

Snacks, Small Plates and Shares

Boomer Bay Oysters Natural , w/ lemon	½ doz \$22 doz \$42
Boomer Bay Oysters Kilpatrick	½ doz \$24 doz \$44
Boomer Bay Oysters Battered , w/ wasabi mayo	½ doz \$24 doz \$44
Boomer Bay Oysters w/ pickled ginger and cucumber	½ doz \$24 doz \$44
House Baked Bread GFO w/ whipped butter VO	\$10
Garlic bread	\$10
Flatbread w/ trio of dips V	\$18
Garlic Cheese Pizza , (GFO Large size only) /VO	\$12 \$18
Margarita Pizza , (GFO Large size only) / VO	\$12 \$18
Mushroom Arancini w/ truffle mayo, 3 in a serve GFO	\$15
Potato & Mozzarella Croquettes w/ herb mayo, 3 in a serve GFO	\$15
Falafel w/ tomato hommus and tahini sauce V/GF	\$15
Pork Belly Skewer w/ apple sauce and crackle GF	\$16
Bucket of Prawns (350g) peeled king prawns w/cocktail and tartare sauce	\$30
Salt & Pepper Calamari , w/ romesco sauce and spiced almonds GF/DF	\$22
Caesar salad , w/ baby cos, bacon, croutons, grated egg, anchovy puff pastry sticks and Caesar dressing GFO	\$22
add chicken	\$30
Antipasto and cheese platter , w/ trio of Tasmanian cheeses, prosciutto, salami, marinated olives, anchovy puff pastry sticks, honey pecans, crackers, garlic pizza and house made potted bread	\$45
Cheese Only	\$30
Shoreline share Platter (min 2 people) , w/ bread and dips, garlic pizza, king prawns, croquettes, arancini, Falafel, salt & pepper calamari and chips	pp\$38

Shoreline Favourites

Crumbed Scallops	\$35
w/ chips, slaw, and tartare GFO	
Beer Battered Fish & Chips	Market Price
w/ slaw and tartare DF/GFO	
Salt & Pepper Calamari and Chips	\$34
w/ slaw and tartare DF/GFO	
Fisherman's "Basket"	\$39
beer battered fish, crumbed scallops, salt & pepper calamari, battered prawn cutlets, served w/ chips and slaw GFO.	
Shoreline Roast w/ roast vegetables and gravy:	
Scottsdale Pork Belly GF/DF	\$39
Nichols Chicken Breast GF/DF	\$32
Lamb Shank	\$33
w/ creamy mashed potato, seasonal vegetables GF/DFO	extra shank \$45
Fish of the day GF/DFO	Market Price
w/ creamy mashed potato, seasonal greens, prawn cutlets and white wine cream sauce	
Or	
w/ chips and salad, crumbed prawn cutlets, tartare sauce and lemon	
Prawn & Chorizo Linguine	\$26/\$42
w/ King prawns and prawn cutlets, chorizo, cherry tomatoes, garlic, chilli GFO/DFO	
Wallaby Burger	\$32
w/ Lenah game wallaby patty, brioche bun, lettuce, tomato, beetroot, pepper berry aioli, battered onion rings, served with chips and slaw.	
Lamb Pie	\$36
Slow cooked lamb, w/ creamy mash potatoes, Dutch carrots, peas and red wine sauce	
Jerk Chicken Burger	\$30
house marinated jerk style chicken, brioche bun, tomato, baby cos, red onion, guacamole & sour cream. Served with chips and slaw GFO/DFO	

Alterations

Swap chips and slaw for roast vegetables	\$4
Swap chips and slaw for mash and greens	\$3

Please Note:

GFO = Gluten free option DFO = Dairy free option V= Vegan

Seasonal Mains

Stir Fry Wild Rice \$28
w/ shitake mushroom, asparagus, spinach, radish chips, feta cheese GF/VO
Add: chicken / prawns / confit duck leg \$8/\$10/\$12

Crispy Duck Salad \$30
mixed leaves, pickled onion, house dried cherry tomatoes, raisins,
w/ lemon vinaigrette GF

Moroccan Lamb Salad \$32
rocket, couscous, mixed fruits, feta cheese w/ lemon vinaigrette GF

200g Char-Grilled Eye Fillet \$45
w/ duck fat potato fondant, Sauté spinach, seasonal greens,
red wine jus GF/DFO

Beetroot and Pumpkin Salad \$26
rocket, beetroot, pumpkin, goat's cheese, walnut, pumpkin seeds w/ raspberry
dressing VO/GF

Grill

All grill items come w/ your choice of sauce, chips and slaw or choice of side

350g Porterhouse \$36

275g Scotch fillet \$43

Sticky BBQ Pork Ribs 600g \$40
1.2kg \$68

Parmigianas & Schnitzels

*Our parmigiana's and schnitzels are available in plant based or gluten free
chicken or beef and come with chips and slaw (+\$2 for beef parmis)*

Plain Schnitzel Chicken / Beef GFO \$27/ \$29

Traditional Chicken Parm \$29

Traditional Beef Parm \$32

Indian, w/ butter chicken sauce and papadum \$30

Hawaiian, w/ ham and pineapple \$30

Meat Lovers, w/ ham, bacon, pepperoni and chipotle pulled pork \$32

Aussie, w/ BBQ sauce, bacon and fried egg \$30

Mexican, w/ chipotle pulled pork, jalapenos, guacamole, corn chips \$30

Double Decker Parmigiana, 2 schnitzels both topped with Napoli
& cheese on top of each other \$48

Sauces all sauces GF \$4
Creamy mushroom, Pepper, Gravy, Diane, Red Wine Jus, Garlic Butter, Apple,
Lamb jus, Mustard (seeded, Dijon or hot English)
Creamy seafood sauce \$8

Sides \$9.5
Creamy mashed potato GF
Beer battered chips w/ gravy GFO/DF
Rocket & parmesan salad GF/DFO
Roasted vegetables GF/DF/V
Sautéed broccolini w/ chilli almonds GF/V
Garden salad GF/V

Pizza Menu

Garlic & Cheese \$18
garlic, herbs, and cheese GFO/ VO

Margarita \$19
bocconcini, tomato, and basil GFO/ VO

Hawaiian \$21
ham and pineapple GFO

Pepperoni \$21
pepperoni and herbs GFO

Mexican \$25
chilli con carne, avocado, jalapeños, sour cream & corn chips GFO

Mushroom & Truffle \$25
bechamel sauce base, sautéed mixed mushrooms, rocket, thyme
and truffle puree GFO

Pit Boss \$30
smoked brisket & pulled pork, red onions, jalapenos, BBQ sauce GFO

BBQ Chicken \$25
chicken, bacon, pineapple, mushroom and BBQ sauce GFO

Vegan Delight \$25
plant based braised mince, mushrooms, marinated zucchini and capsicum
& caramelised onion GFO/V

Moroccan Lamb Shoulder \$26
red onion, olives, rocket, minted yoghurt GFO

Meat lovers \$26
pepperoni, salami, marinated chicken, and chilli con carne GFO

Marinara \$27
marinated prawn cutlets, mixed seafood, rocket, and lemon GFO

The Shoreline \$29.5
a touch of most things GFO

Extras

\$5 Vegan cheese, prawns, mixed seafood

\$4 BBQ chicken, bacon, ham, chilli con carne, pepperoni,
gluten free base

\$2 Tomato, pineapple, jalapeños, rocket

Kids Meals w/ ice cream and kids sized soft drink **\$13.5**

Hawaiian pizza DFO

Margarita pizza DFO

Pasta w/ napoli sauce GFO/DF

Popcorn chicken w/ chips or vegetables GF/DF

Fish w/ chips or vegetables GFO/DFO

Grilled chicken w/ chips or vegetables GFO/DFO

Chicken Parmigiana or Schnitzel w/ chips or vegetables GFO/DFO

Desserts

Baklava **\$17**

with pistachio ice cream

Bombe Alaska **\$15**

Leatherwood honey ice cream, lemon myrtle meringue,
gingerbread cookie and honeycomb pieces GF

Mango Crème Brûlée **\$15**

with sesame tuile GF

Chocolate Popsicle **\$15**

Chocolate sorbet Dipped in Dark Chocolate with Hazelnut pieces,
Vegan Brownie and Raspberry Gel VEGAN GF