

# BOARDWALK

## LUNCH MENU

<b>SNACKS</b>	CHICKEN KARAAGE <i>kimchi, kewpie mayo (DF)</i>	\$19
	BEER BATTERED CHIPS <i>rosemary salt and roasted garlic aioli (V, VGO, DF)</i>	\$14
	GARLIC BREAD (GFO)	\$10
	SPRING ROLLS <i>sweet chilli sauce (VG, DF)</i>	\$14
	MARINATED RAINBOW OLIVES (VG, GF, DF)	\$10
	TASMANIAN BARILLA BAY OYSTERS, HALF DOZEN (GF, DF) <i>mignonette and lemon</i>	\$36
	SMOKED CHICKEN & PROSCIUTTO PANINI <i>toasted stone baked roll filled with smoked chicken, prosciutto, pesto, sundried tomatoes and Swiss cheese</i>	\$26
	GRILLED BARRAMUNDI <i>served with beer battered fries, garden salad and tartar sauce (GFO, DF)</i>	\$36
	CAPRESE BURRATA <i>heirloom tomatoes, kalamata olives, basil dressing, creamy burrata cheese, pinenuts (GF)</i>	\$27
	SALT AND PEPPER CALAMARI <i>served with mixed salad, yuzu kewpie and lemon (DF)</i>	\$23
<b>MAINS</b>	BOARDWALK WAGYU BURGER <i>150g smashed Australian wagyu patty, rocket, Swiss cheese, mushroom and onion confit in a brioche bun, truffle mayo, with chips (DFO, GFO +\$2)</i>	\$34
	BIBIMBAP <i>Korean style rice, sesame oil bean sprout, sautéed mushrooms and carrots, crunchy cucumber, shaved cabbage, fried egg, finished with gochujang sauce (DF, GF, VO)</i>	\$25
	<i>Add chicken \$6 (DF)</i>	
	<i>Add 3 prawns \$10 (DF, GF)</i>	
	<i>Add tofu \$6 (FD, GF, V)</i>	
	QUICHE OF THE DAY <i>served with mixed salad</i>	\$25
	MIXED SALAD <i>green mixed leaf with cucumber, tomatoes, onions, capsicum (GF, DF, VGO)</i>	\$14
	SAUTEED POTATOES <i>with onion parsley and garlic, topped with smokey yogurt</i>	\$18
	GARLIC BUTTER GREEN BEANS <i>sautéed green beans, heirloom cherry tomatoes, toasted sesame seed (GF, DFO, VGO)</i>	\$16
	KIDS PIZZA <i>ham, pineapple and cheese</i>	\$22
<b>KIDS</b>	KIDS SLIDER <i>beef patty, cheese &amp; tomato sauce, served with chips (DFO)</i>	\$22
	FISH AND CHIPS <i>barramundi bites with chips and tomato sauce (DF, GFO)</i>	\$22
	<i>**All includes an ice cream</i>	
	DESSERTS	
<b>DESSERTS</b>	PROFITEROLES <i>with vanilla bean ice cream and hot chocolate sauce, toasted almonds</i>	\$18
	TROPICAL PAVLOVA <i>soft baked pavlova, fresh cream, seasonal fruit and passionfruit coulis</i>	\$18
	TRIO SORBET <i>served with berry coulis (GF, V)</i>	\$18
	GF – GLUTEN FREE   VG – VEGETARIAN  V – VEGAN   DF – DAIRY FREE  O – OPTION	

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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## LUNCH

