

Caroline's  
BOATSHED  
≡ bar and eatery ≡

liquids

HOUSE WINES

The Maker Sauvignon Blanc	\$7.50 g	\$27.00 b
The Maker Chardonnay	\$7.50 g	\$27.00 b
The Maker Pinot Gris	\$7.50 g	\$27.00 b
The Maker Merlot	\$7.50 g	\$27.00 b

SAUVIGNON BLANC

Haha Sauvignon Blanc	\$7.80 g	\$28.00 b
Astrolabe Sauvignon Blanc	\$9.20 g	\$38.00 b

CHARDONNAY

Haha Chardonnay	\$8.80 g	\$32.50 b
Beach House Chardonnay		\$39.00 b

PINOT GRIS

Haha Pinot Gris	\$7.80 g	\$28.00 b
The Ned Pinot Gris	\$8.80 g	\$32.50 b

VARIETALS

Wither Hills Reisling	\$8.80 g	\$32.50 b
Brown Brothers Moscato		\$30.00 b
Montana Infinity 9% alc		\$28.00 b

BUBBLES

Deutz Cuvee		\$55.00 b
Deutz 200ml		\$14.50 b
750ml Lindauer Brut · Sauvignon · Fraise		\$27.00 b
200ml Lindauer Brut · Sauvignon · Fraise Pinot Gris		\$9.50 b

REDS

Brown Brother Merlot	\$8.50 g	\$32.00 b
Brown Brothers Shiraz	\$8.50 g	\$32.00 b
Brown Brothers Cab Sauvignon	\$8.50 g	\$32.00 b
Haha Pinot Noir	\$8.90 g	\$37.00 b
Rabbit Ranch Pinot Noir	\$9.80 g	\$42.00 b

PORTS / SHERRY 90ml pour size

Brown Brothers Tawny Port	\$8.50
Barossa Port	\$9.80
Old Masters Medium Sherry	\$7.00

TAP BEER

Tui	\$7.00 h	\$5.00 12oz
Export	\$7.00 h	\$5.00 12oz
Guinness	\$9.50 p	\$7.00 12oz
Speights Old Dark	\$7.50 h	\$5.50 12oz
Speights Mid Strength	\$7.00 h	\$5.00 12oz
Steinlager	\$7.50 h	\$6.00 12oz

QUARTS

Heineken	\$11.50
DB	\$8.00
Export	\$8.00
Speights	\$8.00
Tui	\$8.00
Waikato	\$8.00

SMALL BOTTLES

Amstel Light	\$6.50
Corona	\$7.80
Export 33	\$7.30
Export Citrus - Grapefruit · Lemon	\$6.70
Heineken	\$7.30
Steinlager Classic	\$7.30
Steinlager Pure	\$7.50
Stella Artois	\$7.80

CRAFT BEERS

We have a great range available. Ask at the bar for options.

RTD's

Canadian Club	\$7.80
Mudshake	\$7.50
Coruba	\$7.80
Gin & Tonic	\$7.80
Jack Daniels	\$8.80
Jim Beam	\$8.70
KGB Lemon	\$7.00
Smirnoff Black 7%	\$7.80
Smirnoff Red 5%	\$7.20
Woodstock 5%	\$7.20
Monteiths Apple Cider	\$7.20
Rekorderlig Ciders	\$11.50

booking & tab policy

Thank you for choosing to dine with Caroline's Boat Shed Bar & Eatery.

Bookings are not always essential but when you book with us it will ensure you are not disappointed and your seating and dining needs are met before other casual diners.

To avoid any embarrassment we ask that the person who makes the booking ensures that all their guests if paying individually, pay their part or they will incur all the tables costs.

Our casual tab policy will require a credit/debit card to be left with our staff until your bill is finalised.

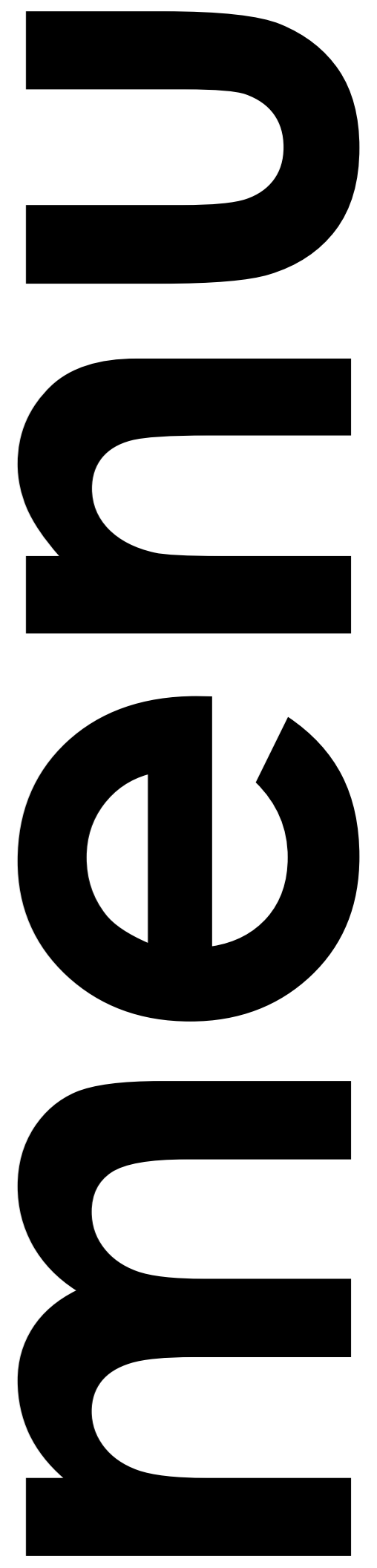
We hope you enjoy your experience with us. Caroline & The Boatshed Crew

ADVISE OUR STAFF IF YOU HAVE ANY DIETRY REQUIREMENTS OR FOOD ALLERGIES

COME SEE OUR BOARDROOM OR GARDEN BAR FOR MEETINGS OR A SPECIAL DOO

CHECK OUT OUR BOARD FOR FULL RANGE OF L'AFFARE COFFEE

ASK US FOR OUR NON ALCOHOLIC BEVERAGES MENU



# breakfast

Breakfast Menu available until 4.30pm

## Eggs Benedict

Poached eggs on spinach & kumara hash w’ your choice of salmon, bacon or tomato & mushroom served on english muffin topped w’ balsamic reduction \$16.50

## Boat Shed Big Breakfast

Crispy streaky bacon, mushrooms, sausages, eggs w’ gourmet fried potatoes or hashbrowns, served w’ tomatoes & toast Small \$14.90 Large \$19.50

## Boat Shed’s Omelette

\* Bacon, tomato & cheese \$14.00  
\* Mushroom, tomato & cheese \$14.00  
\* Smoked salmon, tomato & spring onion \$15.00  
\* Or make your own 3 filling combination \$15.00

## Additional Extras

\* Avocado Sliced \* Bacon \$4.00  
\* Mushroom \* Eggs each  
\* Tomatoes \* Hashbrown  
\* Onions \* Smoked Salmon

## Vegetarian Fritter

2 corn fritters on kumara & gourmet potato hash & spinach, 1 poached egg topped w’ avacado, sour cream, a side of salsa & hollandaise \$16.50

## Pancake Trio

w’ streaky bacon, grilled banana, finished w’ maple syrup, berry compote & cream \$16.50

# starters

## Garlic Bread

Toasted french stick covered in garlic & herb butter \$8.50

## Dips and Spreads

A selection of toasted breads and assorted dips of the day \$14.50

## Shrimp Cocktail

served w’ lettuce, avacado, and marie rose dressing. \$10.50

## Scallops and Pancetta

Pan seared scallops topped with pancetta, lime oil & our own citrus aioli \$16.50

## Anti Pesto

Smoked salmon & salami, trio of dips, olives, pickled onions, marinated mushrooms, gherkins, camembert & blue vein cheese w’ grapes & toasted artisan bread 2pax \$22.50

## Cheese Board

Feta, camembert, blue vein, aged cheddar, grapes, toasted crostini, toasted breads, pickled onions, gherkins and a trio of condiments. 2-3pax \$25.50

# burgers & sammies

## Open Boat Shed Burger

Two premium beef patties, hashbrown, cheese, bacon, egg, onion rings & salad on an open burger bun served w’ crispy fries \$21.00

## Steak Sandwich

200gm medium rare rump steak, egg, cheese, caramelized onion & salad in toasted ciabatta bread topped w’ aioli & bbq sauce, served w’ crispy fries \$19.90

## The Boat Shed’s Famous

### Chicken and Bacon Burger

Whole crumbed chicken breast fillet w’ bacon, cheese, lettuce, tomato, aioli & served w’ crispy fries topped with onion rings \$17.90

## Vege Stack

Corn fritter placed on freshly grilled artisan bread, topped w’ avocado, salad greens, our own tomato salsa & sour cream served w’ crushed potatoes, spring onions & avocado oil \$17.50

## Fish Burger

Freshly battered tarakihi fillet, soft egg, salad, tomato, beetroot & cheese on a toasted burger bun, served w’ tartare sauce & crispy fries \$19.50

## Boat Shed Kiwi Burger

Premium beef patty w’ lettuce, tomato, red onion, beetroot, soft egg served w’ aioli & BBQ sauce & crispy fries \$17.90

## BLAT

Streaky bacon, lettuce, avacado, tomato, red onion, & aioli in artisan bread served w’ crispy fries \$17.90

## Chicken Sandwich

Grilled chicken breast topped with camembert, salad, aioli & plum sauce in toasted artisan bread served w’ crispy fries \$18.90

# munchies

## Wedges

Topped w’ ham, spring onions, melted cheese & sour cream Small \$14.50 Large \$23.50

## Fries

Small \$8.00 Med \$10.90 Large \$14.50

## Beef Nachos

Mild chilli mince beef w’ melted cheese & sour cream \$17.50

## Chicken Nachos

Chicken breast, mushrooms, capsicum in a mild creamy chilli sauce w’ melted cheese & sour cream \$18.50

## Grazing Platter

4 battered tarakihi bites w’ tartare & lemon  
4 battered pork belly pieces w’ a plum sauce  
4 spicy crumbed beef tenders  
4 house made crumbed chicken tenders w’ garlic and aioli served w’ fries up to 4pax \$30.00

# mains

## Lamb Rump

Marinated in rosemary & garlic pan seared finished in the oven cooked to medium rare placed upon roasted baby gourmet potatoes, baby beetroot & seasonal vege, drizzled with a rosemary & red wine jus \$29.50

## Orange & Thyme Infused

### Chicken Breast (GF)

Pan seared finished in the oven placed upon baby gourmet potatoes & seasonal vege topped with a cranberry, whiskey & citrus sauce \$27.50

## Pork Belly

Twice cooked, served w’ mash potatoes & seasonal vege, crispy crackling, & apple and pork jus \$29.50

## Crispy Salmon (GF)

Pan seared then finished in the oven served upon crushed potatoes, seasonal vege drizzled with a lemon & caper cream sauce \$32.40

## Butter Chicken

House made tandoori butter chicken served w’ basmati rice and garlic naan bread \$22.50

## Pasta

Fettucine pasta w’ chicken & mushrooms, in a creamy white wine basil & pesto sauce, topped w’ parmesan cheese, avacado & lime oil \$22.00

# from the grill

\* choice of mushroom, pepper, garlic or blue cheese sauce  
\* \$3.50 for extra sauces

## Steak

### Boat Shed’s Own

250gm Angus Pure Scotch Fillet served w’ your choice of garden fresh salad w’ crispy fries or roasted gourmet potatoes & seasonal vege & your choice of sauce \$32.00

## Tex Mex

250gm Angus Pure Scotch Fillet topped with our house made texicana sauce, streaky bacon, grilled cheese & served w’ your choice of garden fresh salad w’ crispy fries or roasted gourmet potatoes & seasonal vege \$34.00

## The Captains Surf ‘n’ Turf

400gm Angus Pure T-Bone steak served w’ creamy seafood medley & your choice of garden fresh salad w’ crispy fries or roasted gourmet potatoes & seasonal vege \$38.50

## Classic T-Bone

400gm Angus Pure T-Bone steak served w’ gourmet roasted potatoes & seasonal vege & your choice of sauce \$36.00

## Real Kiwi Bloke

400gm Angus Pure T-Bone steak w’ fried onions, eggs, tomatoes, mushrooms, crispy fries & buttered fresh bread & your choice of sauce \$38.50

# seafood mains

## Snapper Meal

Crispy battered fresh snapper, crispy fries, two eggs, served w’ garden fresh salad tartare sauce & lemon wedge \$29.90

## Just Snapper & Fries

Crispy battered fresh snapper w’ crispy fries, tartare sauce & lemon wedge \$22.00

## Tarakihi Meal

Freshly battered tarakihi served w’ salad, crispy fries, two eggs, lemon wedge & tartare sauce served w’ garden fresh salad \$25.50

## Boat Shed’s Scallop Lovers

Crumbed or battered scallops served w’ salad, crispy fries, lemon wedge & tartare sauce \$28.00

## Chaddies Oysters

6 crumbed clevedon coast oysters, battered fish, two eggs served w’ salad, crispy fries, lemon wedge & tartare sauce \$29.90

## From the Sea

Freshly battered tarakihi, crumbed scallops, mussels in the half shell, clevedon coast oysters, salt & pepper squid served with your choice of garden fresh salad & crispy fries or baby gourmet potatoes & seasonal vege served w’ tartare sauce \$29.90

\* Any of our seafood can be battered, pan fried or crumbed in a gluten free crumb

# salads

## Warm Marinated Chicken Salad

w’ seasonal fruit, camembert cheese, a creamy tarragon dressing, topped w’ crispy noodles \$23.50

## Grilled Chicken Salad

Grilled chicken breast sliced w’ streaky bacon, sauteed mushroom, avacado, served on salad greens, julienne, tomato, cucumber, camembert cheese w’ roasted red capsicum aioli & crispy noodles \$24.50

## Thai Beef Salad

Marinated beef strips w’ creamy spicy coconut cream sauce served w’ salad greens, julienne tomato, cucumber, topped w’ crispy noodles & sweet chilli dressing \$23.50

## Seafood Salad

Mussels, salt and pepper squid, prawn cutlets, tarakihi fingers on a garden fresh salad, served w’ citrus vinaigrette & citrus aioli \$25.50

## Mediterranean Lamb Salad

Grilled lamb rump slices layed upon salad greens w’ crumbed feta, olives, yoghurt mint dressing finished w’ toasted garlic flatbread and avacado \$27.50

PLEASE ASK US FOR  
CHILDREN’S MENU & SWEETS