

PIZZA

	Small 9"	Medium 12"	Large 15"
BOAT DECK V Napolitana sauce, cheese, semi dried tomato, spinach, feta cheese & roasted pumpkin	14.5	19.5	26.5
MARGHERITA V Napolitana sauce, cheese, fresh tomato, garlic and herbs	13.9	18.9	25.9
VEGETARIAN V Napolitana sauce, cheese, mushroom, onion, capsicum, olives, marinated tomato, pumpkin and oregano	14.9	19.9	26.9
VEGAN DF VG Garlic base, baby spinach, mushroom, zucchini, fresh tomato, red onion and olives	14.9	19.9	26.9
HAWAIIAN Napolitana sauce, cheese, ham and pineapple	14.5	19.5	26.5
SALMON Napolitana sauce, cheese, spring onions, smoked salmon, Greek feta and rocket	20.9	25.9	32.9
SEAFOOD Napolitana sauce, cheese, prawns, calamari, mussels and anchovies (chilli or garlic is optional)	19.9	24.9	30.9
PEPPERONI Napolitana sauce, cheese and pepperoni	14.5	19.5	25.9
INFERNO Napolitana sauce, cheese, ham, chorizo, chilli, kalamata olives and mushroom	15.5	20.5	26.9
BARBEQUE CHICKEN Napolitana sauce, cheese, chunky chicken fillet, mushroom, bacon & topped with barbeque sauce	18.9	23.9	29.9
SUPER SUPREME The Lot - Napolitana sauce, cheese, salami, ham, bacon, mushroom, pineapple, capsicum, kalamata olives & pepperoni	16.9	21.9	28.9
GOURMET Napolitana sauce, cheese, pepperoni, bocconcini cheese, semi dried tomato, artichokes, roasted capsicum and kalamata olives	16.5	21.5	28.5
MEAT LOVERS Napolitana sauce, cheese, salami, ham, bacon and pepperoni	15.5	20.5	27.5
JOE'S FAVOURITE Napolitana sauce, cheese, Italian salami, capsicum, kalamata olives, onion, mushroom and a touch of chilli	16.9	21.9	28.9
SPECIALE Napolitana sauce, cheese, Italian salami, fresh tomato, mushroom, kalamata olives, bocconcini cheese, fresh basil and a touch of chilli	16.9	21.9	28.9
GARLIC V Garlic oil and fresh herbs on a pizza base	10.9	15.9	22.9
GLUTEN FREE PIZZA BASE GF	+4.0	+5.0	

Half / half available in all sizes, excluding Garlic and Vegan pizza

ALL DAY BREAKFAST

FRUIT SALAD GF V Seasonal fruit served with natural yoghurt	10.9
ACAI BOWL GF DF VG Acai and banana blended with coconut milk, garnished with fresh fruit, coconut flakes and chia seeds	15.9
ORGANIC MUESLI GF V Topped with natural yoghurt and fresh strawberries, with a side of milk	12.9
CROISSANT	
- with ham, cheese and tomato	7.9
- with Beerenberg strawberry jam or Nutella V	6.9
BREAKFAST LEPINJA Fried eggs & grilled bacon on toasted lepinja bread	13.9
PANCAKES V Served with your choice of:	
- maple syrup, SA vanilla bean gelati and strawberries	12.9
- Belgian chocolate sauce and strawberries	14.5
BELGIAN WAFFLE V Served with your choice of:	
- mixed berry compote and SA vanilla bean gelati	12.9
- Belgian chocolate sauce, strawberries and banana	14.5

All Boatdeck Café menu items are available for take away.
Please phone 82629622 to place a pick up order.

SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



THE BOAT DECK

CAFÉ & PIZZERIA

EST. 1998

OPEN 7 DAYS – 8AM TO 10PM

BREAKFAST – LUNCH – DINNER – FUNCTIONS

At The Boat Deck we understand the importance of dietary requirements and are eager to satisfy your needs.

Please speak to us about any menu adjustments and we will take care of it.

MAIN MENU

LUNCH AND DINNER SERVED DAILY FROM 11:00AM

GF gluten free DF dairy free V vegetarian VG vegan

BREADS

served until 5:00 PM

OPTION OF TOASTED

- | | |
|-----------------------------|-----------------|
| - baguette | - lepinja bread |
| - Lebanese bread | - sourdough |
| - gluten free bread GF +2.0 | - rye bread |

1 Proscuitto, semi dried tomato, roasted capsicum, Swiss cheese and rocket	12.9
2 Smoked turkey, cranberry, avocado and lettuce DF	11.9
3 Smoked ham, mustard, rocket, cheddar cheese and fresh tomato	11.5
4 Spicy chicken, Swiss cheese, mushroom and roast capsicum	12.5
5 Tuna, pesto mayonnaise, tomato, lettuce and Spanish onion	11.5
6 BLTA - grilled shortcut bacon, fresh tomato, crisp lettuce, avocado and pesto mayonnaise	11.5
7 Turkey breast shaved, roasted capsicum, cucumber, spinach and fresh tomato DF	11.9
8 Grilled chicken, avocado, cheese, lettuce and Boat Deck sauce	12.5
9 Salmon, rocket, cream cheese and capers	14.5
10 Grilled chicken, semi dried tomato, Swiss cheese, lettuce and pesto mayonnaise	12.5
11 Eggplant, roast capsicum, kalamata olives, matured cheese & semi dried tomato V	10.9
12 Roasted pumpkin, baby spinach, Greek feta and semi dried tomato V	10.9
13 Falafel, hummus, lettuce & tabouli salad DF VG	10.9

PLEASE ORDER AT THE COUNTER & QUOTE YOUR TABLE NUMBER

STARTERS AND SIDES

GARLIC BREAD V Toasted sourdough with a parsley garlic butter	5.9
BOWL OF CHIPS DF V Served with tomato sauce	7.9
BOWL OF SWEET POTATO FRIES V Served with pesto mayonnaise	10.9
BOWL OF WEDGES V Served with sour cream & sweet chilli sauce	9.5
TOMATO BRUSCHETTA DF V Toasted sourdough topped with tomato, garlic, basil & olive oil	9.9
FETA CHEESE BRUSCHETTA V Toasted sourdough topped with fresh tomato, marinated Greek feta, kalamata olives, basil & chilli	13.5
VEGAN BRUSCHETTA DF VG Toasted sourdough topped with mashed avocado, wilted baby spinach, tomato, cucumber and Spanish onion	13.5
BOAT DECK BRUSCHETTA Toasted sourdough topped with chargrilled free range bacon, fresh tomato, avocado, rocket, fresh basil & pesto mayonnaise	15.9

SALADS

BEETROOT SALAD GF V Fresh poached beetroot with goat's cheese, mixed lettuce and almonds with a light lemon mustard dressing	17.9
QUINOA SALAD GF V Quinoa with baby spinach, roasted pumpkin with a citrus mustard dressing and feta cheese	18.9
BOAT DECK VEGIE BOWL GF V Seasoned kale, grilled zucchini, cherry tomatoes, fried haloumi cheese and roasted eggplant with an olive oil and lemon dressing, finished with pepitas and chia seeds	19.9
CAESAR SALAD Cos lettuce, crispy bacon, croutons, parmesan cheese, anchovies, poached egg & Caesar dressing	17.9
CHICKEN SALAD GF Chargrilled chicken tenderloins, assorted lettuce, cucumber, tomato, avocado, roast capsicum and parmesan cheese with a balsamic vinaigrette	18.5
MEDITERRANEAN LAMB SALAD GF Chargrilled lamb cutlets, served medium rare on a bed of cos lettuce with tomato, cucumber and Spanish onion, dressed with lemon, salt and olive oil, served with a side of garlic sauce	25.9
EXTRAS from 5.0 Chicken - Smoked salmon - Grilled calamari - Prosciutto - Grilled prawns	

STEAK SANDWICH & BURGERS

BOAT DECK BURGER Grilled lean house-made beef burger, free range bacon, caramelised red onion, egg, cheese, lettuce, tomato and tomato chutney on a toasted burger bun and served with chips	17.9
CHICKEN BURGER Crumbed chicken breast, grilled free range bacon, cheese, lettuce, tomato and pesto mayonnaise on a toasted burger bun and served with chips	17.9
VEGIE BURGER V Grilled vegetable stack, Swiss cheese, caramelised red onion and pesto mayonnaise on a toasted burger bun and served with chips	16.9
STEAK SANDWICH Thinly sliced veal, bacon, egg, lettuce, tomato, cheese, Spanish onion and tomato sauce on toasted lepinja bread and served with chips	18.9

RISOTTO

RISOTTO AL PRIMAVERA GF DF VG Arborio rice cooked al dente with pumpkin, mushroom, zucchini, carrot, roast capsicum and semi dried tomatoes, finished in a rich Napolitana sauce	22.9
CHICKEN AND MUSHROOM RISOTTO GF Arborio rice cooked al dente with chicken fillet & mushroom in a rose sauce, topped with shaved parmesan	22.9
RISOTTO CON POLLO GF Arborio rice cooked al dente with chicken fillet, avocado, white wine glaze in a cream sauce, finished with semi dried tomatoes and shaved parmesan cheese	23.9
TUSCAN LAMB RISOTTO GF Mushroom, bacon and baby spinach risotto topped with lamb cutlets, marinated with rosemary and lemon and grilled medium rare	27.9
RISOTTO AL MARE GF Arborio rice with Australian Prawns, blue swimmer crab meat, calamari, cherry tomatoes, chilli and lemon in a light Napolitana sauce	27.9

PASTA

RAVIOLI NAPOLITANA V Spinach and ricotta ravioli served in our traditional Napolitana sauce	20.9
SPAGHETTI VEGETARIAN V Spaghetti pasta with pumpkin, mushroom, zucchini, carrot, roast capsicum and semi-dried tomatoes, cooked in home made pesto with extra virgin olive oil in a rose sauce	20.9
PENNE ALLA ZUCCA Penne pasta with tender chicken, roasted pumpkin, baby spinach in a rose sauce topped with shaved parmesan cheese	22.9
PENNE POLLO Penne pasta served with chicken, roasted capsicum, basil and baby spinach in a Napolitana sauce, topped with shaved parmesan cheese	22.9
GNOCCHI CALABRESE Potato gnocchi pasta with Italian salami, baby spinach, kalamata olives and mild chilli in our rich Napolitana sauce	23.9
FETTUCCINE AL PANNA Fettuccine pasta with mushroom and leg ham in a white wine creamy sauce, topped with parmesan cheese	20.9
PENNE AL GAMBERI Penne pasta cooked al dente with Australian prawns, blue swimmer crab meat and chilli in a rose sauce with fresh basil	26.9
SPAGHETTI MARINARA DF Australian prawns, mussels and calamari cooked in white wine, with cherry tomatoes, garlic and served with spaghetti pasta & chilli	27.9
SPAGHETTI VONGOLE Spaghetti pasta served with cockles and diced tomato, cooked in olive oil, garlic, mild chilli and parsley	26.9
GLUTEN FREE PASTA GF	2.0

Entrée size risotto or pasta - Deduct 2.0

MAINS

SEAFOOD PLATTER Grilled Australian prawns, grilled garfish and salt & pepper calamari, served with chips, salad and tartare sauce	27.9
GRILLED PRAWNS AND CALAMARI GF DF Chargrilled Australian prawns and calamari marinated in herbs and garlic served with mixed lettuce, avocado, cucumber and Spanish onion with an olive oil and lemon dressing	26.9
FISH OF THE DAY Please refer to specials board	p.o.a.
SALT AND PEPPER CALAMARI Australian calamari marinated in mild chilli, garlic, herbs, sea salt and pepper and lightly fried, served with chips, salad and a lemon & coriander mayonnaise	22.9
CHICKEN AL FUNGI GF Chicken breast marinated, sealed and oven baked, with a mushroom sauce, rested on seasonal vegetables and chargrilled potato	25.9
CHICKEN AVOCADO GF Chicken breast marinated, sealed and oven baked, topped with a creamy avocado sauce, served with seasonal vegetables & chargrilled potato	25.9
CHICKEN PARMIGIANA Crumbed chicken breast topped with ham off the bone, Napolitana sauce and mozzarella cheese, served with chips & salad	22.9
EYE FILLET STEAK GF Beef eye fillet, grain fed, marinated with rosemary and sage, chargrilled to your liking, served with grilled potato and seasonal vegetables, finished with your choice of Diane, mushroom or peppercorn sauce	33.5

KIDS MENU

PENNE NAPOLITANA V Penne pasta cooked al dente and topped with Napolitana sauce, fresh basil and parmesan cheese	11.9
CHICKEN NUGGETS & CHIPS DF Served with tomato sauce	10.9
FISH & CHIPS DF Served with tomato sauce	10.9
BABY CHICKEN SALAD GF Char grilled chicken tenderloins, assorted lettuce, cucumber, tomato, avocado, roast capsicum and parmesan cheese with a balsamic vinaigrette	12.9
KIDS GRAZING PLATE Chargrilled chicken, cheese, carrot sticks, cucumber, Lebanese bread and hummus dip	12.9

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