

## BRUNCH 10AM – 12PM WED – SUN

<b>Seasonal Fruit Salad</b>	<b>12</b>
Fresh berries, kiwi, melon, grapes, poached pear, chia seed crumble  VG, GF, DF	
<b>Lemon &amp; Blueberry Bircher</b>	<b>14</b>
Granny Smith apple, cashews, coconut yogurt, freeze dried blueberries  VG, GF, DF	
<b>Mushroom Toastie</b>	<b>15</b>
Wild mushroom, smoked cheese, caramelized onions, garlic butter, sourdough, house pickles  GFO, V  + Tater Tots 5	
<b>HCT</b>	<b>15</b>
Double smoked ham, cheddar, lady jam tomato chutney, sourdough, pickled fennel + Tater Tots 5	
<b>Breakfast Burger</b>	<b>15</b>
Bacon, fried egg, baby spinach, American cheese, BBQ sauce, chipotle aioli  VGO  + Tater Tots 5	

## KIDS – Brunch 10AM – 12PM WED - SUN

<b>Coco Pops &amp; Milk</b>	<b>4.5</b>
<b>Ham &amp; Cheese Toastie</b>	<b>9.5</b>

## KIDS – Lunch/Dinner 12pm – LATE WED - SUN

<b>Napoli Cheese Pizza</b>  V	<b>9</b>
<b>Ham, Cheese &amp; Pineapple Pizza</b>  VO	<b>11</b>
<b>Kids Fish &amp; Chips</b>	<b>12</b>
<b>Mini Cheeseburger &amp; Chips</b>	<b>12</b>

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 guest's dietary needs, we cannot guarantee that our food will be allergen free.*

## LUNCH/DINNER 12pm – LATE WED - SUN

### SHARE/START OR SNACK

<b>Guacamole</b>	<b>14</b>
House made corn chips, lime salt  VG, GF, DF	
<b>Halloumi Fries</b>	<b>15</b>
Red chimichurri yogurt, spring onion, pickled jicama  V, GF	
<b>Salt &amp; Pepper Calamari</b>	<b>17</b>
Guindilla peppers & lemon aioli  DF	
<b>Fried Chicken Wings</b>	<b>17</b>
Honey sriracha, herb ranch	
<b>Lamb Barbacoa Tacos (3)</b>	<b>18</b>
Soused red onions, charred tomato & lime salsa & lime sour cream  GF, DF	
<b>Cured Ocean Trout</b>	<b>20</b>
Crispy onion, green apple & fennel slaw, pomegranate, yuzu dressing  GF, DF	
<b>Grilled Octopus</b>	<b>22</b>
Chorizo, Congo potatoes, Aji Amarillo aioli, soft herbs & pickled corn  DFO, GF	

### SIDES

<b>Smoked Beetroot Salad</b>	<b>13</b>
Smoked purple & grilled golden beets, goat cheese curd & smoked almonds  V, GF, DFO, VGO	
<b>Roasted Root Veg</b>	<b>12</b>
Adobo spiced heirloom carrots, parsnip, cashew cream & carrot top salsa  GF, VG	
<b>Fries / Waffle Fries</b>	<b>10</b>
Garlic mayo & ketchup  V, VGO, DF	

## SOMETHING LARGER

<b>South American Super Salad</b>	<b>22</b>
Roasted peppers, charred corn, black beans, quinoa, kale, smoked almonds, tamari seeds, spicy lime dressing  VG, DF, GF  + Poached Chicken 4.5 + Goat Feta 5.5	
<b>Peruvian Grilled Chicken Supreme</b>	<b>26</b>
Fried sweet potato, tomato & black bean salsa, Aji Verde sauce  GF, DFO	
<b>Chipotle BBQ Brisket</b>	<b>28</b>
Celeriac, apple, fennel, mint & dill slaw & sofrito corn remoulade  GF, DF	
<b>Pan Seared Ocean Trout</b>	<b>28</b>
Grilled broccolini & rainbow chard & yellow pepper sauce  GF, DF	
<b>Crispy Pork Belly</b>	<b>30</b>
Parsnip puree, wilted spinach, morcilla & chicken jus  GF, DFO	
<b>Prawn Po' Boy Roll</b>	<b>32</b>
Cajun spiced prawns, garlic butter, iceberg, Cajun ranch, lemon & waffle fries	
<b>Wagyu Beef Burger</b>	<b>24</b>
American cheese, house pickles, tomato, iceberg, classic Reuben sauce & fries + Bacon 4	
<b>Mexican Plant Based Burger</b>	<b>24</b>
House made veggie patty, Doritos corn chips, iceberg, avocado, red onion, chipotle BBQ sauce & fries  V, GFO, VGO, DFO	
<b>SOMETHING SWEET</b>	
<b>Mini Churros</b>	<b>13</b>
Cinnamon sugar, Dulce de leche, chocolate sauce	
<b>Spiced Pumpkin Cheesecake</b>	<b>13</b>
Ginger biscuit base, candied pecans & lemon whipped cream	

## THE BOATBUILDERS YARD



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All eftpos transactions incur a 1.1% fee

**WEEKEND AND PUBLIC HOLIDAY 10% SURCHARGE APPLY**

## WINE

### WHITE

	<u>150ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>Motley Cru Pinot Grigio</b> King Valley, VIC	12	20	50
<b>Munamuna Sauvignon Blanc</b> Marlborough, NZ (Organic & Vegan)	13	22	55
<b>Hesketh Chardonnay</b> Limestone Coast, SA	13	22	55
<b>Jeanneret Big Fine Girl Riesling</b> Clare Valley, SA	14	24	60
<b>Holly's Garden Pinot Gris</b> Gippsland, VIC (Vegan & Unfined)	15	25	65
<b>Thick as Thieves Arneis</b> King Valley, VIC	16	27	70
<b>La Prova Fiano</b> Adelaide Hills, SA	17	29	75
<b>Dexter Chardonnay</b> Mornington, VIC			100

### RED

	<u>150ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>Secret Garden Cabernet Sauvignon</b> Murray Darling, VIC	12	20	50
<b>Tellurian Redline Shiraz</b> Heathcote, VIC	13	22	55
<b>Tim Gramp Tempranillo</b> Watervale, SA	13	22	55
<b>The Cloak Sangiovese</b> King Valley, VIC	15	25	65
<b>Fossette Pinot Noir</b> Yarra Valley, VIC	15	25	65
<b>Dominique Piron Gamay</b> Beaujolais, France	15	25	65
<b>Yangarra Shiraz</b> McLaren Vale, SA			80
<b>Meadowbank Pinot Noir</b> Derwent Valley, TAS			100

### SPARKLING

	<u>120ml</u>	<u>Bottle</u>
<b>Riccadonna Prosecco</b> Veneto, Italy	12	60
<b>Innocent Bystander Moscato (150ml)</b> Yarra Valley, VIC	14	60
<b>Babo Prosecco Rose</b> Friuli, Italy	15	75
<b>Mumm Cordon Rouge Champagne</b> Reims, France		110

### ROSÈ & NATURAL

	<u>150ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>Little Pig</b> Margaret River, WA	12	20	50
<b>Chalmers Rosato</b> Heathcote, VIC	16	27	70
<b>Tidy Town Shiraz Pet Nat</b> Heathcote, VIC	14	24	60

### BEER/CIDER

#### ON TAP

	<u>Schooner</u>	<u>Pint</u>
<b>Moon Dog Old Mate Pale</b>	9.5	12.5
<b>Great Northern Super Crisp</b>	9.5	12.5
<b>Carlton Draught</b>	10	13
<b>Bodriggy Speccy Juice Session Hazy</b>	10.5	13.5
<b>4 Pines Pacific Ale</b>	10.5	13.5
<b>4 Pines Amber Ale</b>	10.5	13.5
<b>Mountain Goat Steam Ale</b>	10.5	13.5
<b>Balter IPA</b>	12.5	16

#### BOTTLED

<b>Mismatch Lager</b>	10
<b>Corona Extra</b>	11
<b>Colonial Brewing Bertie Cider</b>	11
<b>Ballistic 'Hawaiian Haze' Hazy Pale</b>	12
<b>Asahi Super Dry</b>	12
<b>Balter XPA</b>	12
<b>Brookvale Union Ginger Beer</b>	13.5
<b>Hawkers Hazy Pale</b>	15
<b>Melbourne Bitter Long Neck</b>	17
<b>Cascade Premium Light</b>	8.5

#### SELTZERS – MOON DOG FIZZER

<b>French Martini, Piney Limey,</b>	10
<b>Tropical Crush, Peach Iced Tea</b>	

## COCKTAILS

<b>Fizzberry Passion</b> Vodka, strawberry liqueur, passionfruit, lime, & soda	18
<b>Lions, Tigers &amp; Pears</b> Gin, apricot brandy, pear shrub, lemon, & apple cider	18
<b>Bloody Mary</b> Vodka, Tabasco, Worcestershire sauce, horseradish, mustard, & tomato juice	18
<b>Pornstar Martini</b> Vanilla Absolut, & passionfruit liqueur	19
<b>Espresso Martini</b> Vodka, Kahlua, & coffee	19
<b>South Wharf Sunset</b> Vanilla tequila, fig & blueberry syrup, Orange & lime juice	20
<b>Bittersweet Symphony</b> Rum, Campari, Prosecco, & blood orange	20
<b>Negroni</b> Bulldog Gin, Cinzano Rosso, Campari	21
<b>Pineapple Old Fashioned</b> Plantation Pineapple Rum, bourbon, tiki bitters, & Angostura bitters	24

## ALCOHOL FREE

### MOCKTAILS

*Made with Lyre's distilled alcohol-free spirits*

<b>Strawberry &amp; Passionfruit Highball</b>	12
<b>Agave &amp; Orange Highball</b>	12
<b>Virgin Mary</b> Tabasco, Worcestershire sauce, horseradish, mustard, & tomato juice	12
<b>BOTTLED BEERS</b>	
<b>Heaps Normal Lager</b>	8
<b>Heaps Normal XPA</b>	8

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