

## **BRUNCH** From 9AM FRI, SAT & SUN

<b>Toast</b>	8.5
Zeally Bay organic sourdough / seed & sprout / fruit toast / gluten free Served w/ spreads & cultured butter  V,VGO	
<b>Goji Berry Granola</b>	15
Cranberry oat clusters, coconut yogurt, poached pear & golden kiwi  VG,GF,DF	
<b>Brioche French Toast</b>	22
Berry compote, vanilla Mascarpone, slab bacon, hazelnut crumble  VO	
<b>Breakfast Burger</b>	19
Bacon, fried egg, baby spinach, American cheese, tomato relish, tater tots & chipotle aioli <i>(veggie burger available)</i>	
<b>Boaties Benedict</b>	22
BBQ beef brisket, cheddar cornbread waffle, poached eggs, apple, watercress, hollandaise	
<b>Smashed Avocado</b>	21
Herb marinated peppers & tomatoes, edamame, sourdough, tamari seeds, harissa lime dressing  VG, GFO, DF  + Poached egg 3.5	
<b>Eggs on toast</b>	13
Poached / scrambled / fried  V, GFO	
<b>EXTRAS</b>	
<b>Spinach / Extra egg / Hollandaise</b>	3.5
<b>½ Avo / Slow roasted tomatoes/</b>	5.5
<b>Goats feta / Mushrooms / Tater tots</b>	
<b>Slab bacon / Chorizo / Smoked salmon</b>	6.5
<b>KIDS – Breakfast</b>	
<b>Coco Pops &amp; Milk</b>	4.5
<b>Scrambled Eggs &amp; Toast</b>	5.5
<b>Fruit Salad</b>	9.5

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

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free.*

## **LUNCH/DINNER 12PM - LATE**

### **SHARE/START OR SNACK**

<b>Warm Queso Dip</b>	14.5
Smoked cheddar, tortilla chips, lime salt, jalapeno salsa  V, GF	
<b>Haloumi Fries</b>	15.5
Rose harissa yogurt, pomegranate, dukkha  V,GF	
<b>Al Pastor Taco (3)</b>	14.5
Grilled marinated pork, pineapple, red onion & coriander salsa  GF, DF	
<b>Salt &amp; Pepper Calamari</b>	15.5
Guindilla peppers, lemon aioli  DF	
<b>Spanish Mussels</b>	20.5
Sofrito, parsley, chorizo, garlic pumpkin toast  GFO, DFO	
<b>Kingfish Ceviche</b>	20.5
Charred corn, agave lime dressing, sweet potato chips  GF,DF	
<b>Buttermilk Fried Chicken Wings</b>	16.5
Honey sriracha, herb ranch  GF	
<b>Hot Chips / Waffle Fries</b>	9.5
Ketchup, garlic mayo  V,VGO,DF	

### **SWEETS**

<b>PB&amp;J Churros</b>	12.5
Peanut butter chocolate, raspberry, cinnamon sugar	
<b>Crème Brûlée Cheesecake</b>	15
Dolce de leche, Oreo biscuit base, berries	

### **CHARCUTERIE & CHEESE**

**Serrano ham, salami, Wagyu pastrami, cheddar, brie & accompaniments**  
*after 12pm \$42*

### **SOMETHING LARGER**

<b>Heirloom Tomatoes</b>	24
Sugar snaps, peas, edamame, goat's feta, purple basil, ginger & miso vinaigrette  GF, VGO, DFO  + House smoked salmon 6	
<b>South American Super Salad</b>	19
Roasted peppers, charred corn, black beans, quinoa, kale, sweet herbs, smoked almonds, tamari seeds, spicy lime dressing  VG,DF,GF  + Goat's feta 5 + Poached chicken 4.5	
<b>Pan Fried Barramundi</b>	28
Charred summer squash, zucchini, confit cherry tomato, soft herbs, yellow pepper puree  DF, GF	
<b>Chargrilled Chicken Supreme</b>	25
Chipotle & lime marinated, Latin slaw, sweet potato  GF, DF	
<b>Lobster Roll</b>	31
Cajun garlic butter mayo, lettuce, waffle fries	
<b>Soft Shell Crab burger</b>	25
Coriander slaw, peri peri aioli, waffle fries + Jalapenos 2	
<b>Sevens Creek Wagyu Burger</b>	23
American cheese, pickles, lettuce, tomato, onion, tarragon aioli, chips + Bacon 4 <i>(We can do a Plant based Pattie)</i>	
<b>KIDS – Lunch/Dinner</b>	
<b>Napoli Cheese Pizza</b>  V	8.5
<b>Ham Pizza</b>	10.5
Ham, cheese & pineapple  VO	
<b>Mini burger</b>	10.5
Wagyu, American cheese & chips	
<b>Fish &amp; Chips</b>	10.5
Battered fish, lemon, tartare	
<b>Ice Cream</b>	6.5
Vanilla Ice cream & chocolate sauce	

**THE BOATBUILDERS YARD**



## WINE

### RED

150ml 250ml Bottle

<b>Fossette Pinot Noir</b> Yarra Valley, VIC	12.5	20.5	57
<b>Dexter Pinot Noir</b> Mornington Peninsula, VIC		102	
<b>The Cloak Sangiovese</b> King Valley, VIC	14.5	23.5	67
<b>Secret Garden Cabernet / Merlot</b> Murray Darling, VIC	10.5	16.5	47
<b>Capa 'Single Vineyard' Tempranillo</b> La Castilla, Spain	13.5	21.5	62
<b>Rusden 'Driftsand' GSM</b> Barossa Valley, SA		52	
<b>Lone Quince Shiraz</b> Margaret River, WA	11.5	18.5	52
<b>Zonte's 'Blackberry Patch' Cab Sauv</b> Fleurieu, SA		72	
<b>Zonte's Footstep Shiraz</b> Fleurieu, SA		72	

All eftpos transactions  
incur a 1.1% surcharge

Card Only  
We apologize for any inconvenience

# THE BOATBUILDERS YARD



Wifi

Username: BBY Guest  
Password: boatbuilders

## WHITE

150ml 250ml Bottle

<b>Alkoomi Riesling</b> Frankland River, WA	13.5	21.5	62
<b>Munamuna Sauvignon Blanc</b> Marlborough, NZ (Organic & Vegan)		52	
<b>Bird in Hand 'Two in the Bush' Sauvignon Blanc, Semillion</b> Adelaide Hills, SA	10.5	16.5	47
<b>Motley Cru Pinot Grigio</b> King Valley, VIC	11.5	18.5	52
<b>Higher Plane Fiano</b> Margaret River, WA		72	
<b>Continental Platter Chardonnay</b> Frankland River, WA	12.5	20.5	57
<b>Oakridge Chardonnay</b> Yarra Valley, VIC		87	
<b>Printhe Pinot Gris</b> Orange, NSW	13.5	21.5	62

## SPARKLING

120ml Bottle

<b>Tatachilla Brut</b> McLaren Vale, SA	9.5	47	
<b>Ca di Alte Prosecco</b> Veneto, Italy	10.5	57	
<b>Innocent Bystander Moscato</b> Yarra Valley, VIC	12.5	57	
<b>Mumm Grand Cordon Champagne</b> Reims, France		102	

## ROSÈ & NATURAL

150ml 250ml Bottle

<b>Save Our Souls Pinot Noir, Sangiovese</b> Adelaide Hills, SA	12.5	20.5	57
<b>Jumpin' Juice Cab Shiraz</b> Margaret River, WA	15.5	24.5	72
<b>Little Pig</b> Margaret River, WA	10.5	16.5	47
<b>Jardine des Charmes</b> Margaret River, WA	13.5	23.5	67

## COCKTAILS

<b>Espresso Martini</b> Vodka, Kahlua, coffee, sugar	16
<b>Pornstar Martini</b> Vanilla Absolut, Passionfruit Liqueur, Prosecco	16
<b>Negroni</b> Gin, Rosso Vermouth, Campari	20
<b>Aperol Spritz</b> Aperol, Prosecco, soda	16
<b>Blackberry Bramble</b> Gin, Blackberries, lavender, Rhubarb, Lime	19
<b>Bloody Mary</b> Wyborowa Vodka, Tomato juice, house spice mix	16
<b>Dark n Stormy</b> Dark Rum, Lime, Ginger Beer	18
<b>Paloma</b> Tromba Tequila, Grapefruit, Lime, Agave	18
<b>Hurricane</b> Havana White Rum, Havana Anejo, Orange, Passionfruit, Lime, Grenadine	18
<b>Pina Colada</b> Havana White Rum, Coconut, Pineapple, Lime	15
(NAV) - Non-alcoholic version available	

## BEER/CIDER

### ON TAP

	Schooner	Pint
4 Pines Pacific Ale	10.5	13.5
4 Pines Freshy	10.5	13.5
Green Beacon Passion Fruit Sour	10.5	13.5
Balter Captain Sensible	10.5	13.5
Hawkers Hazy Pale	9.5	12.5
Carlton Draught	9.5	12.5
Great Northern	8.5	11.5
Moon Dog Old Mate Pale Ale	9.5	12.5
Berties Cider	9.5	12.5

### BOTTLES & CANS

Cascade Premium Light	8.5
Corona Extra	10.5
Colonial South West Sour	12.5
Pirate Life Pale	12.5
Melbourne Bitter Long Neck	18.5
Abbotsford Invalid Stout	11.5
4 Pines Nitro Stout	12.5