



STARTER

Thai Favorites

Satay Gai

*Chicken satay served with peanut sauce,
pineapple and cucumber salad*
250



Goong Phom Nang Fah

*Deep-fried prawns wrapped with angel hairs
with sweet chili dip*
290

Yam Som O

*Fresh pomelo salad with
Phang Nga smoked shrimps and spices*
290

Phad Thai Salmon Salad

*smoked salmon mixed with bean sprout, chive,
tofu, crusted peanut and Phad Thai sauce*
290

Tom Yam Goong

*Spicy and sour soup simmered with fresh prawns,
mushrooms, lemongrass and kaffir lime leaves*
290

Gai Tord Haad Yai

*Crispy chicken wings, black pepper, coriander
kaffir lime leaves and lemongrass*
290

Larb Ped

*Minced duck salad with Thai shallot, galangal
and mint leaves*
290



Por Pia Tord

Deep-fried vegetable spring rolls and sweet chili dip
250

Som Tam Goong Yang

Green papaya salad served with grilled tiger prawns
390

Yam Nuea

Seared beef, salad, Thai herbs with spicy dressing
350

Western Cuisine

Gazpacho Soup

*Chilled tomato soup infused
with balsamic vinegar
and extra-virgin olive oil*
190

Chicken Liver Parfait 290

Boathouse Salad

*Beetroot, local fresh leaves, baby cucumber,
capsicum, red onion, radish
and lemon garlic Dijon dressing*
290

Tuna Tartare

*Diced tuna, smoked salmon, capers
mustard and shallots*
320

Rock Lobster Ravioli 290

Caesar Salad

*Bacon, garlic croutons, parmesan cheese
and poached egg*
350

Smoked Tasmanian Salmon

*Soft poached egg, grilled asparagus,
potatoes crisp and mustard dressing*
340

Andaman Crab Cake

served with garlic aioli and shaved fennel
390

Asparagus Soup with cheese tortellini 190



Signature Dish



Vegetarian Dish

ONE DISH PLATE

Kra Prao Moo Kai Dao

Stir fried minced pork with hot basil leaves, garlic and chili served with jasmine rice and fried eggs

210

Khao Phad Gai

Fried rice with chicken, farm eggs and vegetables

290

Phad Thai Goong

Stir-fried noodle with prawns and tamarind gravy

290

Khao Phad Ya Nad

Phuket pineapple fried rice with prawns, onion capsicum, cashew nuts, raisins and curry powder

320

MAINS

Thai Favorites



Moo Hong Phuket
*Phuket style braised pork belly
with sweet soy sauce*
390

Gaeng Gai Yod Ma Phraw On
*Free range chicken with rich yellow curry,
young coconut shoot and fresh julienne of kaffir lime leaves*
360

Phad Med
Stir-fried chicken with cashew nuts, onion and bell pepper
350

Pla Tord Nammakam
Deep-fried seabass fillet topped with tamarind sauce
480

Pla Naung Manow
Steamed seabass fillet with lime, bok choy and spicy dressing
450



Braised Beef Cheek Green Curry
*Slow cooked beef cheek with green curry,
Thai sweet basil and kaffir lime leaves*
580



Lamb Shank Massaman
Chef Petch's home-style spiced lamb with sweet potato purée
620

Phad Pak Ruam
Stir-fried mixed vegetable with garlic and oyster sauce
190

Pak Boong Fai Dang
Stir-fried morning glory with chili, garlic and oyster sauce
190

*All Thai main courses are served with your choice of
Steamed fragrant Thai jasmine rice or rice berry*

Western Selection

Tasmanian Salmon
*Zucchini, Parmentier potatoes
and champagne sauce*
590

Grilled Deboned Baby Chicken
Roasted garlic, vegetables and potato wedges
520

Seabass Fillet

Lobster mash, asparagus and tomatoes salsa
490

Seafood Pie

Prawn, salmon and lobster rosemary jus
490

Seared Lamb Fillet

Lamb shank ravioli and rosemary jus
750

Rangers valley black angus beef tenderloin
270 day fed beef tenderloin
1,350

Boathouse Burger

*Australian beef, bacon, cheese,
caramelized onion fried egg and French fries*
490

Spaghetti or Penne

With pesto, carbonara or Bolognese
280

Panini Sandwich

*Grilled vegetables, chorizo, brie cheese
and rocket salad*
260

Bookmaker Baguette

*Prime beef tenderloin, caramelized onion
served with mixed leaves*
290

Prawns Piri Piri

Crispy bread and salad leaves
320



Signature Dish
Vegetarian Dish