

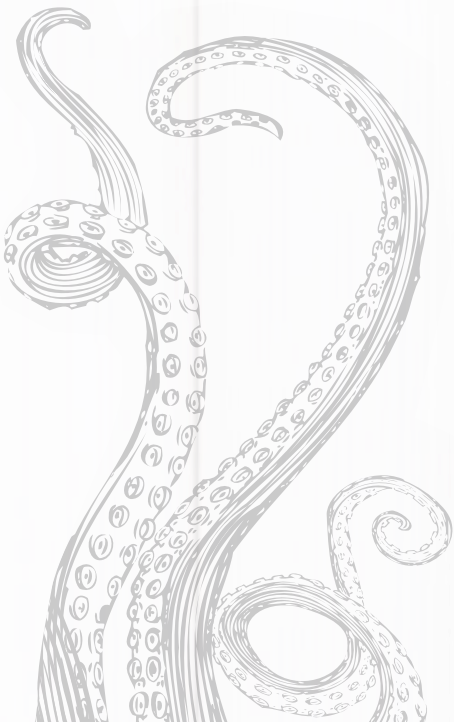


# BOAT

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## MENU

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## WINES

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### WHITE

	GLASS	BOTTLE
SURFSIDE SSB (SA)	\$7.5	\$29.0
ICARUS CHARDONNAY (WA)	\$8.0	\$36.0
FOLKLORE SBS (WA)	\$8.0	\$36.0
TWIN ISLANDS SAUV BLANC (NZ)	\$8.5	\$39.0
WEST CAPE HOWE "WINDY HILL" SAUV BLANC (WA)	\$8.5	\$39.0
VINACEOUS "SIRENYS" PINOT GRIGIO (SA)	\$8.5	\$39.0
BLEASDALE PINOT GRIS (SA)	\$9.0	\$42.0
VINACEOUS RIESLING (SA)	\$9.5	\$46.0
VASSE FELIX "FILIUS" CHARDONNAY (WA)	\$11.5	\$55.0
CAPE MENTELLE SBS (WA)	\$12.0	\$58.0
CLOUDY BAY SAUV BLANC (NZ)		\$85.0

### RED

	GLASS	BOTTLE
SURFSIDE SHIRAZ (SA)	\$7.5	\$29.0
SURFSIDE MERLOT (SA)	\$7.5	\$29.0
ICARUS CAB MERLOT (WA)	\$8.0	\$36.0
FOLKLORE SHIRAZ (WA)	\$8.0	\$36.0
CREDARO "5 TALES" MERLOT (WA)	\$8.5	\$39.0
WEST CAPE HOWE "WINDY HILL" SHIRAZ (SA)	\$8.5	\$39.0
SQUEALING PIG TEMPRANILLO (VIC)	\$9.0	\$42.0
LITTLE YERING PINOT NOIR (VIC)	\$9.0	\$42.0
WIRRA WIRRA CHURCH BLOCK (SA)	\$10.5	\$50.0
VASSE FELIX "FILIUS" CAB SAUV (WA)	\$11.5	\$55.0

### ROSE

	GLASS	BOTTLE
SURFSIDE ROSE (SA)	\$7.5	\$29.0
SKUTTLEBUTT ROSE (WA)	\$8.5	\$39.0
BOUCHARD AIN FILS ROSE DE FRANCE (FRANCE)	\$9.0	\$42.0

### SPARKLING

	GLASS	BOTTLE
SURFSIDE SPARKLING NV (SA)	\$7.5	\$29.0
SURFSIDE SPARKLING MOSCATO (SA)	\$7.5	\$29.0
REDBANK EMILY (VIC)	\$8.0	\$32.0
VILLA SANDI PROSECCO NV (ITALY)	\$8.5	\$39.0
CHANDON BRUT (VIC)	\$12.0	\$58.0
LAURENT PERRIER (FRANCE)		\$150.0



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## SHARING

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**SALT & PEPPER SQUID**

Coriander mayo, green leaf, house pickles

**\$18**

**FLAT BREAD (V)**

Chilli jam, cheese, garlic butter

**\$13**

**BEER BATTERED CHIPS**

Aioli

**\$10**

**EMPANADA (3) (VEGAN)**

Sweet potato and cashew, green leaf, house pickles

**\$17**

**FRIED CHICKEN**

Lightly spiced, mustard aioli

**\$18**

**CHARRED BALSAMIC LAMB RIBS**

Green chimichurri, whipped feta

**\$19**

**CRUMBED HALLOUMI (V)**

Plum sauce, green leaf, house pickles

**\$17**

**SOUS VIDE PORK BELLY**

Chilli caramel sauce

**\$18**





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## FROM THE OCEAN

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Battered or grilled 200g fillet with chips, green leaf salad, homemade tartare sauce and gremolata. (Take Away available)

<b>HAKE</b> - INDIAN OCEAN	<b>\$23</b>
<b>BARRAMUNDI</b> - CONE BAY WA	<b>\$28</b>
<b>NORWEST SNAPPER</b> - EXMOUTH WA	<b>\$33</b>
<b>FISH OF THE DAY</b> - ADVISED DAILY - FRESH FROM WA	<b>\$MP</b>



<b>CHILLI MUSSELS</b> Tomato basil sauce & bread loaf	<b>\$23</b>
<b>SEAFOOD PAELLA</b> prawns, mussels, white fish, squid, preserved lemon, saffron, chilli, chorizo & baby capers	<b>\$24</b>
<b>LIGHT SEAFOOD CHOWDER</b> Mixed seafood & bread loaf	<b>\$19</b>
<b>FISH BURGER</b> Battered fish, lettuce, tomato, wasabi & caper mayo, chips	<b>\$21</b>
<b>INDIAN OCEAN PLANK</b> Salt & pepper squid, grilled prawns with beurre blanc, beer battered fish, chips <b>ADD</b> chilli mussels - \$12	<b>\$49</b>





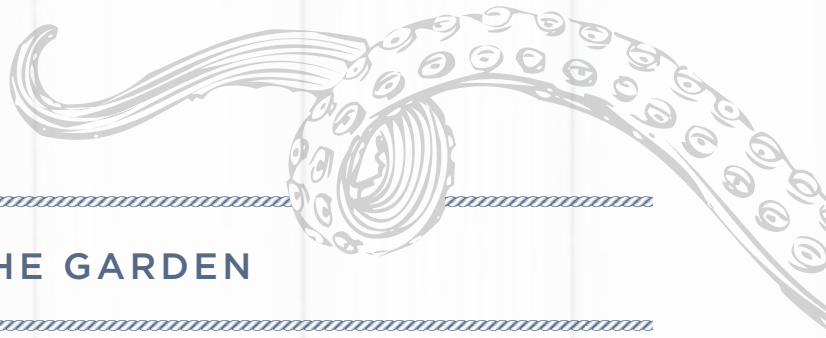
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## FROM THE Paddock

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<b>CHAR GRILL CHICKEN BREAST</b> (GF) Basil feta mousse, crispy pancetta, herb potato, summer vegetable, roasted corn beurre blanc	<b>\$29</b>
<b>CHAR GRILL LAMB CHOP</b> (GF) Pea and mint risotto balls, summer vegetable, maple jus, feta olive & dukkha crumb	<b>\$33</b>
<b>CHICKEN BURGER</b> Moroccan spiced grilled chicken, lettuce, bacon, tomato, onion marmalade & chips	<b>\$21</b>
<b>BEEF BURGER</b> Lettuce, tomato, blue cheese mayo, onion jam & chips	<b>\$21</b>
<b>250G BEEF RUMP</b> (GF) Balsamic pickled mushrooms, truffle café de Paris butter, red wine jus, rocket salad with crushed potato or chips	<b>\$33</b>
<b>CHICKEN PARMIGIANA</b> Chips & salad	<b>\$27</b>
<b>CHICKEN HANGING SKEWER</b> (GF) Satay sauce & rice	<b>\$23</b>
<b>BEEF BRISKET HANGING SKEWER</b> (GF) House made BBQ sauce, coleslaw & chips	<b>\$24</b>
<b>CURRY OF THE WEEK</b> Served with rice & pappadums	<b>\$19</b>
<b>THE Paddock PLANK</b> Balsamic lamb ribs, spiced chicken, herb crushed potato, side boat salad & chips	<b>\$49</b>





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## FROM THE GARDEN

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**FENNEL & TURMERIC ROASTED CAULIFLOWER** (GF/V)

Baby spinach, coriander & spiced yogurt dressing

**\$19**

**CLASSIC CAESAR**

Crispy cos lettuce, smoked bacon, parmesan, pesto croutons, boiled egg, house Caesar dressing

**\$21**

**VEGETERIAN PAELLA** (V)

Danish feta, preserved lemon, kalamata olives, sundried tomato, baby spinach

**\$21**

**VEGAN BURGER** (VEGAN)

Vege pattie, lettuce, tomato, fresh herbs, chilli Asian slaw & chips

**\$21**

**EGGPLANT PARMIGIANA** (V)

Tomato ragu, fresh basil, mozzarella, boat salad, chips

**\$24**

**SALAD OF THE DAY** (V)

**MP**





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## THE LITTLE ONES - \$10.50

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Served with chips

**BATTERED FISH**  
**CHICKEN TENDERS**  
**BEEF CHEESEBURGER**  
**HAM & CHEESE TOASTIE**

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## KIDS DESSERTS

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**MINI SUNDAE**

With your choice of strawberry, chocolate & caramel

**\$4**

**CHOCOLATE BROWNIE**

With Ice cream

**\$7**



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## SWEET

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### SUMMER BERRY SUNDAE

Vanilla ice cream, berry compote, whipped cream, candied walnut

\$11

### FRIED CANNOLI (GFO)

Frangelico chocolate sauce

\$13

### LEMON TART

Vanilla whipped cream, raspberry sorbet

\$13

### DESSERT OF THE DAY

MP

