BOATSHED
WORONORA

BUN

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**

BOWL

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.

The Bagel Plate **$27**
Open toasted bagel with smoked salmon, cream cheese, sliced tomato, caper berries, pickled red onion & boiled egg.

Breakfast Buddah **$27** * Available GF, Vegan
North Indian spiced chickpea & kale fritter served with roasted pumpkin, sweet potato, cauliflower & wilted spinach, 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.

PLATE

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 or Turkish bread 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 **$8.50** 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**

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

BREAKFAST

BOATSHED
WORONORA

PLATE

Market Fish
Please ask our staff about todays market fish, it's preparation & price.

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.

Mediterranean Skewer Plate $35 * Available GF
Spiced lamb skewer & sweet 'n savoury marinated chicken skewer, served with Greek salad, hummus, tzatziki, chips & warm 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

Chicken Caesar Salad $25 * Available GF
Grilled chicken, cos lettuce, crispy bacon, parmesan, croutons & creamy Caesar dressing, topped with a soft-boiled egg.

Seafood Marinara $35 (M)
Fresh spaghetti tossed with prawns, calamari, scallops, & mussels in a rich tomato, garlic, & white wine sauce, finished with basil, parmesan, & lemon.

Mexican Bowl $29 * Available GF
Tex Mex bowl with black beans & Mexican rice, chunky guacamole, cos lettuce, corn, pico de gallo, sour cream, lime & a side of soft tortilla.
Choose Grilled chicken or Beef Brisket

Salmon Poke Bowl $30 * Available GF
Salmon sashimi with brown rice, cucumber, carrot, avocado, pickled ginger, raddish edamame, wakame & cabbage, finished with sesame dressing & ponzu sauce.

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

BOATSHED
WORONORA
SYDNEY

DINE IN TAKEAWAY CATERING FUNCTIONS

Open 7days 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

Alterative Milk Selections $1

Almond Soy Oat Coconut Lactose Free

Additionals 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.

Hot Choccy Deluxe $6

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

Add coffee to any Boatshed Warmer +$1 per shot

Boatshed Chillers

Iced Tea $8.50

House made with fresh seasonal fruits & mint

Peach or Lemon

All Day

Acai Bowl $20 * Vegan **Add peanut butter $2 Add wheat free granola $2**

Served with granola & seasonal fruit

Banana Bread $8.50 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 $8 / 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 **$11.50**

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 $10.50 **Watermelon Juice** with hint of mint **$10.50**

Green Juice $10.50

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

From the Fridge

Cans $4 Coke Coke Zero Diet Coke Sprite Creaming Soda Pasito Fanta Solo

Bundaberg Range $5 Lemon Lime Bitters Ginger Beer Guava Pineapple & Coconut

Coconut Water Range $5 Lychee Pineapple Pure

750ml San Pellegrino mineral water **$9** 250ml San Pellegrino mineral water **$5.5**

Kids Fruit Juice $4.50 Apple Orange Apple-Blackcurrant

DRINKS