

# B R E A D S

<b>garlic bread</b> v	9.90
+ ADD cheese v +2	
+ ADD cheese & bacon +4	
<b>cheese &amp; garlic share pizza</b> v gfo	11.90
<b>bruschetta</b> v	12.90
tomato, basil, onion & garlic topped w/ parmesan & balsamic on toasted ciabatta	
<b>mezze platter</b> serves 2	24.90
w/ turkish bread, house-made dip, grilled	

## TO START

<b>premium oysters</b>			
natural <small>GF</small>	½ DOZ	<b>25.90</b>	DOZ <b>36.90</b>
kilpatrick <small>GF</small>	½ DOZ	<b>28.90</b>	DOZ <b>40.90</b>
mornay <small>GF</small>	½ DOZ	<b>28.90</b>	DOZ <b>40.90</b>
<b>crab bao buns</b> <sup>2</sup>			<b>15.90</b>
tempura battered soft shell crab served in bao buns w/ asian slaw & an intense citrus dressing			
<b>ocean chowder</b>			<b>15.90</b>
calamari, mussels, prawns, barramundi, salmon, crab, baby octopus, cuttlefish & vegetables in a creamy garlic dill soup w/ a bread roll			
<b>salt &amp; pepper calamari</b> <small>VLG</small>			<b>15.90</b>
w/ our sticky signature dipping sauce			
<b>tandoori chicken skewers</b> <sup>3</sup> <small>GF</small>			<b>14.90</b>
grilled & served w/ tzatziki			
<b>duck spring rolls</b> <sup>3</sup>			<b>15.90</b>
w/ house-made hoisin sauce			
<b>marinated lamb cutlets</b> <sup>3</sup> <small>contains nuts</small>			<b>19.90</b>
w/ dukkah dried spices & tzatziki			
<b>coconut crumbed prawns</b> <sup>5</sup>			<b>17.90</b>
w/ nam jim dipping sauce			
<b>crumbed camembert</b> <sup>4</sup> w/ cranberry sauce			<b>14.90</b>
<b>marinated halloumi</b> <sup>V GF</sup>			<b>14.90</b>
grilled w/ beetroot & agave sauce			
<b>chicken wings</b> <small>VLGO</small>	x10	<b>16.90</b>	x20 <b>24.90</b>
choose a sauce...			
asian nam jim, frank's hot w/ a side of blue cheese sauce <sup>VLG</sup> , smokey bbq <sup>VLG</sup> or no sauce			<small>VLG</small>

# STEAK

all char-grilled & served w/ your choice of gluten-free sauce; creamy pepper, house gravy, creamy garlic, mushroom, dianne, black garlic butter or hollandaise (all contain dairy)

all served w/ your choice of two sides;  
chips, mash, salad or vegetables

<b>petite eye fillet</b> 200g gfo	<b>43.90</b>
teys black angus, centre cut, grain-fed, msa	
<b>sirloin</b> 300g gfo arlo grain-fed, msa	<b>43.90</b>
<b>rump</b> 300g gfo arlo premium grain-fed, msa	<b>39.90</b>
<b>op rib on the bone</b> 400g gfo	<b>49.90</b>
nolan's private selection, grain-fed, msa	
<b>+ ADD steak topper</b>	
egg GF	+2
chicken wings 3 GFO	+5
salt & pepper calamari VLG	+8
garlic prawns 3	+10
all steak weights can vary please allow 25-40mins	

## SEAFOOD

please note all of our fish dishes may contain bones

<b>seafood pie</b>	26.90
house-made, flaky pastry top w/ calamari, mussels, prawns, barramundi, salmon, crab, baby octopus, cuttlefish & vegetables in a creamy garlic dill sauce w/ chips or mash & a bread roll	
<b>prawn &amp; crab linguini</b>	32.90
w/ fresh basil, garlic, confit chilli, onion, spinach, prawns & sand crab tossed lightly through white wine & topped w/ parmesan	
<b>fish &amp; chips</b>	26.90
beer-battered barramundi w/ salad, chips, lemon wedge & tartare sauce	
<b>garlic prawns</b> <small>6 gf</small>	29.90
served w/ coconut rice & salad	
<b>fish of the day</b> <small>gf</small>	32.90
grilled w/ broccolini, chat potatoes, grilled lemon, confit cherry tomatoes & hollandaise side sauce	
<b>salt &amp; pepper calamari</b> <small>v1go</small>	24.90
w/ our sticky signature dipping sauce, salad & chips	

## MAINS

all schnitzels served w/ chips & salad	
<b>vegan schnitzel</b> <small>vegan</small>	<b>23.90</b>
<b>chicken schnitzel</b> house-crumbed	<b>23.90</b>
+ ADD sauce	+2
american mustard, creamy pepper, mushroom, dianne, sweet chilli, house gravy, hot english, mini tabasco, creamy garlic, aioli or hollandaise	
+ ADD schnitzel topper	
<b>parmy</b> leg ham, cheese & napolli	+4
<b>french parmy</b> bacon, smashed avo & hollandaise	+5
<b>braised beef &amp; guinness pie</b>	<b>24.90</b>
house-made, flaky pastry top w/ chips or mash & a bread roll	
<b>nachos</b> <small>gf</small>	<b>24.90</b>
w/ house-made chilli-con-carne, gluten-free corn chips, smashed avocado, sour cream, cheese, house tomato salsa & mini tabasco sauce	
<b>chicken panang curry</b> <small>contains nuts</small>	<b>24.90</b>
served w/ coconut rice & naan bread	
<b>lasagne</b>	<b>24.90</b>
served w/ chips & salad	
<b>barkers creek pork cutlet</b> <small>gf</small>	<b>33.90</b>
grilled w/ house mash, broccolini, spicy mild apple compote & house gravy	
<b>wild mushroom risotto</b> <small>v gf</small>	<b>29.90</b>
enoki, wood ear & shitake oyster mushrooms w/ peas, shallots, parmesan, pesto, white wine & cream	
+ ADD a drizzle of truffle oil	+2
<b>chicken supreme</b> <small>gf</small>	<b>31.90</b>
crispy skin chicken breast, wrapped in prosciutto, served w/ sweet potato mash, asparagus, wilted spinach & a pernod mushroom sauce	

# PIZZA

served on our hand-stretched, house-made bases  
+ADD buvetti gluten-free base gf

<b>by the sea</b> <small>gfo</small>	<b>26.90</b>
bordelaise butter base, roasted garlic prawns, crab, mozzarella cheese, shallots & dried herbs	
<b>pepperoni</b> <small>gfo</small>	<b>21.90</b>
rich tomato base, slices of pepperoni & mozzarella	
<b>vegetarian</b> <small>v gfo</small>	<b>23.90</b>
rich tomato base, artichokes, grilled eggplant, broccoli, roasted peppers, caramelised onions, mushrooms, semi-dried tomatoes & mozzarella	
<b>smokey bbq chicken</b> <small>gfo</small>	<b>24.90</b>
smokey bbq chicken, bacon, shallots, smokey bbq sauce & mozzarella	
<b>spanish chorizo &amp; goats cheese</b> <small>gfo</small>	<b>23.90</b>
rich tomato base w/ spicy chorizo, bacon, caramelised onions, roasted peppers, chilli flakes, goats cheese, rocket & mozzarella cheese	
<b>supreme</b> <small>gfo</small>	<b>25.90</b>
w/ tomato base, pepperoni, ham, shallots, onion, capsicum, mushrooms, olives, pineapple & cheese	
<b>hawaiian</b> <small>gfo</small>	<b>23.90</b>
rich tomato base, ham, pineapple & mozzarella	
<b>margherita</b> <small>v gfo</small>	<b>21.90</b>
rich tomato base, buffalo mozzarella & fresh herbs	
<b>half/half</b> <small>gfo</small>	<b>26.90</b>
selection of 'half & half' of any of the above pizzas	
<b>+ ADD extra toppings</b>	
fresh/dried chilli, capsicum, pineapple, egg, beetroot, eggplant, mozzarella, jalapenos, olives, mushrooms	<b>+2<sup>ea</sup></b>
anchovies, avocado, bacon, chorizo, ham, pepperoni	<b>+3<sup>ea</sup></b>
bbq chicken, goats cheese, gluten-free base	<b>+5<sup>ea</sup></b>
garlic prawns <small>6 halves</small>	<b>+10<sup>ea</sup></b>

## BURGERS

all served w/ chips

<b>vegan schnitzel burger</b>	<small>vegan</small>	<b>24.90</b>
vegan schnitzel, toasted potato bun, smokey tomato chutney, beetroot, baby spinach, tomato & cucumber		
<b>beef burger</b>		<b>23.90</b>
house-made black angus patty, lettuce, tomato, melted cheese, tomato chutney & caramelised onion		
+ GO ALL IN w/ bacon, egg & beetroot		+6
<b>chicken burger</b>		<b>23.90</b>
grilled or crumbed chicken, melted cheese, lettuce, tomato, bacon, smashed avocado & harissa aioli		
<b>steak sandwich</b>		<b>23.90</b>
150g grain-fed rump steak on toasted turkish bread w/caramelised onion, bacon, melted cheese, lettuce, tomato & house chutney		
<b>+ ADD to your burger/sandwich</b>		
egg, beetroot, jalapenos or pineapple		+2 <sup>ea</sup>
smashed avocado		+3 <sup>ea</sup>
haloumi		+5 <sup>ea</sup>
extra beef patty		+6 <sup>ea</sup>

# FRESH

<b>asian buddha bowl</b> <small>vegan gf</small>	<b>24.90</b>
brown rice & quinoa, wakame, pickled ginger, edamame beans, radish & cucumber rose, corn kernels, avocado, asian slaw, red capsicum, mesclun lettuce, bean sprouts & sesame dressing	
<b>tempura battered soft shell crab salad</b> <small>26.90</small>	
rocket, parmesan, spanish onion, macadamia nuts, mango slices & chorizo tossed in mango dressing	
<b>caesar salad</b> <small>gf</small> <small>19.90</small>	
cos lettuce, soft egg, parmesan, bacon & croutons	
<b>thai salad</b> <small>v gfo</small> <small>19.90</small>	
mixed lettuce, fresh asian herbs, cucumber, fried shallots, cherry tomatoes, sesame seeds, bean sprouts & rice vermicelli	
<b>+ ADD a fresh topper</b>	
grilled halloumi <small>v</small>	<small>+5</small>
grilled chicken	<small>+7</small>
salt & pepper calamari <small>vg</small>	<small>+8</small>
smoked salmon	<small>+8</small>
marinated beef <small>150g</small>	<small>+10</small>

# SIDES

	sml	lge
<b>coconut rice</b> <small>v gf</small>	<b>3.90</b>	<b>7.90</b>
<b>house salad</b> <small>v gf</small>	<b>5.90</b>	<b>8.90</b>
<b>buttered vegetables</b> <small>v gf</small>	<b>5.90</b>	<b>9.90</b>
<b>house whipped mash</b> <small>v gf</small>	<b>5.90</b>	<b>9.90</b>
<b>potato chips</b> <small>v</small>	<b>7.90</b>	<b>11.90</b>
<b>potato wedges</b> <small>v</small>	<b>8.90</b>	<b>12.90</b>
<b>sweet potato chips</b> <small>v vg</small>	<b>10.90</b>	<b>16.90</b>
<b>+ ADD extra sauce</b>		<b>+2</b>
sour cream, sweet chilli, aioli, american mustard, mayonnaise, creamy pepper, house gravy, creamy garlic, mushroom, dianne, black garlic butter or hollandaise (bbq or tomato, free of charge)		

# KIDS

please inform staff if you would like the kids meals to be served w/ your entrées

available to kids under 12 years. children must be accompanied by parents & seated at all times.

minors under 18 years must exit the tavern before 9.30pm

all kids' meals come w/ vanilla ice cream topped w/ your choice of strawberry, caramel or chocolate topping

<b>+ ADD a busy nippers activity pack</b>	<b>+2</b>
stickers, easy peel off sticker scene, drawing & puzzle sheets, stencil set & non-toxic crayons	

<b>kids min. steak</b> <small>150g gf w/ chips &amp; tomato sauce</small>	<b>14.90</b>
<b>kids chicken nuggets</b> <small>5 w/ chips &amp; tomato sauce</small>	<b>12.90</b>
<b>kids cheeseburger</b> <small>w/ chips &amp; tomato sauce</small>	<b>12.90</b>
<b>kids bangers &amp; mash</b> <small>2 gf w/ tomato sauce</small>	<b>12.90</b>
<b>kids battered fish &amp; chips</b>	<b>12.90</b>
1 barramundi piece w/ chips & tomato sauce	
<b>kids hawaiian pizza</b> <small>gf w/ tomato sauce base</small>	<b>12.90</b>
<b>+ ADD gluten-free base</b> <small>gf</small>	<b>+5</b>

# DESSERT

<b>vanilla bean creme brulee</b> <small>v gfo</small>	<b>12.90</b>
w/ vanilla bean ice cream on gluten-free shortbread crumb	
<b>chocolate mud cake</b> <small>v gf</small>	<b>14.90</b>
w/ gluten-free ice cream on gluten-free shortbread crumb	
<b>new york cheesecake</b> <small>v</small>	<b>14.90</b>
w/ mixed berry coulis & cream	
<b>sticky date pudding</b> <small>v</small>	<b>14.90</b>
served warm w/ butterscotch sauce & vanilla bean ice cream on gluten-free shortbread crumb	
<b>affogato</b> <small>v</small>	<b>13.90</b>
vanilla ice cream, espresso, $\frac{1}{2}$ nip of frangelico & house-made biscotti	



JOIN US AT THE BOARDWALK  
MONDAY 9 FEB FROM 8AM



## PLEASE NOTE:

We are a pay as you go venue which means you must pay for each item as it's ordered. For groups you are welcome to set up a TAB with staff (credit card & ID required).

All non-cash payments attract a surcharge. This amount is calculated as a percentage of the sale so multiple transactions will still incur the same fee.

A 15% surcharge also applies on all public holidays.

To avoid any disappointment please remember to book a table online via [www.boardwalktavern.com.au](http://www.boardwalktavern.com.au)

# MENU



phone us (07) 5510 8022  
8 santa barbara rd, hope island

all day dining, book online  
[www.boardwalktavern.com.au](http://www.boardwalktavern.com.au)