

BOUGHSHED

RESTAURANT | BAR | LOUNGE

ENTREE

Marinated Olives	VE	7
Garlic Bread	V	8
Oysters	Natural with fresh lemon GF	4.5
	Kilpatrick	5
	Native finger lime mignonette GF	5
Bruschetta	w cherry tomatoes, red onion, fresh basil, spiced balsamic syrup and finished with Danish feta V VEO	18
Caesar Salad	with baby cos lettuce, shaved parmesan, crispy bacon, poached egg, croutons and Caesar dressing GFO <i>Add Chicken 8 / Smoked Salmon 8 / Anchovies 1</i>	18
Salt and Szechuan Pepper Squid	w wild rocket, onion marmalade, red & green chilli, fried shallots and lemon aioli	19
Twice Cooked Pork Belly Bites	w fish sauce caramel, crushed peanuts, chili and fragrant Asian herbs	21
Black Angus Beef Carpaccio	w wild rocket, pinenuts, fried capers, fresh chives, shaved parmesan and truffle oil GFO	23
Shark Bay Scallops	w orange fennel and chili salsa, herb oil and hazelnut crumb GFO	26
Grilled Shark Bay Whiting	w cajun kipfler potatoes, kalamata olive crumb and warm tomato and basil dressing 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

Kipfler Potato Quinoa & Cranberry Salad with toasted seeds, rocket, herbs, Zaatar spice and lemon dressing VE <i>Add Smoked Chicken Breast 10</i>	19
Pan-fried Herb and Potato Gnocchi w roast pumpkin, garlic pumpkin puree, fried sage, beurre noisette, pecorino and toasted pinenuts V	25
Beer Battered Flathead & Chips w garden salad, house made tartare and fresh lemon	29
Smoked Salmon Penne w pea and bacon, garlic chardonnay cream, pecorino cheese and fresh parsley GF	34
Shark Bay Blue Swimmer Crab Risotto w creamy arborio rice, fresh chili, lemon, wild rocket, shaved parmesan and truffle oil GF	39
Thai Fish Curry w local fish of the day bound in a Thai red curry coconut sauce, Asian vegetable melange, fresh herbs, crispy shallots, lime wedge and pilaf rice GFO	44
Pitch Black Angus Scotch Fillet w garlic butter, field mushroom, royale potato, salsa verde, confit tomatoes and red wine jus GF	54

SIDES

Chips and aioli V/VEO	9
House Salad VE/GF	12
Steamed Green Vegetables VE/GF	12

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