

BOILERHOUSE DINING

ABOUT BOILERHOUSE KITCHEN & BAR

Located on the shoreline of the incredible Sydney Harbour, Boilerhouse Kitchen & Bar is a restaurant dining experience with a difference, specialising in fresh, modern Australian cuisine.

Housed in the original boiler house building of Sydney's oldest operational quarantine facility, the space has been refurbished into a bustling, open-kitchen restaurant, where diners can relax and enjoy the perfect combination of waterside dining and superb food and wine, set against the backdrop of nostalgic buildings.

Built in 1913, and originally operating as the site's main powerhouse, the Boilerhouse has retained its industrial charm, with seating both inside the impressive brick building and externally, allowing guests to make the most of the beachside views on the outdoor terrace.

TRADING HOURS

Saturday & Sunday 12:00pm - 3:00pm

Wednesday to Saturday 5:30pm - 9:00pm

Boilerhouse Kitchen & Bar is available for private hire outside of trading hours, subject to availability. Please contact your Events Coordinator for more information.

TWO COURSE DINNERS OPTIONS

2-Course Set Menu: \$75 per person

2-Course Alternate Menu: \$75 per person

2-Course Shared Menu: \$80 per person

THREE COURSE DINNER OPTIONS

3-Course Set Menu: \$90 per person

3-Course Alternate Menu: \$90 per person

3-Course Shared Menu: \$95 per person

BIG BBQ

A range of buffet style food- BBQ, salads, sauces & condiments

\$75 per person

Minimum 20 people required

Add dessert for \$9 per person

PIZZA DECK

A range of buffet style food-pizza & sides

\$55 per person

Minimum 20 people required

Add dessert for \$9 per person

BURGER GRILL

A range of buffet style food- burgers, salads, condiments, garnishes, sides & dessert

\$55 per person

Minimum 20 people required

Add dessert for \$9 per person

CORPORATE WINE PAIRING

2-course shared menu + wine pairing

\$140 per person





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) | 36

Hummus tahini [vg, gfo, df] confit cherry tomatoes, kalamata olives, aleppo peppers, pita bread | 20

ENTRÉE

Prawn orecchiette pasta tomato, shallots, spinach, prawn 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 prawns

□ *Keith Tulloch 'Per Diem' Pinot Gris, Hunter Valley, NSW* | □□ *Bimbadgen Chardonnay, Pokolbin, NSW*

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

□ *Tai Tira Sauvignon Blanc, Marlborough, NZ* | □□ *The Lane Sauvignon Blanc, Adelaide Hills, SA*

MAIN

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

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

Market fish [gf, df] warm seafood tomato & basil broth, watermelon radish, pickled fennel & caper

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

Berkshire double pork chop [gf, df] sugar loaf cabbage, romesco, bacon, cider gastrique & gremolata

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

Grainage angus beef striploin mbs3+ [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] parmesan cheese, garlic confit & parsley | 15

DESSERT

Apple tarte tatin with butterscotch sauce & vanilla ice cream

Chocolate praline tart flourless chocolate cake & praline mousse

Lemon myrtle panna cotta [gf] with berry coulis, lemon balm & basil syrup

Grand marnier Basque cheesecake with three textures of blood orange

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

Cheese plate two cheese selection, assorted crackers and accompaniment

□ *Head Heart & Home Shiraz, Barossa Valley, SA* | □□ *Pikes 'Los Compañeros' Shiraz Tempranillo, Clare Valley, SA*

Big BBQ Set Menu

\$75 per person

Served buffet style with dietary options considered
Minimum 20 people

BBQ

Black Angus Beef Sirloin mbs2+ [DF,GF]
Lemon & Herb Marinated Free Range Chicken Thigh [DF,GF]
Fresh baked Sourdough Baguette with Cultured Butter [V]

SALADS

Creamy Vegetable Slaw [V, VG. Df, GF]
Pesto Pasta Salad Grilled Vegetables [V, VG. DF]
Couscous Salad with Roasted Pumpkin, Spinach, Sundried Tomato [VG]

SAUCES & CONDIMENTS

Horseradish, Grain Mustard, Dijon Mustard, BBQ sauce

OPTIONAL ADD ONS

\$9 per person

Classic Berry Pavlova, Vanilla Scented Cream, Fresh Mint [V,GF]

\$8 per person

Hot Chips with Garlic Aioli [VG,GF]

V- vegetarian, VG- Vegan, DF- Dairy free, GF- Gluten free

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



Pizza Neck Set Menu

\$55 per person

Served buffet style with dietary options considered
Minimum 20 people

Marinated Olives, Antipasto [GF,V]

PIZZA

Margherita, Smoked Scamorza, Tomato, Basil [V]
Prosciutto, Fungi, Chilli, Rocket
Fennel, Salami, Olives, Piquillo Peppers, Rocket

SIDES

Heirloom Tomato Salad with Buffalo Stracciatella, Rice, Rocket &
Pine Nuts [V, GF]
Seasonal Green Salad with Balsamic & Parmesan [V, VG, GF]

OPTIONAL ADD ONS

\$9 per person

Tiramisu Cake with Berries [V]

\$8 per person

Hot Chips with Aioli [V, DF]

V- vegetarian, VG- Vegan, DF- Dairy free, GF- Gluten free

*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*



Bungen Grill Set Menu

\$55 per person

BURGERS

Premium Wagyu Beef Burgers *(DF)*

Artisanal Sausages *(DF)*

Plant Based Burgers Available *(VG)*

Hot Chips with Garlic Aioli *(VG, GF)*

SALADS

Creamy Vegetable Slaw *(V, VG, DF, GF)*

Garden Salad with Shaved Vegetables &
Balsamic Vinaigrette *(VG, GF)*

CONDIMENTS & GARNISHES

Sliced American Style Cheese

Smokey Barbeque

Garlic Aioli

Classic Tomato Sauce

Yellow and Dijon Mustard

Cos Lettuce

Red Onions

Vine Ripened Tomatoes

DESSERTS

Classic Berry Pavlova, Vanilla Scented Cream &
Fresh Mint *(V, GF)*