

Caroline's
BOATSHED
≡ bar and eatery ≡

ADVISE
OUR STAFF
IF YOU HAVE
ANY DIETARY
REQUIREMENTS
FOR FOOD
ALLERGIES

V - Vegetarian
Vg - Vegan
GF - Gluten Free
DF - Dairy Free
GFO - Gluten Free
Option

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

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≡ breakfast

Breakfast Menu available until 4.30pm

Eggs Benedict (GFO)

Poached eggs on spinach & kumara hash w' your choice of smoked salmon, bacon or tomato & mushroom served on an english muffin topped w' balsamic reduction & hollandaise sauce \$18.00

Boat Shed Big Breakfast (GFO)

Crispy streaky bacon, portobello mushrooms, kransky sausages, eggs w' gourmet fried potatoes or hashbrowns, served w' tomatoes & toast
Small \$16.00
Large \$20.50

Boat Shed's Whooping Omelette

- Bacon, tomato & cheese \$16.00
- Mushroom, tomato & cheese \$16.00
- Smoked salmon, tomato & spring onion served w' hollandaise sauce \$17.00

Additional Extras

*Avocado Sliced	\$4.00	*Bacon (2)	\$4.00
*Portobello Mushroom	\$4.00	*Egg	\$2.00
*Tomatoes	\$4.00	*Hashbrown	\$2.50
*Onions	\$4.00	*Gravy Bowl	\$4.50
*Bowl of Seasonal Veg	\$8.50	*Salad Bowl	\$7.50
*Smoked Salmon 3 slices	\$5.00		

Vegetarian Fritter (V)

2 corn fritters on kumara & gourmet potato hash & spinach, 1 poached egg topped w' avocado, 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 (GFO)

Toasted french stick covered in garlic & herb butter \$9.50

Dips and Spreads (GFO)

A selection of toasted breads and assorted dips of the day \$16.50

Shrimp Cocktail

served w' lettuce, avocado & marie rose dressing. \$11.00

Scallops and Pancetta

Pan seared scallops topped with pancetta, avo oil & our own citrus aioli \$17.00

Anti Pasto (GFO)

Salami, trio of dips, olives, pickled onions, marinated mushrooms, gherkins, camembert & blue vein cheese w' grapes, crackers & toasted artisan bread 2pax \$29.00

Cheese Board (GFO)

Camembert, blue vein, aged cheddar, grapes, crackers, toasted crostini, pickled onions, gherkins & a trio of condiments. 2-3pax \$29.50

≡ seafood mains

Snapper Meal (GFO)

Crispy battered snapper, crispy fries, two eggs, salad, tartare sauce & lemon wedges \$32.00

Just Snapper & Fries (GFO)

Crispy battered fresh snapper w' crispy fries, homemade citrus aioli & lemon wedges \$24.00

Tarakihi Meal (GFO)

Freshly battered tarakihi served w' salad, crispy fries, two eggs, lemon wedge & tartare sauce served w' garden fresh salad \$28.50

Boat Shed's Scallop Lovers (GFO)

Crumbed or battered scallops served w' salad, crispy fries, lemon wedge & tartare sauce \$28.50

Chaddies Oysters

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

From the Sea (GFO)

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 (GFO)

w' seasonal fruit, camembert cheese, a creamy tarragon dressing, topped w' crispy noodles \$24.50

Grilled Chicken Salad (GFO)

Grilled chicken breast sliced w' streaky bacon, sauteed mushroom, avocado, served on salad greens, tomato, cucumber, camembert cheese w' roasted red capsicum aioli & crispy noodles \$25.50

Seafood Salad (GFO)

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 avocado \$27.50

Falafel Salad (V, Vg, DF & GFO)

2 falafel patties, portobello mushroom, kumara hash, sliced onion, oven roasted. Served with avocado, tomato, cucumber w' a duo of Tahini & sweet chilli mayo and finished with a balsamic drizzle \$24.50

***Whilst every precaution is taken in the preparation of Gluten Free dishes, we do not operate in a gluten free environment, some traces may be present.**

≡ loaded burgers & sammies

Open Boat Shed Burger (GFO)

Two premium beef patties, hashbrown, cheese, bacon, egg, onion rings, lettuce & tomato on an open burger bun served w' fries \$21.00

Steak Sandwich (GFO)

200gm medium rare sirloin steak, egg, cheese, caramelized onion, lettuce & tomato 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' fries topped with onion rings \$18.20

Falafel Burger (V, Vg, DF & GFO)

2 falafel patties, gourmet potatoes, sliced red onion heirloom tomatoes oven roasted served on a G/F bun with a duo of Tahini & sweet chilli mayo sauces, lettuce tomato, avocado & mango w' petite salad garnish. \$18.50

Fish Burger (GFO)

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

A Real Kiwi Burger (GFO)

Two premium beef patties w' lettuce, tomato, red onion, beetroot, Streaky bacon & soft egg served w' aioli & BBQ sauce & crispy fries \$18.00

Chicken Sandwich (GFO)

Grilled chicken breast topped with camembert, salad, aioli & plum sauce in toasted artisan bread served w' crispy fries \$18.50

≡ munchies

Loaded 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

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 pork belly pieces w' a plum sauce
4 spicy crumbed beef koftas
4 house made crumbed chicken tenders w' garlic aioli served w' fries, artisan breads & side salad garnish up to 4pax \$33.00

≡ mains

Lamb Rump (GFO)

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 & beetroot puree \$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 \$26.50

Pork Belly (GFO)

Twice cooked, served w' mash & seasonal vege, crispy crackling, & apple sauce & pork jus \$30.00

Crispy Salmon (GF)

Pan seared then finished in the oven served upon crushed potatoes, seasonal vege drizzled with a lemon & caper cream sauce \$29.50

Butter Chicken

House made tandoori butter chicken served w' basmati rice & garlic naan bread \$22.50

Pasta

Fettuccine pasta w' chicken & mushrooms, in a creamy white wine basil & pesto sauce, topped w' parmesan cheese, avocado oil \$22.00

Stuffed Capsicum (V, Vg GF & DF)

Loaded capsicum with a mild spiced rice vegetable filling, including chilli beans oven roasted with portobello mushrooms, sliced onion & avocado, heirloom tomato served on spinach, topped with an avocado oil & balsamic drizzle \$26.00

≡ from the grill

*choice of mushroom, pepper, garlic or blue cheese sauce
*\$4.00 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 \$32.50

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 \$35.00

Ronnies Favourite

250gm Angus Pure scotch fillet steak served w' eggs, onions, crispy fries & your choice of sauce \$33.50

Real Kiwi Bloke

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

HOUSE WINES

The Maker Sauvignon Blanc	\$8.00 g	\$30.00 b
The Maker Chardonnay	\$8.00 g	\$30.00 b
The Maker Pinot Gris	\$8.00 g	\$30.00 b
The Maker Merlot	\$8.00 g	\$30.00 b

SAUVIGNON BLANC

Haha Sauvignon Blanc	\$8.50 g	\$32.00 b
Astrolabe Sauvignon Blanc	\$9.50 g	\$39.00 b

CHARDONNAY

Haha Chardonnay	\$9.00 g	\$34.00 b
We have a great range available - please ask your server		

PINOT GRIS

Haha Pinot Gris	\$8.50 g	\$32.00 b
The Ned Pinot Gris	\$9.20 g	\$34.00 b

VARIETALS

Brown Brothers Moscato		\$30.00 b
Montana Infinity 9% alc		\$28.00 b
The Ned Rose	\$9.00 g	\$35.00 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
Moet 200ml		\$28.00 b
Moet 750ml		\$76.00

REDS

Brown Brother Merlot	\$8.80 g	\$33.00 b
Brown Brothers Shiraz		\$33.00 b
Haha Pinot Noir		\$38.00 b
Rabbit Ranch Pinot Noir	\$10.20 g	\$43.00 b

PORTS / SHERRY 90ml pour size

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

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

TAP BEER

Tui	\$7.50 h	\$5.00 12oz
Export	\$7.50 h	\$5.00 12oz
Guinness	\$9.80 p	\$7.00 12oz
Pan Head	\$8.80 h	\$7.50 12oz
Speights Old Dark	\$7.80 h	\$5.50 12oz
Speights Mid Strength	\$7.50 h	\$5.00 12oz
Steinlager	\$7.80 h	\$6.00 12oz

QUARTS

Heineken	\$12.00
DB	\$8.00
Export	\$8.00
Speights	\$8.50
Tui	\$8.00
Waikato	\$8.50

SMALL BOTTLES

Corona	\$8.00
Export 33	\$7.50
Export Citrus - Lemon	\$7.00
Heineken	\$7.50
Mac's Mid Vicious (2.5%)	\$8.00
Steinlager Classic	\$7.50
Stella Artois	\$8.50

CRAFT BEERS

Panhead Super Charger Handle	\$9.00
We have a great range available - please ask your server	

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 Black	\$7.00
KGB Lemon	\$7.00
Pink Gin	\$7.80
Raspberry Cruisers	\$7.00
Smirnoff Black 7%	\$7.80
Smirnoff Red 5%	\$7.20
Woodstock 5%	\$7.20
Midori Illusion	\$7.00
Monteiths Apple Cider	\$7.20
Rekorderlig Ciders	\$11.50

Caroline's

BOATSHED

bar and eatery

Sweets

Freshly Baked Sticky Date Pudding

\$12.50

Served w'our house made caramel sauce,
w'vanilla ice cream, Chefs own toffee shard
and topped w whipped cream

Raspberry and White Chocolate Cheese Cake

\$12.50

Chefs own, served with homemade toffee shard, vanilla
ice cream & topped w'whipped cream

Chocolate Mud Cake

\$12.50

Chocolate fudge cake, served w'chocolate sause, vanilla
ice cream & whipped cream topped w'Chefs own toffee
shard

Ice Cream Sundae

\$9.50

Your choice of
Chocolate
Caramel
Strawberry
Passion fruit
all topped with whipped cream

Eaton Mess

\$12.50

Raspberries mixed w'crispy meringues,
whipped cream & raspberry sauce

Sweets

Freshly Baked Sticky Date Pudding

\$12.50

Served w'our house made caramel sauce,
w'vanilla ice cream, Chefs own toffee shard
and topped w whipped cream

Raspberry and White Chocolate Cheese Cake

\$12.50

Chefs own, served with homemade toffee shard,
vanilla ice cream & topped w'whipped cream

Chocolate Mud Cake

\$12.50

Chocolate fudge cake, served w'chocolate
sause, vanilla ice cream & whipped cream topped
w'Chefs own toffee shard

Ice Cream Sundae

\$9.50

Your choice of
Chocolate
Caramel
Strawberry
Passion fruit

all topped with whipped cream

Eaton Mess

\$12.50

Raspberries mixed w'crispy meringues,
whipped cream & raspberry sauce