



BRUNCH UNTIL 2PM

EGGS ORIENTAL GF 27

Signature eggs bene

NZ crab rillettes, 2 free-range poached eggs, potato rosti, smoked bisque hollandaise, furikake

BENEDICT YOUR WAY GFO,VO 24

Bacon, spinach or salmon (+\$2) on Bordeaux fabuline or gluten free bread

FREE-RANGE EGGS GFO,V 13

Eggs your way on sourdough, multigrain or gluten free bread

THE BIG BUOY GFO 28

Bacon, butchers sausage, wild mushrooms, heirloom tomato, rosti, eggs your way on sourdough, multigrain or gluten free bread

VEGE BIG BUOY GFO,V 28

Wild mushrooms, heirloom tomato, rosti, halloumi, spinach, eggs your way on sourdough, multigrain or gluten free bread

CREW-MADE GRANOLA VE 16

Seasonal fruit and berries, coconut chantilly, milk or alternative (+\$1)

MUSHROOM & HALLOUMI GFO, V 22

Wild mushrooms, fried halloumi, crossiant, roquette, aged balsamic

FRENCH TOAST V 22

Spiced maple, lemon mascarpone, blueberry, poached stone fruit

SHARING

HOME-STYLE FRIES GF,VE 12

Thick cut fries, ketchup, aioli

TRUFFLE POUTINE GF,V 15

Fries, truffle mornay, rich gravy

CHICKEN KARAAGE GF 18

Sriracha mayo, fried shallots, hot honey

KOREAN FRIED CAULIFLOWER VE 17

Sweet gochujang, kecap manis, sesame

MUSSELS W/ RED PESTO GFO 18

Capers, charred sourdough


FRIED HALLOUMI GF, V 17

Red pesto, black garlic chimichurri

SIDES

Bacon	+5	Hollandaise	+2
Smoked salmon	+7	Extra egg	+3
Mushrooms	+5	Extra bread	+2
Hashbrown/Rosti	+3	GF bread	+2
Spinach	+4	Extra sauce	+2
Halloumi	+7		
Butchers sausage	+5		

CHECK OUT OUR CABINET OF DELICIOUS GOODIES!

 @boatcafe_nz

VE - VEGAN V - VEGETARIAN GF - GLUTEN FREE O - OPTION

WE USE THE SAME FRYER FOR ALL ITEMS. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS AND WE WILL TRY OUR BEST TO ACCOMMODATE



1958-

-NOW

FROM ITS INCEPTION IN SCOTLAND TO ITS ARRIVAL IN WELLINGTON IN 1986, THE BOAT HAS HAD A LONG VOYAGE TO GET TO WHERE IT IS TODAY. OFFICIALLY RELAUNCHED IN 2024 BY NEW OWNERS ANTHONY & ERIN, "THE BOAT" HAS EMBARKED ON A NEW JOURNEY, SEEKING TO RE-ESTABLISH ITSELF AS A MAINSTAY IN THE CULINARY CAPITAL. SETTING SAIL WITH A NEW MENU AND EXCITING NEW DRINK OFFERINGS UNDER THE WATCHFUL EYES OF OUR EXPERIENCED CREW & NEW CAPTAINS. BE A PART OF OUR NEW MAIDEN VOYAGE. FULL STEAM AHEAD.

ALL DAY

MAINS

WALK THE FLANK (STEAK) GFO 29

Miso & marrow compound butter, chimmichurri, roquette, aged balsamic

SEAFOOD CHOWDER GFO 27

Smoked kahawai, basil oil, fennel leaves, mussels, sourdough

MARKET FISH 'N' CHIPS GFO 28

Beer battered market fish, home-style fries, charred lemon, wakame tartare

AUTUMN RISOTTO V, VEO 25

Spiced butternut, sourdough croutons, chilli oil, sage

BURGERS

THE BOAT BURGER GFO 25

Signature beef burger

80/20 wagyu smashed patty, charred onion, cos, heirloom tomato, cheddar, McClure's pickles, prawn crisps, fries

LAND HO! GFO 21

Beef burger

80/20 wagyu smashed patty, cheddar, McClure's pickles, charred onion, signature burger sauce, fries

THE SEA BIRD GFO 24

Chicken burger

Karaage chicken, slaw, McClure's pickles, sriracha mayo, gochujang, fries


SEA KELP VE, GFO 25

Vegan burger

Roquette, balsamic, heirloom tomato, vegan cheese, plant-based patty, caramelised onion, soy mayo

CHECK OUT OUR CABINET OF DELICIOUS GOODIES!

Ask our friendly team about functions and set menus and look for us on social media!

 @boatcafe_nz

boatcafefunctions@gmail.com

04 212 2408

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