KITCHEN

BOILERHOUSE

& BAR

SIGNATURE COCKTAILS

Black and Gold 21
Sailor Jerry, Passion Fruit Pure, Apple Juice, Sugar, Prosecco

Spicy Margarita 23
Tequila, Jalapeno Syrup, Orange Liqueur, Lime

Flower Power 21
Manly Spirits Vodka, Aperol, Manly Spirits Limoncello, Orange Juice, Lime

Nutty Squeeze 24
Manly Spirits Vodka, Coconut Liquor, Frangelico, Lime Juice, Egg White

Very Berry 22
Manly Spirits Vodka, Raspberry Liqueur, Syrup, Fresh Berries, Egg White

Johnny, Is That You? 23
Whiskey, Lime Juice, Hot Sauce, Mint, Sugar Syrup

Japanese Stiletto 22
Midori Melon, Triple Sec, Lemon Juice, Spice Infused Syrup, Egg White

Espresso Twist 25
Hennessy VSOP, Tia Maria, Espresso Coffee, Sugar Syrup

Waltzing Matilda 23
Manly Spirits Dry Gin, Passionfruit Pulp, Orange Bitter, White Wine, Ginger Ale

Old Q Sour 23
Rye Whiskey, Lemon Juice, Sugar Syrup, Egg White, Red Wine

MOCKTAILS

Not So Rusty Nail 16
Seadrift Coastal Gin, Marmalade, Lemon, Thyme, Tonic

Cucumber Quencher 16
Seadrift Coastal Gin, Mint , Cucumber, Lime, Sugar

Green Spritz 16
Seadrift Classic Gin, Mint, Lime, Sugar, Green grapes, Soda

Amare–No–Sour 16
Almond Syrup, Pineapple Juice, Lime

SPARKLING

Bimbadgen Sparkling Semillon NV Hunter Valley, NSW	**13 | 65**
Canti Prosecco D.O.C. Milano, Italy	**13 | 65**
Divici Prosecco Organic D.O.C. Treviso, Italy	**16 | 65**
De Beaurepaire 'Blanchefleur' Blanc De Blanc Rylstone, NSW	**18 | 95**
Piper–Heidsieck Cuvee Brut Champagne, France	**27 | 135**
Taittinger Cuvee Prestige Champagne, France	**145**

WHITE

SAUVIGNON BLANC

Whipbird Margaret River, WA	**13 | 55**
Tai Tira Marlborough, NZ	**14 | 59**
De Beaurepaire 'Billet Doux' Rylstone, NSW	**15 | 65**
The Lane Adelaide Hills, SA	**16 | 79**
Shaw And Smith Adelaide Hills, SA	**90**

CHARDONNAY

Bimbadgen Pokolbin, NSW	**15 | 75**
De Bortoli Regional Classic Tumbarumba, NSW	**15 | 68**
Giant Steps Yarra Valley, VIC	**99**
Mc William's Single Vineyard Tumbarumba, NSW	**100**
Robert Oatley Finisterre Margaret River, WA	**100**
Bimbadgen Single Vineyard Palmers Lane Hunter Valley, NSW	**110**

AROMATIQUES

De Beaurepaire 'Louise' Semillon Rylstone, NSW — **13 | 55**

The Lane Pinot Gris Adelaide Hills, SA — **16 | 80**

Rockbare Riesling Clare Valley, SA — **15 | 65**

Pikes 'Luccio' Fiano Clare Valley, SA — **16 | 68**

Philip Shaw Small Batch Riesling Orange, NSW — **95**

ROSE

Calabria Bros. 'Sophie' Grenache Rose Barossa Valley, SA — **13 | 55**

Aix Rose Provence, France — **85**

RED

PINOT NOIR

De Beaurepaire 'Perceval' Rylstone, NSW — **17.5 | 85**

Framingham Ribbonwood Marlborough, NZ — **17 | 70**

Giant Steps Yarra Valley, VIC — **100**

MERLOT

Wild Oats Mudgee, NSW — **13 | 55**

CABERNET SAUVIGNON

De Beaurepaire 'Le Marquis' Rylstone, NSW — **15 | 65**

Ashbrook Estate Margaret River, WA — **19 | 90**

SHIRAZ

Head Heart & Home Barossa Valley, SA	13 | 60
Swinging Bridge William J. Orange, NSW	17 | 80
McWilliam's Single Vineyard Canberra, ACT	100
Bimbadgen Single Vineyard McDonalds Road Hunter V., NSW	105

BLENDS

Whipbird GSM McLaren Vale, SA	13 | 55
Pikes Los Campaneros Shiraz Tempranillo Clare Valley, SA	16 | 72
Pikes The Assemblage GSM Clare Valley, SA	17 | 75
Robert Oatley Signature GSM McLaren Vale, SA	17 | 70
De Beaurepaire 'Leopold 'Reserve Shiraz–Viognier NSW	125

CELLAR WINES

Cordero di Montezemolo Langhe Nebbiolo Piedmont, IT	129
Fontanabianca Langhe Nebbiolo DOC Piedmont, IT	119
J.de.Villebois Sancerre Blanc AOP Loire Valley, FR	109
J.de.Villebois Sancerre Rouge AOP Loire Valley, FR	109
Domaine de Beaurenard Côtes–du–Rhône Rhône FR	109
Domaine de Beaurenard Châteauneuf–du–Pape Rhône, FR	159
Casa E. di Mirafiore Barolo Piedmont, IT	200
Mitolo Masso Montepulciano McLaren Vale, SA	115
Pikes 'Luccio' Novello Clare Valley, SA	72
Pikes 'Luccio' Sangiovese Clare Valley SA	72

DESSERT WINES

Noble One Botrytis Semillon Riverina, NSW **18 | 85**

Rylstone Estate 'Bluebird' Botrytis Viognier Rylstone, NSW **13 | 55**

BEER

LOCAL CRAFT

7th Day Brewery Pale Ale schooner on tap 5.1% **13**

7th Day Brewery Lager schooner on tap 4.9% **13**

7th Day Brewery XPA 375ml 4.7% **13**

7th Day Brewery Red Hazy IPA 375ml 5.5% **13**

4 Pines Pacific Ale 330ml 3.5% **12**

AUSTRALIAN

James Boag's Premium Light 375ml 2.5% **10**

Furphy Original Refreshing Ale 375ml 4.4% **11**

Byron Bay Premium Lager 355ml 4.2% **11**

James Squire 150 Lashes 345ml 4.2% **12**

INTERNATIONAL

Kirin Ichiban 330ml 5% Japan **13**

CIDER

Little Creatures Pipsqueak Apple 330ml 5.2% **12**

4 Pines Brookvale Union Ginger Beer 330ml 4% **13**

NON-ALCOHOLIC

4 Pines Ultra Low 330ml <0.5% **10**

Heineken Zero 330ml 0.0% **10**

SPIRITS

VERMOUTH

Cinzano Bianco	11
Cinzano Extra Dry	11
Cinzano Rosso	11
Campari	11

GIN

Manly Spirits Australian Dry	12
Manly Spirits Coastal Citrus	12
Manly Spirits Lilly Pilly Pink	12
Hendricks	13

RUM

Bacardi	10
Bundaberg	10
Sagatiba	11
Sailor Jerry Spiced	12
Havana Club Añejio | 3 Años	11
Captain Morgan Spiced Gold | Spiced Black	11

TEQUILA

El Jimador Blanco	10
Don Julio Blanco	12
Don Julio Añejo	16

VODKA

Manly Spirits Grape & Grain	11
Manly Spirits Terra Firma	12

Manly Spirits Botanical Marine	12
Grey Goose	13
Belvedere	13

SCOTCH

Johnnie Walker Red Label	11
Johnnie Walker Black Label	13
Glenfiddich 12 YO	15
Talisker	16
Oban 14 YO	18
Glenfiddich 18 YO	25

WHISKEY

Canadian Club Original	11
Canadian Club 8 YO	13
Jameson Irish	14
Manly Coastal Stone Sherry Cask	30
Manly Coastal Stone Bourbon Cask	24

BOURBON

Jack Daniels	11
Jim Beam White Label	10
Markers Mark Kentucky Straight	12
Wild Turkey Kentucky Straight	12

BRANDY & COGNAC

St Remy VSOP	12
Hennessy VSOP	14
Hennessy XO	30

LIQUEUR

Amaro Montenegro	10
Baileys	11
Cointreau	11
Disaronno Amaretto | Drambuie	11
Frangelico	10
Galway Pipe	15
Grand Marnier	10
Manly Spirits Limoncello	12
Midori	10
Soho Lychee	10
Southern Comfort	11
Tia Maria	10
Pimm's	11

NON-ALCHOLIC GIN

Gin Seadrift Classic	9
Gin Seadrift Coast	9
Gin Seadrift Wild Hibiscus	9

SOFT DRINK

Coca Cola | Diet Coke | Coke No	5
Sprite	5
Ginger	5
Dry Ginger Ale	5
Lemon Lime Bitters	5
Orange | Apple | Pineapple Juice	5
Moda Sparkling Water 750ml	9

Please note there is 10% Sunday surcharge and 15% public holiday surcharge

10% service charge applies for groups of 10 or more

KITCHEN
BOILERHOUSE
& BAR

Built in 1913, Boilerhouse Kitchen & Bar began life as the powerhouse of the former North Head Quarantine Station, supplying power to the entire site until 1930. Its tall brick chimney, rising from the building's southwest corner, remains a familiar landmark from the water.

Between November 2006 and April 2008, a major restoration of the quarantine station transformed the disused powerhouse into Q Station's restaurant. Inside, a mezzanine level, staircase and kitchen were added, while the chimney and original windows were carefully preserved. Today, the lower deck sits where the coal store once stood, and the old engine room has become the Engine Room Bar.

3-COURSE WINE PAIRING

3-courses + 3 glasses of wine | 109/119
Available for tables of one to eight guests, Wednesday – Friday.
Choose one entrée, one main and one dessert from the menu items marked with a star and each course will be served with its matched wine.

CHEF'S PICK SET MENU
2-course | 85pp 3-course | 99pp

Grilled peach burrata

Fried calamari

Pan fried salmon

Roasted chicken supreme

upgrade a main to Beef scotch fillet | **+10pp**

Twice-cooked potatoes

Mixed leaves salad

Traditional tiramisu

Coconut & lime pannacotta

BOILERHOUSE CHEFS FEAST
3-course | 135pp

Sourdough with cultured butter

Beef carpaccio

Hiramasa kingfish ceviche

Lemon & prawn spaghetti

Roasted chicken supreme

Angus beef scotch fillet

Twice-cooked potatoes

Mango salad

Traditional tiramisu

Coconut & lime pannacotta

CHEF'S WHISPERS

Sourdough [dfo] fresh cultured butter, pepper berry salt | **12**

Sydney rock oysters [gf, df] hibiscus–infused mignonette (1/2 dozen) [a] | **45**

Marinated olives [vg, gf, df] selection of Australian and Italian olives, lemon zest, chilli | **12**

Pumpkin arancini [v, gf] parmesan, aioli | **19 6pcs** ★

ENTRÉE

Hiramasa kingfish crudo [gf, df] coconut, coriander, cucumber, chilli, yuzu dressing [a] | **35**

Burrata [v, gf] heirloom tomato, basil, grilled peach, aged balsamic | **29**

Beef carpaccio parmesan, rocket, crostini, caper mayo | **32**

Grilled asparagus [v, gf] whipped ricotta, macadamia nuts, burnt butter | **27**

Fried calamari [df] green papaya & mango salad, chilli lime dressing [i] | **28**

MAIN

Spring risotto [vg, gf] peas, asparagus, zucchini, spinach, parmesan | **32**

Lemon & prawn spaghetti mascarpone, garlic, seeded mustard [i] | **36**

Pan–fried salmon [gf] brown butter, capers, lemon, curry leaves [i] | **46**

Roasted chicken supreme [gf] broccolini, almonds, tahini, tarragon sauce | **36**

NSW lamp rump [gf] cauliflower mousse, tomato & mint salsa, pomegranate sauce | **58**

Grain fed angus beef scotch fillet MB2+ 250g [gf, df] french mustard, red wine jus | **60**

SIDE

Mango salad [v, gf, df] corn, avocado, cherry tomatoes, coriander, chilli, lime | **20**

Twice–cooked potatoes [vg, gf, df] confit garlic, parsley | **16**

Steamed seasonal vegetables [v, gf, df] lemon oil | **18**

Mixed leaves salad [v, gf, df] cucumber, tomato, radish, red onion, sherry vinaigrette | **16**

DESSERT

Traditional tiramisu mascarpone, cacao | **18**

Dark chocolate mousse raspberry, vanilla cream | **18**

Coconut & lime pannacotta [vg, gf, df] mango & tapioca pearls | **18**

Cheese plate cheese selection, assorted crackers & accompaniments | **2pcs | 21 3pcs | 29**

v – vegetarian | vg – vegan | gf – gluten free | df – dairy free | o – optional
seafood country of origin: m – mixed | I – imported | a – Australian
Your safety is our priority. While we make every effort to accommodate all allergy requests, we cannot guarantee a completely allergen–free environment. Please inform your server of any allergies, and we will take every precaution to meet your needs. A 12.5% surcharge applies on Sundays and 15% on public holidays.

KITCHEN
BOILERHOUSE
& BAR

CHEF'S PICK SET MENU

Available for tables of two or more. Groups of 10 or more are required to choose a shared menu, so, everyone can enjoy a smooth, relaxed dining experience.

2-course | 85pp
Entrée & main

3-course | 99pp
Entrée, main & dessert

ENTRÉE

Burrata [v, gf] heirloom tomato, basil, grilled peach, aged balsamic
Fried calamari [df] green papaya & mango salad, chilli lime dressing [i]

MAIN & SIDE

Pan-fried salmon [gf] brown butter, capers, lemon, curry leaves [i]
Roasted chicken supreme [gf] broccolini, almonds, tahini, tarragon sauce
Grain fed angus beef scotch fillet MB2+ 250g [gf, df] french mustard, red wine jus **| + $10pp**
Twice-cooked potatoes [vg, gf, df] confit garlic, parsley
Mixed leaves salad [v, gf, df] cucumber, tomato, radish, red onion, sherry vinaigrette

DESSERT

Traditional tiramisu mascarpone, cacao
Coconut & lime pannacotta [vg, gf, df] mango & tapioca pearls

KITCHEN
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BOILERHOUSE CHEF'S FEAST MENU

Available for tables of two or more. Groups of 10 or more are required to choose a shared menu, so, everyone can enjoy a smooth, relaxed dining experience.

3-course | 135pp

ENTRÉE

Sourdough [dfo] fresh cultured butter, pepper berry salt
Hiramasa kingfish crudo [gf, df] coconut, coriander, cucumber, chilli, yuzu dressing [a]
Beef carpaccio parmesan, rocket, crostini, caper mayo

MAIN & SIDE

Lemon & prawn spaghetti mascarpone, garlic, seeded mustard [i]
Roasted chicken supreme [gf] broccolini, almonds, tahini, tarragon sauce
Grain fed angus beef scotch fillet MB2+ 250g [gf, df] french mustard, red wine jus
Mango salad [v, gf, df] corn, avocado, cherry tomatoes, coriander, chilli, lime
Twice-cooked potatoes [vg, gf, df] confit garlic, parsley

DESSERT

Traditional tiramisu mascarpone, cacao
Coconut & lime pannacotta [vg, gf, df] mango & tapioca pearls

KITCHEN
BOILERHOUSE
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KIDS MENU

Battered fish [df] with your choice of chips or vegetables **| 19**
Chicken tenders [df] with your choice of chips or vegetables **| 19**
Spaghetti pasta [v] napolitana sauce **| 16**

DESSERT

Vanilla ice-cream | 9
Chocolate ice-cream | 9
Mango sorbet | 9