

BOUGHSHED

RESTAURANT | BAR | LOUNGE

LUNCH

Olives V/GF	7
Chips and Aioli	8
Garlic Bread V	8
House Salad VE/GF	10
Bruschetta with torn buffalo mozzarella, 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
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 GFO <i>Add Chicken 6 / Smoked Salmon 8 / Anchovies 1</i>	18
Seven Spiced Squid with slaw and Nam Phrik	19
Buddha Bowl roast pumpkin, raw greens, seeds and nuts, quinoa, beetroot, apple, onion and Danish feta with a lemon herb dressing VEO GF <i>Add Chicken</i>	23 29
Beef Rendang w jasmine rice, slaw, crispy shallots and toasted coconut VO GFO	24
Boughshed Black Angus Burger w bacon, cheddar, lettuce tomato, red onion and our signature pickle sauce with chips and aioli	25
Chilled Seafood Tasting Plate natural oyster, king prawn, pickled shark bay whiting, smoked salmon, marinated octopus and marinated Fremantle sardine GF	29
Beer Battered Flathead and Chips w house salad, tartare and lemon	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