



≡ *sweets*

Freshly Baked Sticky Date Pudding
Served w' our House made caramel sauce, w' vanilla ice cream, Chef's own toffee shard and topped w' whipped cream \$15.50

Raspberry & White Chocolate Cheesecake
Chef's own, served w' homemade toffee shard, vanilla ice cream and topped w' whipped cream \$15.50

Chocolate Stack
Chocolate fudge cake, served w' a house made chocolate sauce, vanilla ice cream & whipped cream, topped w' Chef's own toffee shard \$15.50

Eaton Mess
Raspberries mixed w' crisp meringues, whipped cream & raspberry sauce \$15.50

Classic Banana Split
Ice cream and banana served with cream and waffles topped with your choice of sauce / caramel, strawberry chocolate, passion fruit or butterscotch. \$12.50

Ice Cream Sundae
Your choice of
Chocolate
Caramel
Strawberry
Passionfruit \$10.00

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.

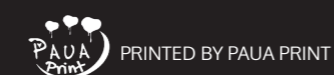
To avoid any embarrassment we ask that the person who makes the booking ensures that all their guests if paying individually, pay their part or they will incur all the tables costs.

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

MAY 2022



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

COELIAC
SURCHARGE
\$2.00

GLUTEN FREE
SURCHARGE
\$2.00

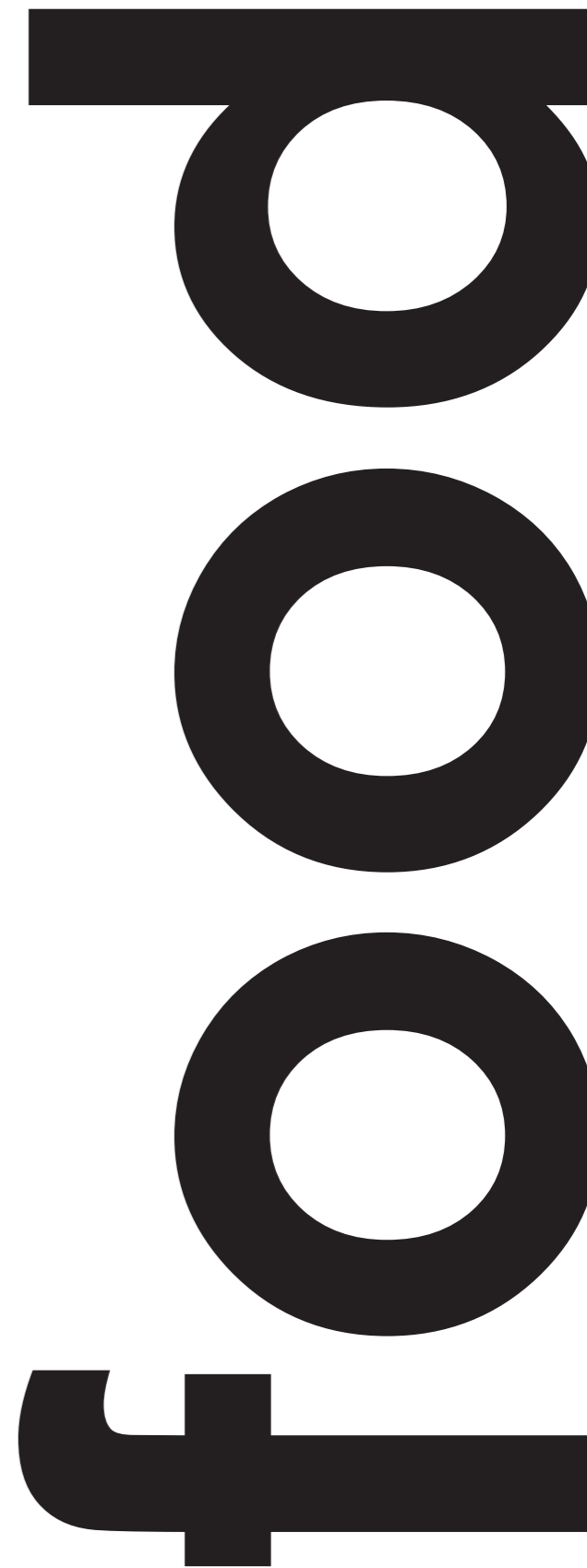
A \$3 charge will apply to build your own plate requests

All veges are served with a hollandaise sauce

PLEASE ASK US FOR OUR CHILDREN'S MENU

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.

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



≡ *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

\$21.50

Papa's Big Breakfast (GFO)

Crispy streaky bacon, portobello mushrooms, kransky sausages, eggs w' gourmet fried potatoes or hashbrowns, tomatoes & toast

Large **\$23.00** Small **\$19.00**

Dolly's Whooping Omelette

- Bacon, tomato & cheese **\$19.50**
- Mushroom, tomato & cheese **\$17.50**
- Smoked salmon, tomato & spring onion served w' hollandaise sauce **\$20.00**

Additional Extras

*Avocado Sliced	\$4.50	*Bacon (2)	\$6.50
*Portobello Mushroom	\$5.00	*Egg	\$3.00
*Tomatoes	\$5.50	*Hashbrown	\$3.00
*Onions	\$4.50	*Gravy Bowl	\$5.00
*Bowl of Seasonal Veg	\$10.00	*Salad Bowl	\$10.00
*Smoked Salmon 3 slices	\$7.50	*Side Salad	\$6.50

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

\$21.50

Pancake

w' streaky bacon, grilled banana, finished w' maple syrup, berry compote & cream

\$19.50

≡ *starters*

Garlic Bread (GFO)

Toasted french stick covered in garlic & herb butter

\$10.00

Dips and Spreads (GFO)

A selection of toasted breads and assorted dips of the day

\$18.00

Shrimp Cocktail

served w' lettuce, avocado & marie rose dressing.

\$14.00

Scallops and Pancetta

Pan seared scallops topped with pancetta & our own citrus aioli and citrus vinaigrette

\$18.50

Anti Pasto (GFO)

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

2pax

\$35.00

Salt Pepper Squid

Served in garnish salad & citrus aioli, citrus vinaigrette

\$15.00

Cheese Board (GFO)

Camembert, blue vein, aged cheddar, grapes, crackers, toasted crostini, pickled onions, gherkins & a trio of condiments.

2-3pax

\$36.50

≡ *loaded burgers & sammies*

Open Boat Shed Burger

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

\$23.50

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' fries

\$22.50

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

\$19.00

Falafel Burger (V, Vg, DF & GFO)

One falafel patty, 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 salad.

\$23.00

Fish Burger (GFO)

Freshly battered tarakihi fillets, soft egg, lettuce, tomato, beetroot & cheese on a toasted burger bun, topped with tartare sauce & served w' fries

\$22.50

A Real Kiwi Burger

One premium beef patty w' cheese, lettuce, tomato, red onion, beetroot, Streaky bacon & soft egg burger bun topped w' aioli & BBQ sauce & served with fries - add an extra pattie for \$3

\$22.00

Chicken Sandwich (GFO)

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

\$20.50

Sizzler Burger

Cajun southern fried style chicken breast on burger bun with garlic aioli, streaky bacon, lettuce, tomato, sliced camembert, pineapple, sweet chilli sauce and avocado served w' fries and salsa

\$23.50

≡ *from the grill*

*choice of mushroom, pepper, garlic or blue cheese sauce
*\$4.50 for extra sauces

Boat Shed's Scotch Fillet

250gm Angus Pure Scotch Fillet served w' your choice of garden fresh salad w' fries or roasted gourmet potatoes & seasonal vege & your choice of sauce

\$34.00

Ronnies Favourite

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

\$35.00

Real Kiwi Bloke

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

\$40.00

≡ *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

\$33.50

Chef's Chicken Breast

Parmesan, herb crusted chicken breast fillet served on roasted kumara hash with braised red cabbage and cauliflower cream

\$31.00

Pork Belly (GFO)

Twice cooked, gourmet potatoes & veges or salad & fries, crispy crackling, & apple sauce & pork jus

\$31.50

Boatshed Salmon (GF)

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

\$31.00

Butter Chicken

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

\$25.00

Pasta

Fettuccine pasta w' chicken & mushrooms, in a creamy white wine basil & pesto sauce, topped w' parmeasan cheese

\$26.00

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 a balsamic drizzle

\$29.50

≡ *seafood mains*

Snapper Meal (GFO)

Crispy battered Snapper, w' fries, two eggs, salad, tartare sauce & lemon

\$33.50

Just Snapper & Fries (GFO)

Crispy battered fresh Snapper w' fries, tartare sauce & lemon

\$26.00

Tarakihi Meal (GFO)

Freshly battered Tarakihi served w' salad, fries, two eggs, lemon & tartare sauce served w' garden fresh salad

\$30.50

Real Scallop Lovers (GFO)

Battered Scallops served w' salad, fries, lemon & tartare sauce

\$31.00

From the Sea (GFO)

Freshly battered Tarakihi, crumbed scallops, mussels in the half shell, prawn cutlets, salt & pepper squid served with your choice of garden fresh salad & fries or baby gourmet potatoes & seasonal vege served w' tartare sauce

\$32.50

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

≡ *munchies*

Loaded Wedges

Topped w' ham, spring onions, melted cheese & sour cream

Small \$15.50 Large

\$24.50

Fries

Small \$10.00

Large

\$16.50

Beef Nachos

Corn chips topped, mild chilli mince beef, spring onions, melted cheese & sour cream

\$18.00

Chicken Nachos

Corn chips topped, chicken breast, mushrooms, capsicum in a mild creamy chilli sauce, melted cheese & sour cream

\$20.50

Premium Barbecued Ribs

Six of our ribs marinated in our housemade barbecue sauce...

\$23.00

Add on fries

\$5.50

Side salad

\$6.50

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

\$38.50

≡ *salads*

Warm Marinated Chicken Salad (GFO)

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

\$26.50

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

\$28.00

Seafood Salad (GFO)

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

\$29.00

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

\$31.50

Falafel Salad (V, Vg, DF & GFO)

2 house made falafel patties, portobello mushroom, gourmet potatoes, sliced onion, oven roasted. Served with avocado, tomato, cucumber w' a duo of Tahini & sweet chilli mayo and finished with a balsamic drizzle

\$28.50

Asian Spiced Duck Salad

Asian spiced duck, mango, avocado, red onion, tomato, cucumber salad with asian aioli, honey soy glaze, served on a herb crepe

\$27.50

≡ *non alcoholic*

Bunderberg

Lemon Lime & Bitters	\$6.00
Ginger beer	\$6.00
Passionfruit	\$6.00
Blood orange	\$6.00
Peach	\$6.00
Creaming Soda	\$6.00

Can Drinks

Coke	\$4.50
L&P	\$4.50
Sprite	\$4.50
Sprite (No Sugar)	\$4.50
Diet Coke	\$4.50
Coke (No Sugar)	\$4.50
Red Bull	\$6.00
Red Bull (Sugar Free)	\$6.00
V Green	\$5.00
V Blue	\$5.00
V Sugar Free	\$5.00

Juices

	12 oz	Handle
Apple	\$4.60	\$6.40
Cranberry	\$4.60	\$6.40
Tomato	\$4.60	\$6.40
Pineapple	\$4.60	\$6.40
Disney Kids Juices	\$5.00	
S.Pellogrino Sparking Water	\$6.00	
Raspberry or Lime Cordial		50c

Tap Drinks

	12 oz	Handle	Jug
Coke	\$5.00	\$6.00	\$13.50
Coke (No Sugar)	\$5.00	\$6.00	\$13.50
Lemonade	\$5.00	\$6.00	\$13.50
Fanta	\$5.00	\$6.00	\$13.50
Tonic	\$4.50	\$5.50	
Soda	\$3.60	\$4.20	
Ginger Ale	\$4.50	\$5.50	
Keri Orange Juice	\$5.50	\$7.00	\$16.00

≡ *l'affare Coffee*

Flat White	\$5.50	\$6.00
Latte	\$6.50	
Cappuccino	\$5.50	\$6.00
Chai Latte	\$6.00	
Mochaccino	\$6.50	
Short Black	\$4.50	
Long Black	\$5.00	
Hot Chocolate	\$6.00	
Lemon Honey Ginger	\$5.50	
Fluffy	\$2.20	

Flavoured Syrups

Vanilla, Chai, Hazelnut, Caramel + 80c

Almond or Soy Milk + 80c

Tea Varieties

	Tea 4 one	Tea 4 two
Earl Grey, English Breakfast, Green and Berry.	\$6.00	\$8.00

Ice Cold Drinks

Iced Chocolate, Iced Coffee or Iced Mocha \$9.00

Caroline's
BOATSHED
≡ bar and eatery ≡

drinks

≡ *from the bar*

HOUSE WINES

The Maker Sauvignon Blanc	\$9.50 g	\$35.00 b
The Maker Chardonnay	\$9.50 g	\$35.00 b
The Maker Pinot Gris	\$9.50 g	\$35.00 b
The Maker Merlot	\$9.50 g	\$35.00 b

SAUVIGNON BLANC

Haha Sauvignon Blanc	\$10.00 g	\$36.00 b
Astrolabe Sauvignon Blanc	\$11.50 g	\$44.00 b

CHARDONNAY

Haha Chardonnay	\$10.20 g	\$36.00 b
Main Divide Chardonnay	\$10.50 g	\$39.00 b

PINOT GRIS

Haha Pinot Gris	\$10.00 g	\$36.00 b
The Ned Pinot Gris	\$11.20 g	\$40.00 b

VARIETALS

Wither Hills Riesling		\$34.50 b
Brown Brothers Moscato		\$33.50 b
The Ned Rose	\$11.20 g	\$40.00 b

BUBBLES

Asti Riccadonna		\$35.00 b
Deutz Cuvee		\$54.00 b
Deutz 200ml		\$18.00 b
750ml Lindauer Brut · Sauvignon · Fraise Pinot Gris		\$34.50 b
200ml Lindauer Brut · Sauvignon · Fraise Pinot Gris		\$12.50 b
Moet 200ml		\$31.00 b
Moet 750ml		\$95.00 b
Brown Brothers Prosecco 200ml		\$14.50 b

REDS

Osyter Bay Merlot	\$10.00 g	\$37.00 b
Rabbit Ranch Pinot Noir	\$12.00 g	\$47.00 b
Maker Merlot	\$9.50 g	\$35.00 b

PORTS 90ml pour size

Brown Brothers Tawny Port		\$9.00
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CIDERS

Monteith's Apple		\$9.20
Rekorderlig Strawberry lime		\$13.00

TAP BEER

Tui	\$8.80 h	\$7.50 12oz
Export	\$8.80 h	\$7.50 12oz
Guinness	\$12.50 h	\$9.00 12oz
Pan Head	\$12.00 h	\$9.80 12oz
Seasonal Craft	\$12.00 h	\$9.80 12oz
Steinlager	\$9.20 h	\$8.00 12oz

QUARTS

Heineken		\$13.50
DB		\$9.00
Export		\$9.00
Speights		\$9.50
Tui		\$9.00
Waikato		\$9.50
Steinlager		\$13.50

CRAFT BEERS

Panhead Super Charger - on tap	\$12.00 h	\$9.80 12oz
Seasonal Craft - on tap	\$12.00 h	\$9.80 12oz
Panhead Hazy	\$12.00h	\$9.80 oz

Panhead Pilsner		\$10.50
Panhead Pale Ale		\$10.50

BOTTLES

Corona		\$9.50
Export 33 (low carbs)		\$9.00
Export Citrus - Lemon		\$8.80
Heineken		\$9.20
Heineken 0% (non alcoholic)		\$9.00
Mac's Mid Vicious (2.5%) Can		\$8.80
Peroni Libera (non alcoholic)		\$9.50
Speights Old Dark		\$8.80
Speights Summit Ultra Low Carb		\$9.20
Speights Mid Strength		\$8.80
Steinlager Classic		\$9.00
Steinlager Ultra Light (low carbs)		\$8.80
Stella Artois		\$9.20

RTD's

Canadian Club		\$9.00
Mudshake		\$8.50
Coruba		\$9.80
Bombay Gin & Tonic		\$10.00
Gin & Tonic		\$9.00
Jack Daniels		\$10.50
Jim Beam		\$10.50
KGB Lemon		\$8.80
Pink Gin		\$9.50
Raspberry Cruisers		\$8.50
Smirnoff Black 7%		\$9.50
Smirnoff Red 5%		\$9.00
Woodstock 5%		\$9.00
Midori Illusion		\$8.80
Longwhite		
- Apple& Pear		\$9.50
- Lemon & Lime		\$9.50
- Raspberry		\$9.50