a red wine vinaigrette **GF 4 each**

**Garlic bread** **V 8**

**Soup of the day (please ask for today's soup)** **GFO 12**

**Crocodile popcorn**, slaw, chipotle aioli **15**

**Roast pumpkin and haloumi salad**, red onion, sundried tomato, cucumber, goji berries, toasted pepitas, lemon and herb dressing **VG 18**

**Bruschetta**, blue cheese, rocket, caramelized onion, rocket, roasted walnuts, coppa **VO 16**

**Sweetcorn and zucchini fritters**, corn purée, smoked tomato relish and curry yoghurt **V 18**

**Marinated olives**, Spanish chorizo, smoked tomato relish, whipped lemon feta, toasted Turkish bread **GF 18**

**Shark bay crab cake**, Asian slaw, nahm prik, aioli and cucumber **18**

**Chilled seafood tasting plate**, natural oyster, king prawn, pickled Shark Bay whiting, smoked salmon, marinated octopus and marinated Fremantle sardine **GF 24**



*Please advise your server of any dietary requirements or allergies in order for our chefs to accommodate. Whilst all gluten free meals on this menu are prepared utilising gluten free ingredients, please be aware that gluten is present in the kitchen facility.*

**V** = Vegetarian | **GF** = Gluten free | **GFO** = Gluten free option available | **VE** = Vegan | **VO** = Vegetarian option available

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## Mains

**Fresh herb gnocchi**, tomato basil purée, kalamata olives, pine nuts, rocket and goats cheese **V 27**

**Wild mushroom risotto**, with crispy enoki, rocket, shaved pecorino, truffle oil **V 28**  
Add grilled chicken breast **8**

**North West grilled snapper** with dill, buttered potatoes, broccolini, peperonata and crispy squid **34**

**Grilled fish and chips**, fish of the day with rosemary and balsamic chips, homemade tartare sauce and lemon **32**

**Beer battered flathead and chips**, with house made tartare and lemon **28**

**Shark Bay blue swimmer crab and Exmouth prawn linguini**, fresh chili, lemon zest with a garlic cream sauce, **entrée 28/main 38**

**Kangaroo fillet**, spiced sticky red cabbage, parsnip cream, greens and a bitter chocolate jus **GF 36**

**Thai seafood curry**, prawn, snapper, blue swimmer crab, local pipis, mussels, jasmine rice and crispy shallots with a green papaya salad **38**

**350g rib-eye**, with herbed chats, steamed greens, caramelized onion, jus and black garlic butter **46**

**Buddha bowl**, kale, chickpeas, red onion, toasted walnuts, broccolini, roasted beetroot, tahini and lime dressing **V 24**

## Sides

**Chips and aioli** **V 8**

**House salad** **VE/GF 7**

**Steamed greens** **VE/GF 10**  
Add chilli/feta/nuts **+4**

**Spinach, toasted pine nuts and feta** **V/GF 8**



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## Dessert 12 each / 29 trio

Warm chocolate brownie with salted caramel sundae and vanilla ice cream

Passionfruit brulee with malibu infused pineapple cappaccio, crushed coconut meringue and strawberries

Kahlua and honeycomb cheesecake glass

Rhubarb and spiced apple crumble with vanilla ice cream

Sorbet / Gelato please ask for today's selection 3 per scoop

Cheese board, brie, blue, cheddar, nuts, fruit, onion chutney and crackers (choose from either one, two or three cheeses on your board) 15/18/21

## After Dinner Drinks 18

Vanilla and hazelnut espresso martini

or

Classic espresso martini

## Liqueur Coffees 13

Chocolate Bailey's latte

Highland | *Scotch Whisky*

French | *Grand Marnier*

American | *Bourbon*

Sky | *Drambuie*

Irish | *Jameson Whiskey*



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