



# boardwalk

restaurant & bar

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## CHEF'S SELECTION

Envelope your tastebuds with a 3 course selection  
of Executive Chef Rob Noji's signature dishes

\$70 pp

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## TO SHARE

### Trio of dips \$18

A delightful selection of three flavorful dips paired with olive and focaccia bread, pumpkin sourdough, house-made dukkha, and extra virgin olive oil

### Barramundi ceviche \$21

A refreshing and zesty dish, made with fresh barramundi, orange segments, coriander leaves, shaved fennel, cucumber ribbons, sliced red onion, habanero and orange vinaigrette, toasted sesame seeds, served with crispy yellow corn chips

### Bao buns \$16

Tender Korean fried chicken served in fluffy bao buns with house-made kimchi, kewpie mayo, toasted sesame seeds, coriander and chili

### Grilled local king prawns \$28

A dish packed with flavor, featuring juicy grilled king prawns marinated in tom yum and served with a spiced coconut cream and green papaya slaw

### Cauliflower tostada \$18

This is a description of the item on crispy tostada topped with miso glazed cauliflower, beetroot puree, dehydrated jalapeño, smokey spice mix. and shaved parmesan cheese

## SIDES

### Roasted potatoes \$15

Crispy roasted potatoes cooked in flavorful duck fat and seasoned with rosemary and sea salt

### Roasted broccolini & cauliflower \$15


perfectly roasted broccolini and miso-glazed cauliflower, topped with garlic, confit cherry tomatoes, and crumbled feta cheese

### Fennel salad \$15

Shaved fennel, sweet orange segments, crunchy cucumber ribbons, red onion, and juicy cherry tomatoes, dressed with a zesty lemon dressing

### Green beans \$15

Savor the earthy flavors of black garlic and nutty miso butter over crisp green beans, confit cherry tomatoes and crunchy toasted almonds





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## MAINS

**Tasmanian salmon** **\$37**

A perfectly cooked salmon filet served with a flavorful herbed pilaf rice, grilled broccolini, pickled jalapeño and lime crema, finished with a refreshing grilled pineapple pico di gallo

**Pork belly** **\$33**

Tender pork belly braised in a flavorful tamarind, orange, and chipotle stock, served with a charred corn puree, cucumber coriander salad with habanero vinaigrette, and pickled jalapeño crema

**Beef cheek** **\$35**

Slow-cooked beef cheeks served with Paris mashed potatoes, grilled baby carrots, broccolini, and a rich red wine reduction

**Reef & beef** **\$55**

A premium dish that combines juicy Queensland grass-fed strip loin steak with succulent Moreton bay bug, served with grilled Dutch baby carrots, grilled green beans, duck fat roasted potatoes, café de Paris butter, and red wine reduction

**Gochujang crumbed tofu** **\$26**

Experience a burst of flavor with our Gochujang panko crumbed tofu, served with charred broccolini glazed with a miso dressing, topped with kimchi vinaigrette and toasted sesame seeds

**Moreton bay bug & king prawn pasta** **\$39**

Succulent Moreton bay bugs and local king prawns linguini, in a garlic, chili, and white wine sauce, finished with shaved parmesan cheese

## DESSERTS

**Lava cake** **\$17**

Indulge in our decadent Lava Cake, a warm chocolate cake filled with rich, gooey chocolate sauce and served with a scoop of creamy vanilla bean ice cream

**Brownie** **\$18**

Our Brownie with walnuts is a chocolate lover's dream. Topped with a velvety white chocolate pastry cream and a heavenly baileys ganache, this dessert is perfectly paired with rock salted caramel ice cream

**Lemon parfait** **\$17**

Our Lemon Parfait is a perfect balance of tangy and sweet, made with smooth lemon curd, topped with Italian meringue and dehydrated lemon

