

SUMMER.LINE-UP

THE BOATYARD BAR

BISTRO



THE COMANCHE
Barbecue, Grill & Smoke house

Get ready for a true taste of America with slow-cooked BBQ, smoked to perfection on their purpose-built smoker. This classic American BBQ food truck has been serving some of the best BBQ on the South Coast. Think melt-in-your-mouth brisket, marinated chicken wings, homemade spicy sausages, and, of course, all the amazing sides that make this a meal to remember. If you're a fan of bold flavours and perfectly smoked meats, this is one not to be missed!

LOAF.

Alex & Rhys return again this year. With their menu of epic sour dough grilled cheese toasties and indulgent dipping sauces, made with ingredients from local suppliers. What's your favourite! We cook the food we love to eat - and we reckon you'll love it too.



Asian Street Food at its best. Chef Nic will be bringing the tastes of South East Asia with his Thai inspired menu. From small plates of crispy Chicken Satay, Sweet & Sour Ribs & Vegetable Spring Rolls. To scrumptious plates of Massaman Curry or Teriyaki.



Chef Jan has spent the winter sharpening flavours and simmering ideas for delectable dining this Summer. From sharing small plates with big flavour but perfect to savour... to big plates of tropical warmth. Lovingly crafted to enjoy by the waters edge. With the smoky depth of our Jollof, that signature Jerk kick, to the tender richness of our Curry Goat (and everything else you love) we're bringing island flavour straight to your fork.

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Freshly made Stone-baked Pizzas that will leave your mouth watering!



With over 20 years industry experience, headed by lead chef Mat, his expertise and love for high quality food are second to none. Matt prides himself on only ever using hand selected, local produce with excellence at the core of everything he does.



L.A style birria tacos and Mexican street food.

The Menu is built around slow, smoked local meat, cooked using traditional techniques to develop a deep smoky savoury flavour and tender meat, then served in classic L.A style with a crisp tortilla and a rich consommé.



Bart joins us for the Summer season.

Enjoy the best local day boat caught fish & shellfish. Lobsters will be on the menu too, subject to seasonal availability!

Each week, something different but 'fishy' and scrummy will be served up!

THE
BOAT YARD
BAR 

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APRIL LINE-UP

<p>FRIDAY 3RD</p> <p>LOAF. Grilled Cheese Toasties... with attitude!</p>	<p>SATURDAY 4TH</p>  <p>SOUL FOOD</p>	<p>SUNDAY 5TH</p>  <p>SOUL FOOD</p>
<p>FRIDAY 10TH</p>  <p>THE COMANCHE <i>Barbecue, Grill & Smoke house</i></p>	<p>SATURDAY 11TH</p> <p>THE COMANCHE <i>Barbecue, Grill & Smoke house</i></p>	
<p>FRIDAY 17TH</p> <p>LOAF. Grilled Cheese Toasties... with attitude!</p>	<p>SATURDAY 18TH</p>  <p>SOUL FOOD</p>	
<p>FRIDAY 24TH</p>  <p>SOUL FOOD</p>	<p>SATURDAY 25TH</p>  <p>THAI</p>	

ALL LISTINGS CORRECT AT TIME OF PRESS, MAY BE SUBJECT TO CHANGE.
VEGETARIAN OPTIONS WILL BE AVAILABLE.

27th March 26

APRIL LINE-UP

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MAY. LINE-UP

THURSDAY 30TH
LOAF.
Grilled Cheese Toasties...
with attitude!

FRIDAY 1ST
Bart's
Fish on
Fridays

SATURDAY 2ND
SOUL FOOD

SUNDAY 3RD
SMOKE & TACO
LA style Birria Tacos

FRIDAY 8TH
SOUL FOOD

SATURDAY 9TH
THAI

FRIDAY 15TH
Bart's
Fish on
Fridays

SATURDAY 16TH
SOUL FOOD

THURSDAY 21ST
LOAF.
Grilled Cheese Toasties...
with attitude!

FRIDAY 22ND
THE COMANCHE
Barbecue, Grill & Smoke house

SATURDAY 23RD
THE COMANCHE
Barbecue, Grill & Smoke house

SUNDAY 24TH
eats
by *Suzi Slice*

THURSDAY 28TH
SMOKE & TACO
LA style Birria Tacos

FRIDAY 29TH
SOUL FOOD

SATURDAY 30TH
LOAF.
Grilled Cheese Toasties...
with attitude!

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JUNE LINE-UP

<p>THURSDAY 4TH</p> <p>LOAF. Grilled Cheese Toasties... with attitude!</p>	<p>FRIDAY 5TH</p> <p>THAI</p> 	<p>SATURDAY 6TH</p> <p>FIRE AND ROCKET CATERING</p> <p>Sourdough Pizza's!</p>
<p>THURSDAY 11TH</p> <p>SMOKE & TACO</p> <p>LA style Birria Tacos</p>	<p>FRIDAY 12TH</p> <p>Bart's Fish on Fridays</p> 	<p>SATURDAY 13TH</p> <p>SOUL FOOD featuring Chef Jan</p> 
<p>THURSDAY 18TH</p> <p>LOAF. Grilled Cheese Toasties... with attitude!</p>	<p>FRIDAY 19TH</p> <p>SOUL FOOD featuring Chef Jan</p> 	<p>SATURDAY 20TH</p> <p>SMOKE & TACO</p> <p>LA style Birria Tacos</p>
<p>THURSDAY 25TH</p> <p>SMOKE & TACO</p> <p>LA style Birria Tacos</p>	<p>FRIDAY 26TH</p> <p>Bart's Fish on Fridays</p> 	<p>SATURDAY 27TH</p> <p>BERTH HOLDERS PARTY!</p>

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23 april 26

