

# THE BOATBUILDERS YARD



## BREAKFAST 10AM – 2PM

<b>Toast</b>	<b>8</b>
Zeally Bay organic sourdough / seed & sprout / fruit toast / gluten free Served w/ spreads & cultured butter (v,vgo)	
<b>Almond &amp; coconut Bircher</b>	<b>16</b>
Hibiscus pear, strawberry coconut yoghurt, berry compote, goji berries, chia seed (vg,gf,df)	
<b>Edamame &amp; smashed avocado</b>	<b>18</b>
Warm marinated peppers & tomatoes, sourdough, harissa lime dressing, tamari seeds, mint (v,vg,df,gfo) + poached egg <b>3</b> + goats feta <b>5</b>	
<b>Tater tots Ranchero</b>	<b>20</b>
BBQ brisket, cheese, black bean & corn salsa, chipotle aioli (gf, dfo) + Smashed Avocado <b>5</b>	
<b>Boaties benedict</b>	<b>20</b>
Pulled Pork shoulder, cheddar Corn bread waffle, poached eggs, pickles, hollandaise	
<b>Eggs on toast</b>	<b>12</b>
Poached / scrambled / fried (v)	
<b>EXTRAS</b>	
Spinach / Extra egg / Smoked tomato relish	<b>3</b>
Haloumi / Tater tots	<b>4</b>
½ Avo / Slab bacon / Goats feta	<b>5</b>
Grilled chorizo / Cured ocean trout	<b>6</b>

## LUNCH & DINNER 12PM – CLOSE

### SHARE/START OR SNACK

<b>Hot chips</b>	<b>9</b>
Tomato sauce, house aioli (v,df,gf)	
<b>Carrot hummus</b>	<b>12</b>
Za'atar, preserved lemon, hazelnuts, grilled bread (vg,gfo)	
<b>Salt &amp; pepper calamari</b>	<b>15</b>
Guindilla peppers, coriander salt, dill aioli (gfo,df)	
<b>Haloumi fries</b>	<b>14</b>
Pomegranate labne, sesame dukkah (v,gf)	
<b>Geelong pasture-fed lamb ribs</b>	<b>18</b>
Bush spice, wild river mint honey, salt bush (df,gf)	
<b>Pork belly bites</b>	<b>18</b>
Mustard beer sauce, pickled figs (df,gfo)	
<b>SWEETS</b>	
<b>PB &amp; J churros</b>	<b>10</b>
Cinnamon sugar, chocolate peanut sauce, raspberry coulis	
<b>Boaties banana split</b>	<b>12</b>
Caramelised banana, salted caramel, vanilla ice cream, toffee popcorn	

GF	Gluten Free	VG	Vegan
GFO	Gluten Free Option	VGO	Vegan Option
V	Vegetarian	DF	Dairy Free
VO	Vegetarian Option	DFO	Dairy Free Option

## SOMETHING LARGER

<b>Cauliflower steak</b>	<b>20</b>
Black lentils, pumpkin, goats curd, smoked almond, rose harissa dressing (vgo,dfo,gf)	
<b>Pan fried Salmon</b>	<b>26</b>
Parsnip puree, wilted spinach, caper, lemon, black garlic butter sauce (gf)	
<b>Fish &amp; chips</b>	<b>24</b>
House battered market fish, salad, chips, tartare (df)	
<b>Chargrilled pork scotch</b>	<b>26</b>
Chipotle BBQ sauce, broccolini smoked cheddar grits (gf)	
<b>Southern fried chicken burger</b>	<b>20</b>
Buffalo sauce, blue cheese ranch, slaw, house pickles, waffle fries	
<b>Sevens Creek wagyu burger (VO)</b>	<b>20</b>
American cheese, house pickles, lettuce, tomato, red onion, herb aioli, chips	
<b>BURGER ADD-ONS</b>	
Jalapenos / Cheese	<b>2</b>
Bacon / Onion rings	<b>4</b>
<b>KIDS</b>	
<b>Breakfast</b>	
Coco pops & milk	<b>5</b>
Scrambled eggs & toast	<b>5</b>
<b>Lunch &amp; Dinner</b>	
Cheese pizza	<b>8</b>
Mini burger & chips	<b>10</b>
Fish & Chips	<b>10</b>

PLEASE ORDER AND PAY AT THE BAR OR HOST