

BOUGHSHED

RESTAURANT | BAR | LOUNGE

LUNCH

Olives V/GF	7
House Salad VE/GF	8
Chips and Aioli	8
Garlic Bread V	8
Bruschetta with torn buffalo mozzarella, tomato medley, basil aioli and balsamic reduction V	15
Oysters Natural with a red wine vinaigrette Kilpatrick Ponzu with salmon roe and green onion	4ea
Seven Spiced Squid with slaw and Nam Phrik	17
Spanish Chorizo Board w marinated olives, smoked tomato relish, whipped lemon feta, toasted Turkish bread GFO	18
Caesar Salad with baby cos lettuce, shaved parmesan, crispy bacon, poached egg, croutons and garlic aioli <i>Add Chicken 6 / Smoked Salmon 8 / Anchovies 1</i>	18
Wild Mushroom Satay Skewer with steamed rice, crispy shallots and fresh lime V	20
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
Boughshed Black Angus Burger w bacon, cheddar, lettuce tomato, red onion and our signature pickle sauce with chips and aioli	25
Vegan Stir-Fry w rice noodles, crispy shallots and chili cashews GF/VE <i>Add pork belly bites GF</i>	26 34
Chilled Seafood Tasting Plate natural oyster, king prawn, pickled shark bay whiting, smoked salmon, marinated octopus and marinated Fremantle sardine GF	28
Beer Battered Flathead and Chips w house salad, tartare and lemon	28

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