

BOUGHSHED

RESTAURANT | BAR | LOUNGE

ENTREE

Olives V/GF	7
Garlic Bread V	8
Bruschetta and torn buffalo mozzarella with tomato medley, basil aioli and balsamic reduction V/ VEO	18
Oysters Natural with a red wine vinaigrette GF	4
Kilpatrick	4.5
Ponzu with salmon roe and green onion GF	4.5
Fried Lemon and Thyme Goats Cheese with honey, vincotto, crispy sage and sour onion marmalade V	18
Pitch Black Eye Fillet Tartare with shaved gruyere and toasted sourdough GFO	21
Crocodile Popcorn w pineapple, chilli and papaya sambal w sriracha 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 V GF VEO	23
<i>Add chicken</i>	29
Tom Yum w Northwest snapper, prawns, tofu, mushrooms, kai-lan and tomato w steamed rice w fresh lime and coriander GF	26
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 and nuts are 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

Vegan Rendang w roast butternut pumpkin, potato, spinach, kai-lan w jasmine rice, slaw and crispy shallots VE GFO	22
Lemon Saffron Risotto w grilled asparagus, oven roasted tomato and herb oil GF/VE <i>Add Fish of the Day and chorizo crumb</i>	23 38
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
Beer Battered Flathead and Chips w house salad, tartare and lemon	29
Confit Duck Leg w oven roasted beets, pickled beetroot, honey roasted walnuts, seeds, goats cheese w orange and lime gremolata and balsamic strawberry compote GF	30
Toasted Sesame Yellowfin Tuna w a fennel apple slaw, jasmine rice and lime aioli GF	34
Pitch Black Angus Eye Fillet and Exmouth Prawns w fresh herb, spinach and pecorino polenta, grilled broccolini and chimichurri	46
Slow Cooked Scotch Fillet with roasted sweet potato, spinach, feta, pinenuts and red onion salad w creamy seeded mustard jus and sour onion pickle <i>Add grilled half Abrolhos crayfish</i>	47 72
Boughshed Seafood Board for 2 hot and cold selection including... pickled Shark Bay whiting, smoked salmon, Fremantle sardine, marinated octopus, Exmouth prawns and natural oysters, 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	110

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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