

BOARDWALK

DINNER MENU

TO SHARE	Garlic Bread	11
	Warm Focaccia	12
	<i>With olive oil and balsamic</i>	
	Roti Bread with Trio of Dips (V)	12
ENTRÉES	New-Zealand Oysters, Half Dozen (I)	36
	<i>Mignonette and lemon cheek</i>	
	Wagyu Beef Yukhoe on Crispy Wonton	28
	<i>Lightly seared wagyu rump with gochujang sauce, nashi pear and toasted sesame seeds</i>	
MAINS	Roasted Pumpkin and Stracciatella (VG)	25
	<i>Roasted with sage brown butter, topped with house made stracciatella, toasted pepitas and vincotto</i>	
	Crispy Pork Belly	27
	<i>With balsamic caramelized apple, fennel slaw and cider glaze</i>	
SIDES	Tiger Prawns Mojo Verde (A)	28
	<i>Roasted potatoes, cherry tomatoes, chorizo and herbed salsa</i>	
	Crispy Confit Duck Leg	48
	<i>With pak choy, potatoes, topped with soy, ginger & star anise glaze</i>	
DESSERTS	Lamb Rump	48
	<i>Slow cooked in rosemary red wine jus served with mushroom ragout and Parisian mash</i>	
	Crispy skin Barramundi (A)	49
	<i>With pumpkin purée, chargrilled greens and beurre blanc topped with macadamia crumb</i>	
	Eye Fillet 200 gm	65
	<i>With duck fat potatoes, seasonal greens and peppercorn sauce</i>	
	Linguine	34
	<i>Served in a creamy saffron sauce, garlic, heirloom tomatoes, spinach and topped with parmesan (VG)</i>	
	With 5 Queensland tiger prawns (A)	49
	Chicken Supreme	46
	<i>Grilled with duck fat potatoes, seasonal greens and lemon myrtle jus</i>	
	Duck fat Roasted Potatoes	15
	<i>With rosemary salt</i>	
	Charred Broccolini	17
	<i>With smoked yogurt, heirloom tomatoes and toasted almonds</i>	
	Cauliflower Gratin	16
	<i>With mornay sauce topped with Swiss cheese and herbs</i>	
	Old fashioned Caesar	14
	<i>Crispy cos lettuce, parmesan shave and sourdough croutons with Caesar dressing</i>	
	Dark chocolate Fondant (15min)	18
	<i>Vanilla bean ice cream</i>	
	Apple and Rhubarb Crumble	18
	<i>Warm, with salted caramel ice cream</i>	
	Vanilla Panna Cotta	18
	<i>With red wine poached pear and pistachio crumb</i>	

| VG – VEGETARIAN | V – VEGAN | O – OPTION |

A - AUSTRALIAN SEAFOOD | I - IMPORTED SEAFOOD | M - MIXED SEAFOOD

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

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