



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

≡ 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 waffers 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



== 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		
		\$23.50

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		
		\$19.50
		\$18.00
		\$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 Ramekin \$5.00
*Bowl of Seasonal Veg	\$10.00	*Side Salad \$6.50
*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		
		\$22.00

Pancake		
w’ streaky bacon, grilled banana, finished w’ maple syrup, berry compote & cream		
		\$21.00

== starters

Garlic Bread (GFO)		
Toasted french stick covered in garlic & herb butter		
		\$12.50

Dips and Spreads (GFO)		
A selection of toasted breads and assorted dips of the day		
		\$20.00

Shrimp Cocktail		
served w’ lettuce, avocado & marie rose dressing.		
		\$16.00

Scallops and Pancetta		
Pan seared scallops topped with pancetta & our own citrus aioli and citrus vinaigrette		
		\$19.50

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	\$41.00

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	\$40.50

== 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		
		\$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 pattie 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		
*\$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		
		\$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		
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== 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 barbe-cue sauce...		
	Add on fries	\$23.00
	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.Pellogrino Sparking 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	+ 80c
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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
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Caroline's
BOATSHED
≡ bar and eatery ≡

drinks

≡ *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 Chardonnay	\$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