

Breakfast

7am - 12pm weekdays / 8am - 2pm weekends

Toast Sourdough / multigrain / fruit / gluten free Served w/ spreads & cultured butter (v)	8
Colombian rice pudding Quinoa, millet, brown rice, amaranth, chia seeds, brandied apple, roasted rhubarb, almond crumble (vg,df,gf)	14
#kale Kale, broccolini, avocado, pumpkin hummus, buffalo ricotta, poached egg, pumpkin toast (v,vgo,dfo,gfo)	17
Corn & zucchini fritters Haloumi, beetroot tahini, chermoula & sesame dukkah (v) + poached egg 3 + slab bacon 5	17
Sticky date waffle Crème fraiche, salted dulce de leche, caramelised banana, hazelnuts (v) + slab bacon 5	16
BBQ bean braise Chorizo, bacon, cannellini & black beans, grilled sourdough (gfo) + poached egg 3	16
Wharf benedict Potato pancake, pulled pork, chilli jam, poached egg, hollandaise, apple slaw + slab bacon 5	20

Breakfast Cocktails

Mimosa & Bellini \$10, Bloody Mary \$16

From 9am weekdays, 10am weekends.

Lunch & Dinner

From 12pm till late

Share/Start or Snack

Chargrilled eggplant & tahini dip Edamame, pickled fennel, tamari seeds, pumpkin baguette (vg,df,gfo)	11
Chicken drumettes Sweet & sour gochujang, sesame seeds, pickled daikon (df,gf)	15
Zucchini escabeche Smoked almond cream, falafel crumb, saffron pickled onions (vg,df,gf)	12
Haloumi fries Pomegranate labne, sesame dukkah (v,gf)	13
Bass Strait wallaby carpaccio Smoked honey, pepper berry, blackberries, macadamia (df,gf)	16
Soft shell school prawns Spicy mayo, lime	16
Fried calamari Coriander salt, guindilla peppers, lime and herb aioli (df,gfo)	14
Pork belly bites Bourbon BBQ sauce, house pickles (df,gf)	15
SA Boston Bay mussels Sofrito, chorizo, capers, garlic toast (df,gfo)	18

Sides or Something Else

Roasted yams Charred broccoli, smoked honey mustard (vgo,dfo,gf)	9
Mixed leaf salad Habanero lime dressing, coriander, pickled shallot, tamari seeds (vg,df,gf)	6
Green bean salad Soft herbs, black garlic dressing, smoked almonds (vg,gf)	8
Hot chips Tomato sauce, house aioli (v,df,gf)	9

Before/during or after

Charcuterie & cheese	Pick any 3 for 25
Charcuterie	Pick any 5 for 40
Hungarian salami / Serrano ham / Barkley Smokehouse - Grandmother ham Grilled pumpkin bread, guindilla peppers, pickled beetroot, Mount Zero olives (df,gfo)	
Cheese Kingfisher double cream brie / Glenmaggie blue / Bay of Fires clothbound cheddar Quince & rosemary jam, pumpkin bread, cranberry & hazelnut crackers (gfo)	

Kids (12 yrs or younger/soft drink included)

Cheesy pizza Tomato sugo, mozzarella (v)	7
Mini burger Port Fairy wagyu beef, American cheese & chips	10
Fish & chips Beer battered barramundi, lemon, tartare	10



v vegetarian / vg vegan / gf gluten free (may contain traces) / df dairy free
/ dfo dairy free optional / gf gluten free / gfo gluten free optional



Smashed avocado Multigrain toast, marinated heirloom tomatoes, beetroot jam, pepitas (vg,df,gfo) + poached egg 3 + goats feta 4	18
Morning after tater tots Chipotle BBQ brisket, jack cheese, blackbean and corn salsa, fried egg + avo smash 4	20
Eggs on toast Poached / scrambled / fried	12.5
Extras	
Kale / extra egg / tater tots / roasted tomato	3
Mushrooms / avocado / goats feta	4
Slab bacon / smoked salmon / grilled chorizo	5
Kids (12 yrs or younger)	
Coco pops & milk	5
Scrambled eggs & toast	5
Fruit salad	5

Something Larger

South American super salad Tri colour quinoa, kale, black beans, charred corn, winter tomatoes, toasted seeds, spicy lime dressing (vg,df,gf) + poached chicken 3.5 + goats feta 4	18
Slow braised brisket Dijon mash, pancetta, brussel sprouts, peas (gf)	28
Pan fried salmon Rose harissa carrots, beetroot tahini, cauliflower, pomegranate, pistachio (gf,dfo)	26
Glazed pork chop Orzo paeilla, chorizo, green olive tapenade (df)	25
Barramundi burger Beer battered barramundi, tartare, baby cos, chips	20
Smoked mushroom burger Beetroot hummus, carrot jam, goats curd, rocket, chips (v)	19
Port Fairy wagyu burger American cheese, house pickles, cos lettuce, tomato, onion, burger sauce, aioli, chips	20
Burger add-ons	
Jalapenos / cheese	2
Bacon	3
Double wagyu patty	6

To Share

Best shared with two sides	
Free range half chicken Chicken gravy, lemon thyme salt (df,gf)	26
Flinders Island 400g lamb rump Vine tomatoes, jus (dfo,gf)	40

Sweets

Chocolate fondant Vanilla ice-cream, poached citrus	12
Tres leches cake Milk custard sponge cake, Frangelico mascarpone, hazelnut praline	10
Boaties sundae Salted caramel, chocolate fudge, brownie bites, toffee popcorn (gfo)	14

Coffee / tea

Genovese coffee Strong, decaf 0.5 Coconut, almond, soy, lactose-free 0.5 Caramel, vanilla, hazelnut 0.5	4
Larsen & Thompson tea range	4



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