

SNACKS

WOODFIRED SOURDOUGH 3.5ea
'southern seagreens' kelp
whipped butter

ABROLHOS ISLAND SCALLOP 9ea
Curry Leaf Burnt Butter

SYDNEY ROCK OYSTER 7ea
Flinders Oyster Company Oysters,
Finger Lime Mignonette

TOOLUNKA CREEK OLIVES 9
Fennel, Chilli, Garlic

SMALL PLATES

WOODFIRED SKULL ISLAND
TIGER PRAWNS 12ea
Coriander, Chilli, Lime Butter

WA BBQ OCTOPUS 29
Romesco, Roasted Fennel, Green Olives,
Pangrattato

BLUEFIN TUNA CRUDO 27
Ginger Dressing, Cucumber, Chives

CONFIT PORK BELLY 23
Woodfired Peaches, Green Beans, Hazelnut

THURS NIGHT

*Wood Fire Summer Series
by Matt Knoop.
Bookings Essential
49PP
Min 2 people.*

FLATBREAD

NDUJA
"EN-DU-YA" 25
Boat Shed Goats
Cheese, Fennel
Butter, Hot Honey

PROSCIUTTO
SAN DANIELE 26
San Daniele,
Tomato,
Stracciatella

ADELAIDE
TOMATO 24
Adelaide Tomato,
Smoked Mozzarella,
Thyme

HAWKE'S
ZUCCHINI 27
Hawke's Zucchini,
Buratta, Pistacchio,
Parmesan & Basil
(V)

LARGE PLATES

AGNOLOTTI DEL PLIN 39
Ricotta, Lemon, Peas, Parmesan (V)

SPANNER CRAB TAGLIATELLE 46
Confit Tomato, Chili, Pangrattato

WILD CAUGHT SEA BREAM FILLET 48
Vongole, Confit Lemon, Parsley Sauce

SPICED EGGPLANT 32
Kohl Rabi, Pear & Roast Sesame Sauce

WOODFIRED CHICKEN 42
Hazeldene Free Range Chicken,
Cavolo Nero, Butter Beans

HOPKINS RIVER 400G SIRLOIN 60
Peppercorn Sauce

SIDES

ROASTED LOCAL DUTCH CARROTS 15
Sherry almond bread sauce

CONFIT HAWKE'S POTATO 16
Gruyere & caramelised onion sauce, cracked
pepper

CUCUMBER SALAD 17
Fennel, Baby Gem, Radish, Lemon Yoghurt

SHOESTRING FRIES 14
Garlic Aioli

SWEETS

BOAT SHED 'BLACK PEARL' 15
Ashed Goats Cheese, Lavosh,
Burre Bosc Jam

CINNAMON DONUT 15
Red Hill Cherry Compote, Vanilla
ice cream

CUVÉE CHOCOLATE MOUSSE 14
Peanut Butter Ice Cream, Raspberries

FEED ME

*Chef's Selection.
A Six-Dish Adventure,
No Decisions Required
79PP
Min 2 people.
Applies to the whole table.*

