



the
boathouse
floating restaurant



*Function Menu
Samples*

entrée options

Chicken & Sweet Corn Chowder w/ basil pesto crostini
Sweet Potato, Red Lentil & Coconut soup w/ coriander cream
Salt & Peppered Calamari w/ lemon aioli & dressed rocket
Charred Lamb w/ mediterranean style vegetable salad & aged balsamic
House Made Gnocchi w/ semi dried tomato, baby spinach & parmesan
Blue Cheese & Caramelised Onion Tart
Coconut Chicken w/ asian bean shoot salad & lime peanut chilli dressing

main options

Charred Chicken Breast w/ mushroom, spinach & parmesan risotto
Grain Fed Sirloin w/ roasted field mushrooms, potato mash & red wine jus
Eye Fillet on Taleggio Potato Bake w/ garlic buttered beans & green pepper sauce
Atlantic Salmon w/ confit potato, & smoked tomato salad w crisp prosciutto
Rolled Pork Belly w/ wholegrain mustard mash, spiced apple chutney and green beans
Roasted Lamb Rump w/ mediterranean vegetable salad
Risotto of Roast Pumpkin w/baby peas, sheeps fetta & basil pesto

dessert options

Sticky Date Pudding w/ double cream & butterscotch sauce
Baked Apple Crumble Tart w/ granny smith jus & vanilla bean ice cream
Chocolate Silk Tart w/ orange marscapone
Vanilla Panacotta w/ fresh raspberries
Chocolate Parfait w/ baileys crème anglaise
Espresso Mousse w/ double cream & chocolate chards
Pavlova of Strawberries & Passionfruit w/ honeyed mascarpone

Please note that the above menu is a sample and may be subject to seasonality and availability changes.

“exclusive package” menu options

entrees

Twice Cooked Goats Cheese Souffle w/ pecan, apple & rocket

Confit Duck Leg w/ marinated fetta, roasted beetroot & pomegranate reduction

Ocean Trout Roulade w/ garlic marinated bugtails & sauce vierge

Szechuan Cured Eye Fillet w/ nashi pear salad & black bean dressing

Oysters Five Ways – Natural, Bloody Mary Shooter, Watermelon & Vodka Granita,
Tempura w/ wasabi & pickled ginger, Cucumber & Mirin Dressing

mains

Crisp Skinned Barramundi Fillet on Italian Bean Salad w/ soft shell crab

Grain Fed Eye Fillet on Taleggio Potato w/ wild mushroom & tarragon jus

Chermoula Seared Lamb Rack w/ warm pumpkin & chickpea salad w minted yoghurt

Chicken Roulade w/ smoked tomato, Chermoula prawns & baby spinach



canape menu options

hot

Sesame Crumbed Prawns w/ lime chilli dipping sauce

Crumbed Fish Goujons w/ sea salt & roast garlic aioli

Teriyaki Chicken Skewers

Salt & Pepper Squid w/ lemon mayonnaise

Porcini Mushroom Arancini

Spiced Lamb Mince Filo Triangles

Thai Style Fish Cakes

Tomato, Mozzarella & Basil Pizza Wheels

Honey, Mustard Chicken Drumettes

cold

Natural Oysters w/ bloody mary dressing or lemon herb dressing

Goats Cheese Tart w/ roast capsicum jam

Nori Rolls w/ soy & pickled ginger

Wild Mushroom Pate on Melba Toast

Vietnamese Rice Paper Rolls (prawn or vegetarian)

House Made Pate on Mini Rosemary Toasts

Hot Smoked Salmon Tarts w/ grain mustard aioli

captain's fare noodle box

BBQ style pork w/ Chinese style egg noodles

Thai yellow Chicken Curry w/ jasmine rice

Vegetable & Chickpea curry w/ steamed rice

Fried rice w/ chicken or bay prawns

Tempura honey prawns on crispy sesame noodles

Please contact our Functions Coordinator for further information or a personalised quote on (07) 5474 2754 or functions@boathouserestaurant.com.au