Willie the Boatman

FLOAT ALL BOATS

BBQ & Beers at Willie's Boatshed

Tuesday and Wednesday Evenings | Outdoor on Level 3
"Low and Slow" Cooked BBQ Feast with $5 Willie's on Tap
6:00pm – 8:00pm

NB: All menu items are available in Bar Lvl Three and poolside for all day dining.

BBQ peach and bourbon beef brisket with chimichurri 35.00
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Char Sui BBQ pork belly roasted sesame aioli 37.00
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Peri Peri half chicken, lime aioli 28.00
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Chorizo sausages, sriracha aioli 26.00
.
BBQ beef ribs, chimichurri 39.00

All BBQ Plates served with loaded potato, homemade pickled slaw and truffle mac and cheese

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the Loaded Fries

Shoestring fries loaded with:

Tzatziki and slow cooked lamb shoulder 16.00

Char Sui BBQ pork with toasted sesame aioli, sriracha sauce 16.00

Chorizo, chimi churri, black turtle beans, guacamole and nacho cheese 16.00

Truffle aioli, bacon bits, parmesan cheese and gravy 16.00

the Burgers & Buns

All burgers come with shoestring fries and tomato ketchup

Flame grilled cheeseburger with home-made pickle, burger sauce, American cheese and onion on a toasted milk bun 25.00

Crispy Korean-style chicken burger, roasted sesame aioli, pickle Asian slaw on a milk bun 24.00

Chorizo dog with chimichurri, fried onions, black beans and melted cheese 24.00

Large boa bun with Char Sui BBQ pork, pickle Asian slaw 24.00

Grilled mushroom, sriracha tofu burger, roasted sweet potato, lettuce and tomato on a milk bun 24.00

the Grill

All served with chips, salad and your choice of sauce:
Red wine jus, pepper sauce, mushroom sauce, bearnaise, citrus wasabi dressing

300g Beef rump 34
250g Beef sirloin 38
300g Scotch fillet 49
220g Chicken breast 32
200g Salmon fillet 36
Whole baby Barramundi, boneless 38

the Share plates

SMALL PLATES

3 x Chicken bao buns, shallots, coriander & pickled slaw 18.00

5 x Wagyu beef Spanish-style sausage rolls with romesco 22.00

2 x Mini lamb sliders with spinach tzatziki 19.00

5 x Cheeseburger spring rolls with home-made burger sauce 14.00

5 x Morrocan stuffed pumpkin flowers with tzatziki 15.00

Sugar cured kingfish, pickled baby beetroot, dill buttermilk dressing 22.00

LARGE PLATES

Half kilo pippies with xo sauce and crispy noodles 25.00

Half kilo prawns with Mary Rose 40.00

Full kilo of chicken wings, assorted dipping sauces 26.00

Fried calamari, sea salt and Tasmanian pepper berry seasoning, lemon and sriracha aioli 18.00

"The Godfather" giant pizza to share, with Pepperoni, smoked ham, chorizo sausage, olives, peppers, onion, eggplant and chili with low roasted tomato sauce and mozzarella 40.00

the Salads

Ancient grains salads, with pomegranate, yoghurt, parsnip chips, braised fennel 19.00

Smoked duck salad with mandarin, fig, macadamia nut salad, raspberry vinaigrette 24.00

Caesar salad, baby cos, bacon, parmesan, garlic croutons, soft boiled egg, homemade dressing 18.00

Add grilled chicken 5.00

Add calamari 5.00

the Signature Cocktails 18.00

Brazilian Crush

Sagatiba Pura, kumquats, Amoretti and pomegranate syrup

Acai Cloud

Havana Club, fresh cloudy apple juice, Acai Pure, sugar syrup, fresh lemon juice and cherry brandy

The Nutty Cuban

Sagatiba Pura, Amaretto, whipped cream, rose water and espresso

Red River

Mount Gay Rum, red grapes and passionfruit syrup

Pirate's Treasure

Stolen Dark Spiced Rum, passionfruit, lime and basil

Berry Good

Sailor Jerry Spiced Rum, strawberries, raspberries and blackberries

Pink Panther

Stolen X White Rum, lime juice, simple syrup, raspberries and Chambord Liquor

Coco Loco

Sagatiba Pura, lemongrass, lime leaves, fresh lime juice, fresh lemon juice, sugar syrup & coconut water

San Mojito

Captain Morgan Spiced Rum, fresh lime, mint leaves and a dash of soda water

Wine & Lime

Pinot Noir, vodka, fresh lime and sugar syrup

the Premium Cocktail 30.00

On Fire

Hennessy cognac, Galliano White and Chartreuse Green served over a flame

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the Classic Cocktails

Mai Tai

white & spiced rum, cointreau, disaronno, lime juice, pineapple juice, grenadine 16.00

Margarita

tequila, cointreau, lemon & lime juice 16.00

Mojito

white rum, mint & lime, topped w soda 18.00

Long Island Ice Tea

vodka, tequila, white rum, gin, cointreau, topped w/ cola 18.00

Pina Colada

white rum, malibu, pineapple juice, coconut milk 16.00

Espresso Martini

vodka, kahlua, shot of espresso 18.00

Cosmopolitan

Vodka, Cointreau, lime, cranberry juice 16.00

Old Fashioned

Bourbon, bitters 16.00

Bloody Mary

Vodka, tomato juice, tobasco 16.00

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the Beers

Light Beers 6.00

Hahn Premium Light | James Boag's Premium Light

Standard Beers 8.00

Toohey's New | XXXX Gold | Toohey's Old

Toohey's Extra Dry

Willie the Boatman | Cans 7.00

Crazy Ivan (IPA) | The Albo (Corn Ale) | Nectar of the Hops (IPA)

Lil Louie (XPA) | Tempe Tim (Pale Ale)

Premium Beers 9.00

Hahn Super Dry | James Boag's Premium

James Squire (Pale Ale, Apple Cider) | Stone & Wood Pacific Ale

Imported Beers 9.00

Heineken (The Netherlands) | Corona (Mexico)

Kirin (Japan) | Peroni (Italy)

the Brandy & Cognacs

Chateau Tanunda Brandy 9.00

Rémy Martin V.S.O.P. Cognac 12.00

Courvoisier V.S.O.P. Cognac 12.00

Hennessy XO Cognac 21.00

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the White Wines

GLASS / BOTTLE

2017 Plantaganet 'Ángevin' Riesling, Mount Barker, WA 11/45

Pocketwatch Pinot Gris, Central Ranges, NSW 8/36

2017 Savardo Pinot Grigio, Breganze, Italy -/40

Bancroft Bridge Semillon Sauvignon Blanc, Riverina, NSW 7/32

Tai Nui Sauvignon Blanc, Marlborough, NZ 9/38

2016 Catalina Sounds, Sound of White Sauvignon Blanc, Marlborough, NZ -/55

Ara Single Estate Sauvignon Blanc, Marlborough, NZ 10/42

2017 Grosset Apiana Fiano Semillon Sauvignon Blanc, Clare Valley, SA -/65

2016 Frogmore Creek Fume Blanc Sauvignon Blanc, Coal River Valley, Tasmania -/49

2017 Sticks Chardonnay, Yarra Valley, Victoria -/42

2016, Debussy Reverie Pays D'oc Chardonnay, Languedoc, France 9/38

2016 Keith Tulloch Chardonnay, Hunter Valley, NSW -/48

the Red Wines

GLASS / BOTTLE

2016 Totara Pinot Noir, Marlborough, NZ 9/38

2014 Rockbare Tempranillo, McLaren Vale, SA -/48

2016 Save Our Souls Sangiovese, Yarra Valley, Victoria -/45

Bancroft Bridge Cabernet Merlot, NSW 7/32

2016 Oliver's Taranga Grenache, McLaren Vale, SA 11/46

2016 Paranga Kir-Yianni, Merlot, Xinomavro, Syrah, Greece - /42

2015 Dourthe No. 1 Bordeaux Merlot, Cabernet Sauvignon, France -/50

2016 Sticks Cabernet Sauvignon, Yarra Valley, Victoria 9/38

2015 Plantagenet Three Lions Shiraz, Great Southern Region, WA 9/38

2017 Two Hands Gnarly Dudes Shiraz, Barossa Valley, SA -/55

2016 Robert Oatley Grenache Shiraz Mourvedre, Mclaren Vale, SA -/48

2014 Snake & Herring 'Blue Monday' Grenache Mourvedre Shiraz, Frankland River, WA -/65

the Champagne, Sparkling & Dessert Wines

GLASS / BOTTLE

Moët Chandon Imperial, Champagne France - / 135

2017 De Beaurepaire 'Blanchefleur' Blanc de Blancs, Rylstone Estate, NSW - / 48

NV Bancroft Bridge Brut, Riverina, NSW 7/ 32

NV Emeri Pink Moscato, NSW 9 / 38

2016 Match Point Rose, Rylstone Estate, NSW 10 / 42

2016 Coeur D'or, Botrytis Semillon, Rylstone Estate, NSW -/40

the Soft Drink & Juices

Coca Cola | Coke Zero | Lift | Sprite | Dry Ginger Ale | Tonic Water | Soda Water | Lemon Lime & Bitter 4.80

Apple | Cranberry | Orange | Pineapple | Tomato 4.80

Mount Franklin Sparkling & Evian Still Water (300 ml/750 ml) 6.00/9.00

Capi Range | Yuzu, Blood Orange, Ginger Beer, Lemon Soda, Pink Grapefruit 4.00

Teza Iced Tea | Mango & Ginger, Peach & Passionflower 5.00

Beyond Coconut Water | Coconut Water, Watermelon Coconut Water 5.00

Simple Juices | Valencia Orange, Crushed Apple, Kiwifruit, Pear, Mango & Lime Smoothie, Mango, Peach, Banana, Lime 5.00

Jiva Kombucha 6.00