

Breakfast

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

Toast	
Sourdough / quinoa soy / fruit / gluten free Served with - spreads & cultured butter (v)	8
Seasonal fruit salad	12
Pomegranate yoghurt, plum crisps, berry & cacao granola (vgo,gf)	
Lemon & blueberry bircher	16
Granny smith apple, cashews, coconut yoghurt, freeze dried blueberries (vg,gf,df)	
Ricotta hotcake	16
Berries, blueberry syrup, mascarpone, pistachio crumb, lemon myrtle (v)	
Corn & zucchini fritters	16
Haloumi, beetroot hummus, chermoula & sesame dukkha (v) + poached egg 2.5 + slab bacon 4.5	
BBQ bean braise	16
Chorizo, double smoked bacon, cannellini & black beans, grilled sourdough (df,gfo) + poached egg 2.5	
Pea crush	18
Buffalo ricotta, edamame, pickled red onion, soft boiled egg, grilled pumpkin bread (gfo,v) + smoked salmon 4.5	

Breakfast Cocktails

From 9am weekdays, 10am weekends.

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

Lunch & Dinner

From 12pm till late

Share/Start or Snack

Chargrilled eggplant & tahini dip	11
Edamame, pickled fennel, tamari seeds, pumpkin baguette (vg,gfo,df)	
Chicken drumettes	15
Sweet & sour gochujang, sesame seeds, pickled daikon (gf,df)	
Zucchini escabeche	12
Smoked almond cream, falafel crumb, saffron pickled onions (vg,gf,df)	
Kingfish ceviche	17
Aji Amarillo & lime dressing, sweet potato, corn nuts (gf,df)	
Haloumi fries	13
Beetroot tahini, black sesame, spring onion (gf,v)	
Soft shell school prawns	16
Chilli jam, lime kewpie, togarashi (df)	
Charred octopus	16
Salsa rosso, kipfler potato, nduja, kalamata, lemon (gf,df)	
Fried calamari	14
Coriander salt, guindilla peppers, lime & herb aioli (df)	
Pork belly bites	15
Smoked plum BBQ sauce, house pickles (gf,df)	

Sides or Something Else

Green bean salad	8
Broad beans, edamame, snow peas, herbs, smoked almonds (vg,gf,df)	
Heirloom tomatoes	9
Burrata, basil, black garlic dressing (gf,dfo)	
Mixed leaf salad	6
Pickled fennel, dill, toasted seeds, lemon vinaigrette (vg,gf,df)	
Hot chips	9
Tomato sauce, house aioli (df,v,gf)	

Before / during or after

Charcuterie & Cheese	Pick any 3 for 25 Pick any 5 for 40
Serrano ham / Salami Norcia / Croatian salami	
Grilled pumpkin baguette, guindilla peppers, marinated olives & pickles	
Charleston triple cream / Bay Of Fires clothbound cheddar / Onkaparinga blue	
Cranberry and pumpkin crackers, quince paste & rosemary walnuts	

Kids (12 yrs or younger/soft drink included)

Cheesy pizza	7
Tomato passata, mozzarella cheese	
Mini burger	10
Wagyu beef, cheese & chips	
Fish & chips	10
Crumbed rockling, chips, tomato sauce	



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



Smashed avocado	18
Quinoa soy toast, charred corn & heirloom tomato salsa, spiced seeds (vg,gfo,df) + poached egg 2.5 + feta 3.5	
Tater tots ranchero	19
Fried egg, pulled pork, lime mayo, jalapeño jack cheese, pico de gallo (gf) + smashed avocado 3.5 + grilled chorizo 4.5	
Eggs on toast	12.5
Poached / scrambled / fried	
Extras	
Spinach / extra egg / tater tots / roasted tomato	2.5
Mushrooms / avocado / goats feta	3.5
Slab bacon / smoked salmon / grilled chorizo	4.5

Kids (12 yrs or younger)

Cheese & Vegemite toastie	5
Coco pops & milk	5
Scrambled eggs on toast	5



We offer table service inside and on tables in the 600's. If you're seated elsewhere, please order up at the bar with your table number.



Something Larger

South American super salad	18
Tri colored quinoa, cauliflower, kale, hominy, black beans, charred corn, toasted seeds, spicy lime dressing (vg,gf,df) + poached free range chicken 3.5 + goats feta 3.5	
Rose harissa lamb shoulder	25
Black lentils, zucchini, soft herbs, pistachio, lemon myrtle, pomegranate labne (gf)	
Glazed pork chop	26
Orzo paella, chorizo, green olive tapenade (df))	
BBQ brisket	27
Corn & kohlrabi slaw, dutch cream potato hash (gf,df)	
Jerk chicken breast	23
Charred beans, mojo picante, goats feta, hazelnuts (gf)	
Pan fried barramundi	26
Sweet corn, wild mushrooms, miso brown butter, kale (gf)	
Fish burger	19
Crumbed rockling, herb remoulade, baby cos, chips	
Port Fairy Wagyu burger	20
American cheese, house pickles, baby cos, tomato, red onion, mustard mayo, ketchup, chips + double wagyu 6 + streaky bacon 3 + double cheese / jalapeno 2	
Smoked mushroom burger	19
Beetroot hummus, carrot jam, goats curd, rocket, chips (v)	

Sweets

Coconut panna cotta	12
Peaches, raspberry, mango (gf,df)	
Macadamia parfait	12
Cherry jam, dulce de leche	
Boaties sundae	16
Salted caramel, chocolate fudge, brownie bites, toffee popcorn (v)	

Coffee / tea

Genovese coffee	4
Add soy, strong, decaf, coconut, almond 0.5	
Larsen & Thompson tea range	4

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