

BOUGHSHED

RESTAURANT | BAR | LOUNGE

ENTREE

Olives V/GF	7
Garlic Bread V	8
Soup of the Day with toasted Turkish bread	15
Bruschetta and torn buffalo mozzarella with tomato medley, basil aioli and balsamic reduction V	18
Oysters Natural with a red wine vinaigrette Kilpatrick Ponzu with salmon roe and green onion	4ea
Fried Lemon and Thyme Goats Cheese with honey, vincotto, crispy sage and sour onion marmalade V	16
Spanish Chorizo Board w marinated olives, smoked tomato relish, whipped lemon feta, toasted Turkish bread GFO	18
Wild Mushroom Satay Skewers with steamed Jasmin rice, slaw, crispy shallots and fresh lime V	19
Crocodile Popcorn w chipotle aioli	22
Scallop and Sticky Pork with smoked corn puree and Szechuan apple relish	23
Buddha Bowl roast pumpkin, raw greens, seeds and nuts, quinoa, beetroot, apple, onion and Danish feta with a lemon herb dressing VO <i>Add chicken</i>	23 29
Chilled Seafood Tasting Plate natural oyster, king prawn, pickled Shark Bay whiting, smoked salmon, marinated octopus and marinated Fremantle sardine GF	29

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

V - Vegetarian | VE - Vegan | VEO - Vegan Option | VO - Vegetarian Option | GF - Gluten Free | GFO - Gluten Free Option

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MAIN

Wild mushroom risotto w rockette, sundried tomato, mascarpone, parmesan truffle oil GF/V/VEO	26
<i>Add smoked chicken and chorizo</i>	36
Seafood Linguine w Shark Bay blue manna crab, garlic prawns, cherry tomato, fresh chili and lemon zest white wine cream sauce GFO	Ent 29 / Main 39
Fish of the Day w saffron and chive fondant potato, tomato and caper salsa, chorizo crumb and finger lime beurre blanc	Market Price
Beer Battered Flathead and Chips w house salad, tartare and lemon	29
Braised Katanning Lamb Shank with confit garlic herb creamed potatoes, spring greens, thyme and honey jus	38
Black Angus Eye Fillet Medallions with spinach, herb and pecorino cheese potato, pan-fried winter vegetables and jus	40
Rib eye 350g with jus, herb butter chats, spinach, feta, pine nuts and red onion salad with red wine vinaigrette	47
<i>Add grilled half Abrolhos crayfish</i>	72
Boughshed Seafood Board for 2 with a selection including...	105
cold pickled Shark Bay whiting, smoked salmon, Fremantle sardine, marinated octopus, Exmouth prawns and natural oysters,	
hot beer battered flathead, grilled fish of the day, creamy garlic prawns, scallop, seven spiced squid, half Abrolhos crayfish tail with chili garlic butter and fries	

SIDES

Chips and aioli	8
House salad VE/GF	10
Steamed greens VE/GF	12
<i>Add chili/feta/toasted almonds</i>	14

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