

# DRINKS @ THE BOATHOUSE

MEMBER'S DISCOUNT APPLIES. PLEASE PRESENT INDIVIDUAL MEMBERSHIP CARD TO RECEIVE DISCOUNT.

	SCH	PINT
<b>TAP BEER</b>		
4 Pines Pacific Ale	10.25	13.70
Your Mates Larry Pale Ale	10.30	14.20
Somersby Super Crisp	10.70	14.30
Brookvale Ginger Beer	11.05	14.60
Balter Captain Sensible	11.30	15.20
Heads of Noosa	11.60	15.40
Peroni Nastro 400ml	11.70	
Stone & Wood Pacific Ale	11.75	15.70
Balter XPA	12.30	16.20
Hard Rated 350ml	12.50	
Asahi	13.90	18.65

	SCH	PINT
<b>LOCAL BEERS</b>		
Hahn Super 3.5	8.40	11.30
Great Northern Super Crisp	8.60	11.60
XXXX Gold	8.60	11.60
Carlton Draught	9.20	12.30
Great Northern Original	9.20	12.30
Powers	9.20	12.30
Tooheys New	9.20	12.30
Tooheys Old	9.20	12.30
Victoria Bitter	9.20	12.30
Carlton Dry	10.05	13.30

## WINE ON TAP - 150ml \$7.95 | 250ml \$11.95

Greatest Showman Chardonnay, Adelaide Hills SA  
 Kissing Booth Sauv Blanc, Marlborough NZ  
 The Juggler Pinot Grigio, Langhorne Creek SA  
 Sugar & Spice Moscato, McLaren Vale SA  
 Tightrope Rose, Langhorne Creek SA  
 Muscle Man Shiraz, McLaren Vale SA

<b>PREMIUM WINES</b>	
Lost Farm Pinot Noir <i>Tamar Valley, Tasmania</i>	60
Joel Gott 815 Cabernet Sauvignon <i>California, USA</i>	65
Joel Gott Barrel Aged Chardonnay <i>California, USA</i>	65
Angove Medhyk Old Vines Shiraz <i>McLaren Vale, South Australia</i>	80
Duval-Leroy Brut Reserve <i>Champagne, France</i>	112



	GLS	BTL
<b>RED WINE</b>		
Long Row Merlot <i>McLaren Vale, South Australia</i>	8	32
Long Row Shiraz <i>McLaren Vale, South Australia</i>	8	32
Stonegate Cabernet Sauvignon <i>McLaren Vale, South Australia</i>	8.50	34
Hopes End Aged Cabernet Sauvignon <i>McLaren Vale, South Australia</i>	9.50	38
Roachford Latitude Pinot Noir <i>Yarra Valley, Victoria</i>	10.50	42
Basileus Shiraz <i>Barossa Valley, South Australia</i>	10.75	43
Wirra Wirra Scrubby Rise Shiraz <i>McLaren Vale, South Australia</i>	10.75	43
Angove Family Crest Grenache <i>McLaren Vale, South Australia</i>	11	44
La Vielle Rosé <i>Rhone, France</i>	11.50	46
Peninsula Panorama Shiraz <i>McLaren Vale, South Australia</i>	11.75	47
Lambrook Seed Rosé <i>Adelaide Hills, South Australia</i>	12.25	49

	GLS	BTL
<b>SPARKLING</b>		
Chalk Hill Blue Bubbles <i>McLaren Vale, South Australia</i>	8.50	34
Stonegate Chardonnay Pinot Noir <i>McLaren Vale, South Australia</i>	8.50	34
Angas Brut <i>Riverland, South Australia</i>	9.50	38
Redbank Prosecco <i>King Valley, Victoria</i>	10	40
Charles Pelletier Blanc De Blancs <i>Burgundy, France</i>	10	40
Jansz <i>Tamar Valley, Tasmania</i>	13	64
Lost Farm Pinot Noir Chardonnay <i>Tamar Valley, Tasmania</i>	13.25	65

	GLS	BTL
<b>WHITE WINE</b>		
Long Row Sauvignon Blanc <i>McLaren Vale, South Australia</i>	8	32
Long Row Chardonnay <i>McLaren Vale, South Australia</i>	8	32
Long Row Moscato <i>McLaren Vale, South Australia</i>	8	32
Long Row Pinot Grigio <i>McLaren Vale, South Australia</i>	8	32
Stonegate Sauvignon Blanc <i>McLaren Vale, South Australia</i>	8.50	34
Rhythm & Rhyme Chardonnay <i>McLaren Vale, South Australia</i>	8.50	34
Mount Riley Sauvignon Blanc <i>Marlborough, New Zealand</i>	9.50	38
Paladino Pinot Grigio <i>Veneto, Italy</i>	9.50	38
Roachford Latitude Chardonnay <i>Yarra Valley, Victoria</i>	10.50	42
Mount Riley Pinot Gris <i>Marlborough, New Zealand</i>	10.50	42
Wirra Wirra Scrubby Rise Chardonnay <i>Adelaide Hills, South Australia</i>	10.75	43
Basileus Riesling <i>Barossa Valley, South Australia</i>	10.75	43
Lambrook Sauvignon Blanc <i>Adelaide Hills, South Australia</i>	12.25	49
Nautilus Sauvignon Blanc <i>Marlborough, New Zealand</i>		52



# DINE @ THE BOATHOUSE

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## ENTREES

Warm Toasted Garlic Bread	11
Cheesy Toasted Garlic Bread	13
Salt and Pepper Squid <i>Salt and pepper seasoning, lemon mayo dipping sauce</i>	18
Crispy Wings <i>Dusted in Szechuan spices, blue cheese and buffalo sauce gf, dfo</i>	19
Flour Tortilla Taco - Choice of: <i>Char-grilled beef BBQ Chicken Grilled Atlantic Salmon Spicy mayo, roasted corn and tomato salsa, coriander and shaved cabbage slaw</i>	20
Mooloolaba Chilli, Garlic Prawns <i>Chargrilled garlic Bruschetta</i>	22
Mooloolaba Prawn and Oyster Plate <i>200g local prawns and 3 freshly shucked oysters with condiments and lemon</i>	29
Mooloolaba King Prawn Bucket <i>500g, lemon, cocktail sauce gf, df</i>	30
Oysters Natural <i>Half   dozen df, gf</i>	24/40
Oysters Kilpatrick <i>Half   dozen df, gf</i>	27/48

## SIDES

Bowl of chips with aioli	8
Wedges with sour cream & sweet chilli	13

## BURGERS gfo

From 11:30am - 5pm - Served with chips

Cheese Burger <i>Lettuce, pickles, tomato, aioli &amp; caramelized onion</i>	22
Chargrilled Field Mushroom Burger <i>Lettuce, pickles and tomato, aioli and caramelized onion vg</i>	22
Chicken, Bacon & Avocado Burger <i>Lettuce, pickled red onion and aioli</i>	24
Rib Fillet Burger <i>Bacon and cheese, lettuce, tomato, onion relish on toasted Turkish bread</i>	25
Open Works Burger <i>Crispy bacon, fried egg, dressed leaves, pickles, tomato and pineapple, aioli and caramelized onion</i>	26

## MAINS

Chicken Schnitzel <i>Chips and salad</i>	26
Classic Parmigiana <i>Shaved leg ham, napoli sauce, mozzarella chips and salad</i>	29
Beer Battered Orange Roughie <i>Chips, salad, tartare and lemon</i>	30
Beer Battered Whiting <i>Chips, salad, tartare and lemon</i>	30
Chargrilled Lamb Rump <i>Hummus, tabouleh, yoghurt tzatziki, grilled flatbread</i>	34
Seafood Basket <i>Crispy beer battered Whiting fillets, panko crumbed sea scallops, crispy crumbed squid rings, fresh local prawns, creamy slaw with chips, lemon and tartare</i>	41

## RISOTTO & PASTA

Pumpkin & Bacon Risotto <i>Roasted pumpkin, sage, crispy bacon and parmesan vo</i>	25
Lemon & Pea Risotto with Prawns <i>Lemon and pea risotto, grilled Mooloolaba Prawns, parmesan and snow pea tendrils</i>	32
Penne <i>Chorizo, cherry tomato, baby spinach and parmesan gfo, dfo, vo</i>	28
Spaghetti Marinara <i>Prawns, squid, mussels, scallops and fish cooked roasted red pepper and Napoli sauce &amp; rocket gfo, dfo</i>	34

## KIDS MEALS

Battered Fish and Chips	12
Spaghetti Bolognese	12
Chicken Nuggets and Chips	12
Calamari and Chips	

v | vegetarian vo | vegetarian option  
gf | gluten free gfo | gluten free option  
df | dairy free dfo | dairy free option

## GRILL

All meals served with either garden salad & chips or creamy mashed potatoes & seasonal vegetables and a choice of the following Sauces: Mushroom, Pepper, Diane & Gravy

Crispy Skin Barramundi Fillet	38
Crispy Skin Atlantic Salmon Fillet	39
300g Grain Fed Rump	37
250g Grain Fed Sirloin	40
300g Grain Fed Rib Fillet	45
400g T-Bone Steak	45

## TOPPERS

Creamy Garlic Prawns (3)	12
Salt and Pepper Squid	10

## SALADS

Caesar Salad <i>Baby cos leaves, shaved parmesan, toasted croutons, crispy bacon, boiled egg and caesar dressing gfo, dfo, vo</i>	24
Add:	
BBQ Chicken	7
Fresh Mooloolaba King Prawns (4)	10
Thai Noodle Salad <i>Glass Noodles, Fresh Picked Herbs, bean Shoots, shaved cucumber, fresh chilli, spring onions, lemongrass, ginger and coconut dressing</i>	30

### Choice of:

Chargrilled Beef  
Fresh Mooloolaba Prawns  
Chargrilled tofu v, vg  
gf, df

Please be aware that all care is taken when catering for special requirements. It must be noted that with in the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products, Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.