



Boilerhouse kitchen & bar was built in 1913 and was one of the key operational buildings at the former north head quarantine station. Boilerhouse Kitchen & bar, originally the powerhouse, was the main supplier of power to the site between 1913 and 1930. the building is identifiable by the large brick chimney in its southwest corner which is highly visible from the water.

From November 2006 until opening in April 2008 a huge readaptation project was undertaken across the whole quarantine station site. The transformation included the old powerhouse building, turning it from a disused power station into the q station's restaurant. Internally the mezzanine level and staircase were installed as well as the kitchen. It was important however to retain the external features, so the chimney and original windows remain. The lower deck now covers the area where the former coal store was. the former engine room of the powerhouse now has been transformed into the engine room bar.

DINING EXPERIENCE

Boilerhouse kitchen & bar specialises in fresh, modern Australian cuisine. there's plenty to choose from including the casual menu that can be enjoyed at lunch on weekends, or the 2-course or 3-course set menu served in the evening.

TWO COURSES | 75

THREE COURSES | 90

Two course – entrée and main / main and dessert / entrée and dessert

WINE PAIRING

For added indulgence, we highly recommend selecting one of our wine pairings options to enjoy an incredible accompaniment to each dish.

★ STANDARD SELECTION | 36

★★ PREMIUM SELECTION | 45

wine pairing only available with the three-course menu

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional
please inform us of any allergies when placing orders
Sunday surcharge of 10% and a public holiday surcharge of 12.5%
10% service charge applies for groups of 10 or more.

APPETIZER

Sourdough baguette & butter | 8

East 33° Sydney rock oysters [gf, df] with bonito mignonette (1/2 dozen) | 32

Hummus tahini [vg, gfo, df] confit cherry tomatoes, kalamata olives, aleppo peppers, flat bread | 15

ENTRÉE

Prawn orecchiette pasta tomato, shallots, spinach, herb butter, lemon, chili pangrattato

★ | ★★ *Calabria Bros. 'Sophie' Grenache Rose, Barossa Valley, SA*

Petuna ocean trout crudo [gf, df] jalapeno vinaigrette, finger lime, yuzu & sesame

★ *Rutherglen Estate Arneis, Rutherglen, VIC* | ★★ *Pikes 'Luccio' Fiano, Clare Valley, SA*

Butter lettuce salad [gf, df, vo] avocado, citrus, pickled onion, chardonnay vinaigrette, king prawn

★ *Keith Tulloch 'Per Diem' Pinot Gris, Hunter Valley, NSW* | ★★ *The Lane Pinot Gris, Adelaide Hills, SA*

Vannella stracciatella [gfo, v] grilled artichoke, peas, asparagus, mint, lemon olive oil, sourdough crouton

★ *Tai Tira Sauvignon Blanc Marlborough, NZ* | ★★ *The Lane Pinot Gris, Adelaide Hills, SA*

MAIN

Japanese pumpkin gnocchi [vg, df] with dukkha spice, organic rocket, balsamic glaze & salted hazelnuts

★ *De Bortoli Regional Classic Chardonnay, Tumbarumba, NSW* | ★★ *Lark Hill Dark Horse Vineyard Marsanne, Canberra, ACT*

Fish of the day fennel puree, potato almond croquettes, saffron vinaigrette, pickled fennel & caper

★ *De Beaurepaire 'Perceval' Pinot Noir, Rylstone, NSW* | ★★ *Framingham Nobody's Hero Pinot Noir, Marlborough, NZ*

Berkshire double pork chop [gf] with sugar loaf cabbage, double smoked bacon, Jerusalem artichoke crisps & cider gastrique

★ *De Beaurepaire 'Le Marquis' Cabernet Sauvignon, Rylstone, NSW* | ★★ *Pikes 'The Assemblage' GSM, Clare Valley, SA*

Grainge angus beef tenderloin mbs2+ [gfo, dfo] with miso onion puree, roasted king oyster mushroom, crispy onions & red wine jus

★ *Swinging Bridge William J. Shiraz, Orange, NSW* | ★★ *Ashbrook Cabernet Sauvignon, Margaret River, WA*

SIDE

Sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts | 15

Crushed potatoes [v, gf] scallion, sour cream | 15

DESSERT

Apple tarte tatin with butterscotch sauce & vanilla ice cream

Chocolate praline tart flourless chocolate cake & praline mousse

Vanilla panna cotta [gf] with raspberry sauce & lemon balm

Grand marnier ricotta cheesecake with blood orange jelly & butter shortbread base

★ *De Beaurepaire 'Bluebird' Botrytis Viognier, Rylstone, NSW* | ★★ *De Beaurepaire 'Blanchefleur' Blanc De Blancs, Rylstone, NSW*

Cheese plate two cheese selection, assorted crackers and accompaniment

★ *Thorn-Clarke Sandpiper Shiraz, Barossa Valley, SA* | ★★ *Pikes 'Los Compañeros' Shiraz Tempranillo, Clare Valley, SA*