

Caroline's BOATSHED ≡ bar and eatery ≡

≡ 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
Cheesecake of the Month Ask the friendly staff for the flavour of the month	\$15.50
Chocolate Stack Chocolate fudge cake, served w' our 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 wafers topped with your choice of sauce: caramel, strawberry, chocolate, passion fruit, or butterscotch	\$13.50
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.

The Boatshed Crew

NOVEMBER 2025

**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

Papa's Big Breakfast (GFO)

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

Large **\$24.00** Small **\$20.00**

Dolly's Whopping Omelette

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

Additional Extras

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

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

Pancake

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

≡ starters

Garlic Bread (GFO)

Toasted french stick covered in garlic & herb butter

Dips and Spreads (GFO)

A selection of toasted breads and assorted dips of the day

Shrimp Cocktail

served w' lettuce, avocado & marie rose dressing.

Scallops and Pancetta

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

Anti Pasto (GFO)

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

2-3pax

Salt Pepper Squid

Served in garnish salad & citrus aioli, citrus vinaigrette

Cheese Board (GFO)

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

2-3pax

≡ 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

\$24.50

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

\$23.50

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

\$20.00

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

\$25.00

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

\$24.00

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 patty for \$3

\$22.50

Chicken Sandwich (GFO)

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

\$21.50

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

\$24.50

≡ from the grill

*choice of mushroom, pepper, garlic or blue cheese sauce
*\$.45 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

\$36.00

Ronnie's Favourite

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

\$37.00

Real Kiwi Bloke

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

\$42.00

≡ 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

\$34.50

Pork Belly (GFO)

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

\$33.50

Boatshed Salmon (GF)

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

\$34.00

Butter Chicken

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

\$27.00

Pasta

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

\$27.50

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

\$32.00

≡ seafood mains

Snapper Meal (GFO)

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

\$34.00

Just Snapper & Fries (GFO)

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

\$26.50

Tarakihi Meal (GFO)

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

\$31.50

Real Scallop Lovers (GFO)

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

\$32.00

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

\$33.50

* 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

\$16.00

Fries

\$12.00

Beef Nachos

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

\$20.00

Chicken Nachos

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

\$21.50

Premium Barbecued Ribs

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

\$23.00

Add on fries
Side salad

\$5.50
\$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

\$42.50

≡ salads

Warm Marinated Chicken Salad (GFO)

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

\$27.50

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

\$29.50

Seafood Salad (GFO)

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

\$31.50

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

\$32.50

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

\$29.50

≡ 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	Jug
Apple	\$5.00	\$7.00	\$16.00
Cranberry	\$5.00	\$7.00	\$16.00
Tomato	\$5.00	\$7.00	\$16.00
Pineapple	\$5.00	\$7.00	\$16.00
Disney Kids Juices	\$5.00		
S.Pellegrino Sparkling Water	\$7.00		
Raspberry or Lime Cordial			50c

Tap Drinks

	12 oz	Handle	Jug
Coke	\$5.00	\$7.00	\$14.00
Coke (No Sugar)	\$5.00	\$7.00	\$14.00
Lemonade	\$5.00	\$7.00	\$14.00
Fanta	\$5.00	\$7.00	\$14.00
Tonic	\$5.00	\$6.00	
Soda	\$5.00	\$6.00	
Ginger Ale	\$5.00	\$6.00	
Keri Orange Juice	\$6.00	\$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

Almond or Soy Milk

+ 80c

Tea Varieties
Earl Grey, English Breakfast,
Green and Berry.

Tea 4 one

\$6.00

Tea 4 two

\$8.00

Ice Cold Drinks
Iced Chocolate, Iced Coffee
or Iced Mocha

\$9.00

Caroline's
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from the bar

HOUSE WINES

The Maker Sauvignon Blanc	\$10.00 g	\$39.00 b
The Maker Chardonnay	\$10.00 g	\$39.00 b
The Maker Pinot Gris	\$10.00 g	\$39.00 b
The Maker Merlot	\$10.00 g	\$39.00 b

SAUVIGNON BLANC

Haha Sauvignon Blanc	\$11.00 g	\$40.00 b
Astrolabe Sauvignon Blanc	\$12.00 g	\$44.00 b

CHARDONNAY

Haha Chardonnay	\$11.00 g	\$40.00 b
Main Divide Chardonay	\$12.00 g	\$44.00 b

PINOT GRIS

Haha Pinot Gris	\$11.00 g	\$40.00 b
The Ned Pinot Gris	\$12.00 g	\$44.00 b

VARIETALS

Brown Brothers Moscato		\$34.00 b
The Ned Rose	\$12.00 g	\$44.00 b

BUBBLES

Asti Riccadonna		\$39.00 b
Deutz Cuvee		\$56.00 b
Deutz 200ml		\$18.00 b
750ml Lindauer Brut · Sauvignon · Fraise		
Pinot Gris		\$36.00 b
200ml Lindauer Brut · Sauvignon · Fraise		
Pinot Gris		\$15.00 b
Moet 200ml		\$31.00 b
Moet 750ml		\$95.00 b
Brown Brothers Prosecco 200ml		\$15.00 b

REDS

Osyter Bay Merlot	\$11.00 g	\$42.00 b
Rabbit Ranch Pinot Noir	\$12.50 g	\$48.00 b
Maker Merlot	\$10.00 g	\$39.00 b

PORTS 90ml pour size

Brown Brothers Tawny Port		\$10.00
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CIDERS

Monteith's Apple		\$10.00
Rekorderlig Strawberry lime		\$14.00

TAP BEER

Tui	\$10.00 h	\$9.00 12oz
Export	\$10.00 h	\$9.00 12oz
Guinness	\$13.50 h	\$10.00 12oz
Pan Head Super Charger	\$12.50 h	\$10.00 12oz
Seasonal Craft (price may vary)		

QUARTS

DB		\$11.00
Export		\$11.00
Speights		\$11.00
Tui		\$11.00
Waikato		\$11.00
Speights Summit Ultra Low Carb		\$11.00

CRAFT BEERS

Panhead Super Charger - on tap	\$12.50 h	\$11.00 12oz
Panhead Hazy	\$13.00h	\$11.50 oz

Panhead Pilsner bottles	\$10.50
Panhead Pale Ale bottles	\$10.50

BOTTLES

Corona		\$10.00
Export 33 (low carbs)		\$10.00
Export Citrus - Lemon		\$9.00
Heineken		\$10.00
Heineken 0% (non alcoholic)		\$9.00
Mac's Mid Vicious (2.5%) Can		\$9.00
Peroni Libera (non alcoholic)		\$9.50
Speights Old Dark		\$9.00
Speights Summit Ultra Low Carb		\$10.00
Speights Mid Strength		\$9.00
Steinlager Classic		\$9.50
Stella Artois		\$10.00

RTD's

Canadian Club		\$10.00
Mudshake		\$10.00
Coruba Rum bottle		\$11.00
Bombay Gin & Tonic		\$10.00
Gin & Tonic		\$9.50
Jack Daniels		\$11.00
Jim Beam		\$11.50
KGB Lemon		\$9.00
Pink Gin		\$10.00
Raspberry Cruisers		\$9.00
Smirnoff Black 7%		\$10.00
Smirnoff Red 5%		\$9.00
Woodstock 5%		\$10.00
Longwhite		
- Apple& Pear		\$10.00
- Lemon & Lime		\$10.00
Hard Rated can		\$9.00