KITCHEN
BOILERHOUSE
& BAR

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.

HAPPY FATHER'S DAY

For the advice, the laughs, the stories, the support and everything in between, today is for you.

To all the fathers, grandfathers and father figures joining us,
we raise a glass and celebrate the role you play in the lives of those around you.
Thank you for sharing this special occasion with us.

FATHER'S DAY THREE COURSE MENU | 95

Entrée, main and dessert

Alongside our regular Boilerhouse favourites,
our chefs have created a selection of special dishes exclusively for today.
We invite you to relax, indulge and enjoy a memorable Father's Day with great food,
harbour views and the company of your loved ones.

Sunday surcharge of 10% and a public holiday surcharge of 15%
10% service charge applies for groups of 10 or more.

CHEF'S WHISPERS

Sourdough [dfo] with fresh cultured butter and pepper berry salt | **10**

Sydney rock oysters [gf, df] with hibiscus-infused mignonette (1/2 dozen) [a] | **42**

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

Traditional Greek fava dip [vg, gfo, df] pickled onion, capers, crudités, sourdough | **16**

ENTRÉE

Croquettes of the week served with horseradish mayo **3pcs**

Stracciatella [v, gf] squash, lemon myrtle & toasted buckwheat

Hiramasa kingfish crudo [gf, df] black vinegar dressing, coriander, fermented chilli [a]

Grilled cauliflower [vg, gf, df] fennel saffron puree, crispy kale, macadamia

MAIN

House-made gnocchi [vg, gf, df] shiitake mushroom XO, toasted macadamia & seaweed

Fresh spaghetti chitarra with prawns, lemon, chilli & pangrattato [i]

Pan fried snapper fillet [gf] brown butter, capers, lemon, curry leaves [i]

Harissa marinated lamb rump [gf, df] lemon rice, heirloom carrots and tahini yoghurt sauce

Roasted half chicken [gf, df] hummus, charred bitter leaves

Grained black angus T-bone steak 350g [gf, dfo] wilted greens, mustard burnt butter sauce | **+9**

add grilled local king prawns [i] | **+8** per piece

SIDE

Chargrilled cos lettuce [vo, gf, df] house-cured lard, manouri cheese, citrus dressing | **16**

Twice-cooked potatoes [vg, gf, df] confit garlic, parsley | **15**

Roasted Brussels sprouts [vg, gf, df] crispy chickpeas, lemon | **15**

DESSERT

Banoffee tart rum and raisin ice cream

Chocolate marquise [v] anglaise & cocoa nib tuille

Passionfruit & lime mousse tart [vg, gf, df] with pineapple compote

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

Apple tart tatin (baked on order) [v] with vanilla Chantilly

v – vegetarian | vg – vegan | df – dairy free | gf – gluten 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.