Boatshed Banquet

$90 per person

Minimum 2 people

Entrees

Bread & Butter (LGO, V)
Rustic loaf

Beef Tartare (LGO, LD)
Orange and soy dressing, toasted sesame seeds, cornichons, chives, confit egg yolk, sriracha aioli

King Fish (LG, LD, A)
Orange and lime dressing, orange segments, salmon roe, dill oil

Croquettes
Pulled lamb shoulder, romesco, whipped feta

Main

Dry Aged T-Bone
80 Day Grain Fed, MB2+, Tasmania, red wine jus

Sides

Tomato & Strawberry Salad (LG, LDO, V, VGO)
Heirloom cherry tomatoes, honey and lime citrionette, Lebanese cucumber, fresh strawberries, feta cheese

Thick Cut Chips (LD, V, VGO)
Herbed sea salt, garlic aioli

Seasonal Greens (LG, LD, V, VG)
Extra virgin olive oil, flaked almonds, sea salt

V – VEGETARIAN | VG – VEGAN | LG – LOW GLUTEN | LD – LOW DAIRY | O – OPTION
SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

Please inform a team member if you have any allergies or intolerances. We will do our utmost to accommodate your needs. However, please note that as our menu is freshly prepared in our kitchen, trace allergens may still be present.