BEER

BOTTLED BEER & CIDER

CASCADE LIGHT LAGER TAS	7
GREAT NORTHERN MID QLD	8
GREAT NORTHERN ORIGINAL QLD	8
VB VIC	8
PERONI NASTRO AZURRO ITALY	8
PERONI LEGGERA ITALY	8
TWO SUN VIC	8
CARLTON DRAUGHT VIC	8
SOMERSBY PEAR VIC	8
SOMERSBY (LOW CARB) VIC	8
CORONA MEXICO	9
ASAHI JAPAN	9
BRIDGE ROAD PALE ALE VIC	9
BRIDGE ROAD LITTLE BLING IPA VIC	9

DRAUGHT BEER

TWO SUNS POT **6** SCHOONER **9** PINT **12**
JAPAN
Two Suns unique brewing collaboration introduces a premium, low bitterness and lower carb option to the easy drinking category and is made in Australia with 100% Australian malt and wheat, using precise Japanese brewing techniques.

GREAT NORTHERN SUPER CRISP POT **6** SCHOONER **9** PINT **12**
QUEENSLAND
Great Northern Super Crisp lager was brewed with an outdoor lifestyle in mind. With its fruity aroma, low bitterness and clean, crisp finish, it's the ultimate refreshment for the Great Northern condition.

CRICKETERS ARM PALE ALE 4.7% POT **6. 5** SCHOONER **10** PINT **13**
MELBOURNE, VIC
A classic US-style pale ale brewed with 4 iconic hop varietals. It's full-flavoured with piny-citrus hop character & loads of caramel malts, balanced by a refreshing bitterness.

MOUNTAIN GOAT SUMMER ALE 5.2% POT **6. 5** SCHOONER **10** PINT **13**
RICHMOND, VIC
A thirst-quenching beer, low on bitterness & full of fruity, crisp characters. Embrace the taste of summer!

Please add 10% surcharge on sunday+public holidays.
You may be charged up to 1.5% on card payments.

WINE

SPARKLING

	DALZOTTO PROSECCO KING VALLEY, VIC	
	CHANDON BRUT NV YARRA VALLEY, VIC	10 / 45
	VEUVE CLIQUOT NV FRANCE	13 / 69
		110

ROSÉ

2018	**REVERIE** PROVENCE, FRANCE	8 / 38

WHITE

2018	**ALL SAINTS MOSCATO** RUTHERGLEN, VIC	9 / 40
2018	**TOTARA SAUVIGNON BLANC** MARLBOROUGH, N	8 / 38
2018	**PIZZINI PINOT GRIGIO** KING VALLEY, VIC	10 / 45
2018	**GAPSTED "VALLEY SELECTION" RIESLING** ALPINE VALLEY, VIC	8 / 38
2018	**CREDARO "5 TALES" CHARDONNAY** MARGARETH RIVER, WA	10 / 45

RED

2018	**NORFOLK RISE MERLOT** MT BENSON, SA	8 / 38
2018	**FIRST CREEK PINOT NOIR** ORANGE, NSW	8 / 38
2018	**PIZZINI "NONA SANGIOVESE" SANGIOVESE** KING VALLEY, VIC	10 / 45
2018	**MOUNTADAM CABERNET SAUVIGNON** BAROSSA VALLEY, SA	10 / 45
2018	**COFIELD SHIRAZ** RUTHERGLEN, VIC	9 / 40

COCKTAILS

MOJITO 16
Classic or Coconut or Rasberry

MARGARITA 16
Classic or Watermelon

ESPRESSO MARTINI 16
Classic

NEGRONI 16
Classic

CAIPIROSKA 16
Classic or Passion Fruit

APEROL SPRITZ 16

CARAFES AVAILABLE FOR $45

THE Boat Shed LAKE HUME

MENU

DINNER MENU

GUESTS WITH ALLERGIES

Please advise us when placing your order

THE Boat Shed LAKE HUME

GF Gluten Free • DF Dairy Free • NF Nut Free
V Vegetarian • VG Vegan
Please add 10% surcharge on sunday+public holidays.
You may be charged up to 1.5% on card payments.

SPECIALS

Daily Specials Available
please ask our staff for details

SALADS

WARM QUINOA and CHICKPEA SALAD VE+GF 25
Quinoa, Chickpea & fresh Beetroot, with Blackened Broccolini and Roasted Almonds

BOAT SHED CAESAR 21
Crostini Sticks, Bacon, Shaved Parmesan, Soft Poached Eggs, Cos Lettuce, Anchovy Dressing

ADD - ROASTED CHICKEN TENDERS 4.5

CRISPY PORK BELLY 26
Pork Belly, Asian Slaw, Crispy Noodles, Roasted Peanuts with Mint, Coriander, Tamarind and Lime Caramel

SIDES

STEAKHOUSE FRIES V+DF 12
Aioli

FANCY LEAVES V+GF 10
Locally Grown Garden Salad with seeded mustard vinaigrette

TO START

GARLIC PIZZETTE V 14
Dukkah, House made Tomato Jam, Hommous and Tzatziki

SALT & PEPPER CALAMARI GF 16
Blistered Cherry Tomatoes Salad with Basil Mayo

BUFFALO WINGS 14
Dusted Fried Chicken Wings, Siriracha Mayo

PRAWN & CORN ARANCINI 18
S/W Saffron Aioli

CHARCUTERIE BOARD TO SHARE 24
Sliced Prosciutto, Marinated Mt Buffalo Olives, Local Cheeses, Smoked Trout Pate, Roasted Peaches and Pickled Vegetables

PUB CLASSICS

BEER BATTERED MARKET FISH 21
Fresh Fillet in Crispy Beer Batters/W Salad & Chips

CHICKEN PARMAGIANA 27
Crumbed Free Range Chicken Breast, Neapolitan Sauce, Double Smoked Ham, Mozzarella Cheese S/W Shoestring Fries & Salad

DRY AGED SCOTCH FILLET GF 35
Served with Roasted Root Vegetables , Crisp Onion Rings and Natural Jus
Your Choice of Creamy Mushroom Sauce or Bearnaise

BRAISED BEEF CHEEK GF 29
Slowly Cooked Beef Cheeks in Tomato and Red Wine with Creamy Paris Mashed Potato and Greens

FANCY PANTS

TWICE BAKE CHEESE SOUFFLE V 28
Roasted fennel, Orange & Olive Salad

PAN FRIED OCEAN TROUT GF 29
Gourmet Potato Salad, Fine Herbs, Lemon and Sauce Bernaise

ROASTED LAMB BACKSTRAP GF 36
Wood Roasted Pears, Honey Cashews and Balsamic Glaze, Natural Jus

FROM THE WOODFIRE PIZZA OVEN

MARGHERITA V 20
San Marzano Tomato, Basil, Buffalo Mozzarella

HAVAIANA 22
San Marzano Tomato, Tripple Smoked Ham, Pineapple, Mozzarella

MEATLOVER 22
Ssan Marzano Tomato, Salmai, Pork Sausage, Pancetta, Fetta, Mozzarella, and Capsicum Sauce

CHILLI LOVER 22
Spicy San Marzano Tomato, Mozzarella, Pulled Beef, Jalapeños, Dried Chili, Pork Sausage, Capsicum, Onion

PUMPKIN AND FETTA V 22
Roasted Pumpkin, Fetta, Onion, Pine-nut, Baby Spinach, Roasted Tomato and Basil Oil

*GF PIZZA BASES AVAILABLE

SWEETS

GELATO /SORBETS 8
Selection of Local Gelato /Sorbet

BOATSHED CHEESE CAKE 14
S/W trio of strawberries

CHOCOLATE PANNA COTTA 14
S/W Salted Caramel, Bannana and Passionfruit

BOOZEY TRIFLE 14
Ask for our Daily flavour

KIDS

CHEESE BURGER & CHIPS 10
CHICKEN NUGGETS & CHIPS 10
FISH & CHIPS 10
PIZZA Ham & Pineapple 10
ICE CREAM cone or spider 6