

## STARTERS

**TRIO OF DIPS (VEG) (GFO)**  
with grilled Turkish bread 13  
(ask waitstaff for this week's  
combo)

**FLASH FRIED CALAMARI (GF)**  
With garlic aioli 14

**PANKO CRUMBED ARANCINI** 12  
4 pieces (VEG)  
(ask waitstaff for this week's  
flavour)

**EGGPLANT CHIPS (VEG)**  
with chipotle ranch dressing 10

**CRISPY PORK BITES**  
with Sriracha & pineapple  
caramel 15

**LAMB KOFTA**  
with diced tomato, fresh red  
onion, house-made flat bread,  
sumac & tahini yoghurt 15

**GARLIC & CHEESE FOCACCIA**  
Garlic puree with mozzarella and  
oregano 10

## SALADS

**ROASTED LAMB SALAD (GFO)**  
Slow roasted lamb shoulder w  
roquette, freekeh, quinoa,  
pomegranate with house made  
dressing & tahini yogurt dressing 25

**BUDDA BOWL (VEGAN)(GFO)**  
Cauliflower rice, roasted  
pumpkin, edamame, beetroot,  
quinoa, freekeh, sauerkraut  
and avocado dressing 19

w Chicken ADD 4

w Smoked salmon ADD 6.50

w Calamari ADD 6

### SALMON SALAD

Soy and ginger marinated salmon,  
sautéed black cabbage, beetroot,  
sauerkraut and cherry tomatoes 25

## MAINS

### CAULIFLOWER 'STEAK' (VEGAN GF)

Slow cooked cauliflower with  
rosemary & olive oil. Served  
with beetroot, pomegranate,  
crispy black kale, dukka &  
artichoke puree 27

### SALMON (GF)

Crispy skinned salmon with  
charred seasonal greens,  
hollandaise, pico de gallo and  
leek 33

### BEER BATTERED FISH AND CHIPS

with salad 28

### RISOTTO (GFO) (VEG) (VO)

Roasted mushroom with crispy kale  
and feta 27

w Chicken ADD 4

### PENNE PRIMAVERA (VEG)

Onion, zucchini, pumpkin, eggplant,  
spinach in a rich Napoli sauce 24

w Chicken ADD 4

## BURGERS

### BOATHOUSE BEEF BURGER

Grass fed beef, lettuce, tomatoes,  
caramelised onions, American cheese,  
pickles, mustard, ketchup on toasted  
brioche bun w thick chips 25

w BACON ADD 2

### GRILLED CHICKENBURGER

Marinated grilled chicken breast,  
rocket, fresh tomatoes, red onion,  
garlic aioli, smashed avocado & Swiss  
cheese on toasted brioche bun w  
thick chips 25

w BACON ADD 2

## FLAME PIZZA

### MARGARITA

Mozzarella, Napoli sauce,  
bocconcini & basil 15/20

### ROASTED PUMPKIN

Roasted garlic and rosemary  
pumpkin, mozzarella, feta, pine  
nuts & baby spinach 16/21

### MUSHROOM

Roasted mushroom puree,  
mozzarella, smoked mushrooms,  
feta, roquette & truffle oil 17/22

### SALAMI

Napoli sauce, Hungarian salami,  
black olives, mozzarella &  
roquette. 16/21

### HAM & PINEAPPLE

Napoli sauce, smoked ham,  
mozzarella, pineapple 17/22

### EGGPLANT

Garlic puree base, roasted red  
peppers, char grilled eggplant,  
mozzarella and finished with  
spinach and fetta. 16/23

### ROASTED LAMB

Olive tapenade with pulled lamb,  
mozzarella topped with tzatziki  
and roquette 17/22

Gluten free option add 2

## KIDS MENU

Popcorn chicken w chips 13

Kids cheeseburger w chips 13

Battered fish n chips w salad 13

A 15% surcharge applies on public holiday

## COLD & REFRESHING

COKE, COKE ZERO, LEMONADE 4.5

GINGER BEER, CHINOTTO,  
LIMONATA, ARANCIATA ROSSO  
4.8

ORANGE, APPLE, CRANBERRY OR  
PINEAPPLE JUICE 4.8

LEMONADE/SODA, LIME AND BITTERS 4.8

ICED TEA STRAWBERRY, PEACH OR  
MANGO 5

SAN PELLEGRINO SPARKLING WATER  
750 ML 8.5

MILKSHAKES & SPIDERS 8

*Chocolate, caramel, banana, strawberry or  
vanilla*

ICED COFFEE OR CHOCOLATE 8

## COFFEE & HOT DRINKS

CHAI LATTE and TUMERIC LATTE 4.9

TEA 4.9  
*English breakfast, Earl Grey, peppermint,  
chamomile, lemongrass & ginger, green tea*

HOT CHOCOLATE 5.1

COFFEE 4.6  
*a mug served your way*

COFFEE (cup) 4  
*a cup served your way*

With Soy + .60  
Almond +.70  
Lactose free + .60

## MOCKTAILS 8.5 each

CHERRY POP *raspberry, cherries, coke*

GINGER BEER MOJITO *lime, mint, ginger beer*

SUMMER FRESH *lime, mint, lemonade*

VIRGIN SOUR *pineapple juice, apple juice, lemon  
juice*

WATERMELON BREEZE *watermelon juice, apple  
juice, lime, mint*

**Ordering your Take  
Away is simple...**

1. Open camera
2. Scan code
3. Order and pay



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