



# The Boat house

NORTH  
WOLLONGONG



## RAW

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### SYDNEY ROCK OYSTERS

**HALF 28 FULL 54**

east 33 oysters, ginger soy dressing, lemon GF / DF

### WAGYU BEEF TARTARE 18

bois boudran, shiso, cured egg, en croute GFA / DF

### SALMON CRUDO 22

blood orange, capers, pickled chilli, pistachios, olive oil GF / DF / N

### SEAFOOD PLATE 54 (SERVES 2)

sydney rock oysters, qld tiger prawns, salmon crudo, lemon, papaya GF / DF / N

## SHARED BITES

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### MICHE SOURDOUGH 9

olive oil, aged balsamic VG / GFA

### MIXED OLIVES 9

garlic, rosemary, citrus, olive oil VG / GF / DF

### HOUSE HUMMUS 14

hazelnut dukkah, chickpeas, olive oil, salt, sumac, miche sourdough GF / VG / S / N

### SAN DANIELE PROSCIUTTO + PAPAYA 16

whipped ricotta, olive oil, pepper GF / DFA

### SQUID FRITTI 21

lemon myrtle, salt, pepper, aioli, lime GF / DF

### CRISPY HALLOUMI FRIES 17

tahini yoghurt, pomegranate molasses, za'atar GF / V / S

### ASPEN FRIES 14

truffle, grated parmesan GF / V / DFA

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WE ACCEPT AMEX, VISA AND MASTERCARD. 10% SURCHARGE ON SUNDAY, 15% ON PUBLIC HOLIDAYS. PLEASE NOTE YOU WILL BE CHARGED UP TO 1.54% FOR VISA AND MASTERCARD AND 2.2% FOR AMEX.

GF gluten free DF dairy free VG vegan GFA gluten free available  
DFA dairy free available V vegetarian N contains nuts S sesame

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## ENTREE

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### BURRATA 24

roma tomato caprese, basil, pesto GF/V/N

### QLD TIGER PRAWNS 26

marie rose, baby cos, lemon GF/DF

### OCCY + PORK BELLY SKEWER 26 (2 PIECES)

braised and charred octopus, confit  
pork belly, hot honey, salsa verde GF/DF

### CHARGRILLED YAMBA PRAWNS 31

nduja, gochujang oil, lime GF/DF

### HALF SHELL SCALLOP 12 (EACH)

citrus herb, beurre noisette GF

## PASTA

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### CRAB LINGUINE 34

garlic, chilli, bottarga, parsley, lemon GFA/DFA

### CASARECCE LAMB BOLOGNESE 27

whipped ricotta, pepper, mint GFA

### SPAGHETTI PUTTANESCA 26

tomato, olives, capers, chilli, kombu,  
pangrattato, salsa verde DF/VG/GFA

## PIZZA

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### MARGHERITA 24

san marzano tomato, fior di latte, basil v

### PEPPERONI 26

smoked fior di latte, charred shallots, hot honey

### PROSCIUTTO + ROCKET 28

san marzano tomato, mozzarella DFA

### MUSHROOM BIANCO 27

mushrooms, caramelised onions, ricotta v

### PRAWN 29

san marzano tomato, mozzarella, bagna cauda,  
lemon DFA

## MAINS

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### FISH + CHIPS 34

beer battered nz gurnard, chips, lemon,  
mixed salad, tartare DF/GFA

### CHICKEN SCHNITZEL 31

lemon, fennel slaw, herb aioli, fries DF

### CHEESE BURGER 24

milk bun, wagyu beef patty, pickles, onion,  
lettuce, tomato, cheese, burger sauce, fries GFA  
MAKE IT A DOUBLE 8

### PRAWN ROLL 24

milk roll, tiger prawns, onion, celery, dill,  
mustard lemon mayo, lettuce, fries GFA

### PASTURE FED CENTRAL TABLELANDS LAMB RUMP 40

goats cheese, black olive crumb, onion, jus,  
spring vegetables GF/DFA

### SOUTH COAST MARKET FISH 38

minestrone verde, cannellini beans, spring  
vegetables, salmoriglio GF/DF

### WESTHOLME WAGYU STEAK 52

300g MB+4, peppercorn brandy sauce,  
mixed salad, fries GF

## SIDES

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### CUCUMBER SALAD 15

dill, yoghurt, walnuts V/GF/N

### GREEN LEAF SALAD 14

watercress, shaved onion, lemon vinaigrette VG/DF/GF

### CRISPY FRIED BRUSSEL SPROUTS 15

celeriac cream, preserved lemon, mint, vincotto,  
crispy onions VG/DF/GF

### FRIES 10

rosemary salt, aioli DF/GF/V

