

BOATSHED

W O R O N O R A

Boatshed Platter 2 ppl \$70 / 3 ppl \$95

A 3-tiered tower with fluffy hotcakes, waffles, berry coulis, seasonal fruit, maple syrup, halloumi, mushrooms, avocado, roasted tomatoes, hash browns, bacon, scrambled eggs, poached eggs, sourdough toast & hollandaise.

Add smoked salmon \$8 per person

Brekky Burger \$23 * Available GF

Bacon, egg, cheese, avocado, relish and rocket on a toasted bun, served with a hash brown on the side. **GF Bun - \$1.5**

Hangover Burger \$25 * Available GF

Beef patty, bacon, egg, American cheese and hollandaise sauce on a toasted bun, served with a hash brown on the side. **GF Bun - \$1.5**

House Shakshuka \$27 * Available GF, V

Eggs baked in a spiced tomato & capsicum ragu, chorizo with onion & fresh herbs, finished with crispy kale, feta & toasted sourdough.

Rustic Turkish Eggs \$25 * Available GF, V

Creamy labneh layered with roasted capsicum, blistered cherry tomatoes & charred corn tossed in rosemary butter, topped with two poached eggs & crispy kale, served with toasted sourdough.

Breakfast Buddah \$27 * Available GF, Vegan

North Indian spiced chickpea & kale fritter served with roasted pumpkin, sweet potato, cauliflower & wilted spinach, alongside harissa hummus, chunky guacamole, pistachio dukkha & green goddess dressing. **Add poached egg \$3.50**

Breakfast Crumble \$26 * Available GF, V

Toasted warm wheat-free granola, greek yoghurt with panna cotta, fresh seasonal fruit & berry compote, finished with pistachio crumble & a drizzle of honey.

Berry Bliss Hotcakes \$24 V

A stack of fluffy buttermilk hotcakes served with creamy mascarpone, berry compote, toasted coconut, crushed pistachio & maple syrup.

BYO corkage \$4 per person - all alcoholic beverages
10% wage surcharge applies on weekends & public hols

PLATE

Chilli Eggs \$24 * Available GF, V

Creamy scrambled eggs folded with chili oil, feta & fresh herbs, served on toasted sourdough with sliced avocado and crispy chili crunch. **Add bacon or salmon \$8**

Creamy Mushrooms \$24 * Available GF, V

Sautéed garlic mushrooms in a creamy lemon sauce served on toasted sourdough with two poached eggs, fresh rocket & lemon wedge.

Boatshed Fritters \$25

3 Golden fritters filled with sweet corn, shredded zucchini & halloumi, served with avocado, cherry tomatoes, rocket, red pepper coulis and sour cream.

Add poached egg \$3.50

Harvest Pumpkin Toast \$25 * Available GF, V

Toasted sourdough topped with roasted smashed pumpkin, creamy Danish feta, cucumber & a poached egg, finished with house-made dukkha, chilli crunch & pomegranate glaze.

Avo Smash \$24 * Available GF, V

Toasted sourdough topped with seasoned smashed avocado, heirloom tomatoes, creamy Danish feta, a poached egg, house-made dukkha & pomegranate glaze.

Eggs Benny \$25 * Available GF

Poached eggs with zesty hollandaise & wilted spinach served on sourdough.

Choice of smoked salmon or bacon or halloumi.

Eggs on Toast \$16 * Available GF, V

Toasted sourdough with your choice of (2) poached, fried or scrambled eggs.

Kid's Breakfast \$14

Bacon & egg on toast

Kids hotcake with banana, strawberry, & maple syrup – **Add Nutella or ice cream \$2**

Banana Bread \$8 Toasted & served with butter.

Fig & Raisin Bread \$8 Toasted & served with butter.

BREAKFAST SIDES

Eggs (2) **\$7** Bacon **\$8** Halloumi **\$7** Avocado **\$6** Smoked Salmon **\$8 (M)**
Chorizo **\$6** Mushrooms **\$5** Tomato **\$3** Spinach **\$3** Hash Brown **\$3.50**

BUN

BOWL

BREAKFAST

BOATSHED

W O R O N O R A

PLATE

Lamb Shoulder \$34 *GF

Slow-cooked lamb shoulder served over creamy mashed potato with broccolini, Dutch carrots, salsa Verde, and rich red wine jus.

Coconut Satay Prawns \$33 *GF (M)

Prawns tossed in creamy coconut satay sauce with capsicum and red onions, served with steamed jasmine rice and fresh garden salad.

Chicken Souvlaki Plate \$33 * Available GF

Two Portuguese chicken skewers with Greek salad, hummus, tzatziki served with chips & pita bread.

Crumbed Calamari & Chips \$27 (M)

Served with garden salad, tartare sauce & lemon.

House Battered Fish & Chips \$28 (M)

Served with garden salad, tartar sauce & lemon.

Fisherman's Basket \$32 (M)

House-battered fish, crumbed calamari, salt & pepper prawns, tartare sauce & lemon, served with chips.

BUN

Beef Brisket Roll \$27 * Available GF

Slow-cooked pulled beef brisket with house slaw, pickles & smoky BBQ sauce in a toasted brioche roll, served with chips **GF Bun - \$1.5**

Schnitzel Sambo \$24

Golden crispy chicken schnitzel on toasted Turkish bread with lettuce, tomato, tasty cheese & garlic aioli, served with chips.

Cheeseburger \$24 * Available GF

Beef patty served medium with American cheese, lettuce, tomato, glazed onions & pickles on a potato bun, served with chips. **GF Bun - \$1.5**

Garden Burger \$26 * Available GF VE

North Indian spiced chickpea & kale patty, halloumi, guacamole, lettuce, tomato, onion & hummus on a potato bun, served with sweet potato fries.

BOWL

Beef & Bacon Pot Pie \$34

Slow-braised beef cooked in Guinness with bacon, mushroom and onion, topped with golden puff pastry, served with mash, Dutch carrots & broccolini.

Mediterranean Salmon Spaghetti \$32 (M)

Fresh spaghetti tossed with smoked salmon, garlic, capers, & cherry tomatoes in a creamy rose sauce, finished with parmesan, fresh dill, & cracked black pepper.

Mexican Bowl \$29 *GF

Tex Mex style grilled chicken, black beans & Mexican rice, chunky guacamole, cos lettuce, corn, pico de gallo, sour cream, lime & a side of soft tortilla.

Moroccan Lamb Salad \$32

Warm spiced lamb over pearl couscous with roasted pumpkin, chickpeas, herbs, mixed greens, currants, pomegranate seeds, lemon-tahini yogurt dressing & toasted nuts.

Falafel Bowl \$28 * Available GF, V

Crispy falafel with brown rice, hummus, cherry tomatoes, pickled turnip, roasted beetroot, cauliflower, avocado, tahini dressing & lemon wedge.

Buddha Bowl \$27 * Available GF V

North Indian spiced chickpea & kale fritter, roasted cauliflower, sweet potatoes, guacamole, harissa hummus, Greek style house salad with feta & green goddess dressing.

Add Grilled chicken \$7 Halloumi \$6 Smoked Salmon \$8

Trio of Dips \$25 V

Hummus, taramasalata & tzatziki served with olives, pickled turnip & warm pita bread.

LUNCH SIDES

Chips \$9 Sweet Potato Chips \$11 Garden Salad \$8

KID'S LUNCH \$15 add a small side salad \$4

Cheeseburger & chips or Fish & chips or Nuggets & chips

BYO corkage \$4 per person - all alcoholic beverages 10% wage surcharge applies on weekends & public holidays

LUNCH



CATERING & FUNCTIONS

Book your next function at The Boatshed
or let us help you cater for your upcoming events

email us

info@theboatshedatworonora.com.au

ph: 9545 2584

DINE IN TAKEAWAY CATERING FUNCTIONS

Open 7 days from 8am

HOT

Coffee Reg \$5.50 Large \$6.50

Cappuccino Flat White Latte Long Black Hot Chocolate Chai Latte

Reg \$6 Large \$7

Mocha Dirty Chai Matcha Latte

Piccolo / Macchiato \$4 Espresso \$3.50 Babychino \$3

Tea

Loose Leaf Tea \$6

English Breakfast Earl Grey Peppermint Green Lemongrass

Masala Brewed Chai \$7

Alternative Milk Selections \$1

Almond Soy Oat Macadamia Coconut Lactose Free

Additional Syrups 50c Decaf 50c

Caramel Hazelnut Vanilla

Boatshed Warmers

Biscoff Latte \$6

A rich, velvety blend of warm milk & melted Biscoff spread, topped with crunchy Biscoff crumb.

Bounty Bliss \$6

Creamy coconut milk infused with chocolate, finished with toasted coconut flakes.

Purple Haze \$6

A dreamy mix of earthy ube & smooth white chocolate, topped with coconut flakes.

Hot Choccy Deluxe \$6

Classic hot chocolate loaded with whipped cream, mini marshmallows & crispy wafer.

Add coffee to any Boatshed Warmer +\$1 per shot

All Day

Acai Bowl \$18 * Vegan Add peanut butter \$2 Add wheat free granola \$2

Served with granola & seasonal fruit

Banana Bread \$8 Toasted & served with butter

BYO corkage \$4 per person - all alcoholic beverages

10% wage surcharge applies on weekends & public holidays

COLD

Famous Shed Shakes \$12

Golden Gaytime Strawberry Fairy Floss Oreo

Milkshakes \$7 / Kids Size \$4.5

Chocolate Caramel Strawberry Vanilla Banana Lime

Iced Coffee/Iced Chocolate \$10 Blended with ice cream & topped with cream.

Iced Latte \$6.50 Double shot of coffee poured over milk & ice

Iced Long Black \$5.50 3 shots of coffee poured over water & ice

Iced Matcha \$7.50 Strawberry +\$1

ADD - Vanilla cold foam \$2 or Ube Cold Foam \$3

Smoothies \$11

Ocean Glow

Mango, pineapple, honey, chia seeds, coconut milk & blue spirulina.

Muscle Monkey

Banana, chocolate powder, peanut butter, ice cream, almond milk, honey & protein powder.

Tahitian Dream

Mango, banana, passionfruit, blueberries, mint, coconut milk & vanilla ice cream

Fresh Juice

Orange Juice \$10

Green Juice \$10

Spinach, apple, pear, cucumber, celery, lemon & spirulina

From the Fridge

Cans \$4 Coke Coke Zero Diet Coke Sprite Creaming Soda Pasito

Fanta Sprite Fanta Lemon

Bundaberg Range \$5 Lemon Lime Bitters Ginger Beer Guava

Pineapple & Coconut

Coconut Water Range \$5 Lychee Pineapple Pure

1 Litre San Pellegrino mineral water \$9 500ml San Pellegrino mineral water \$6

Kids Fruit Juice \$5.50 Apple or Orange

DRINKS