

THE BOATHOUSE

ON
BLACKWATTLE
BAY

A taste of our menu

Oysters, Shellfish and Crustacean

Clair de Lune Bouton Rock South Coast NSW

Virgin Coffin Bay Pacific Eyre Peninsula SA

Morton Bay Rock South Coast QLD

Kangaroo Island Pacific SA

Moonlight Flat Angasi Clyde River NSW

(Served with Champagne Eshallot Vinegar and Dark Rye Bread)

Caviar and Ocean Trout Roe served with Potato Blinis Wasabi & Crème Fraiche
Queensland Mud Crab with Salt and Pepper, Snowpeas & Lime
Roast Southern Rock Lobster, Sea Lettuce Salt & Beurre Noisette

Starters

Sashimi Plate, Swordfish, Snapper & Salmon

Duck Ham, Peach & Shiso Salad with Argan Oil & Hazelnuts

Prawn & Zucchini Flower Fritter, Rouget, Basil & Lemon

Roast John Dory with Yabbie & Saffron Aioli

Main Dishes

Seared Hiramasa Kingfish, Snow Pea, Smoked Oyster & Toast Dashi

Snapper Pie with Smoked Tomatoes and Mashed Potato

Stripey Tumpeter with Crab & Saffron Broth, Tomato Confit

Roast Bass Groper with Zucchini Flowers, Enoki & Bottarga Butter

Seared Mackerel, Red Capsicum, Broad Beans, Leek & Almond Salad

Veal Loin with Cavalo Nero, Lentils, Sage & Anchovy Fritter

Hand Cut Chips with Fennel and Lemon Salt

Baby Spinach with Lemon Oil

Desserts

Raspberry Soufflé & Yogurt Sorbet

White Rhubarb Parfait, Mango & Pinenut Biscotti

Pedro Ximenez Ice Cream, Chocolate Mousse & Coffee Granita

Dessert Wines

Torbrek 'The Bothie' Barossa Valley 2005

Vietti Moscato D'Asti Piedmont Italy 2005

Gigante Verduzzu Friulano Friuli Italy 2003

Le Tertre de Lys D'Or Sauternes France 2002