

DRINKS @ THE BOATHOUSE

PLEASE PRESENT YOUR MEMBERSHIP CARD TO RECEIVE YOUR DISCOUNT.

	SCH	PINT
TAP BEER		
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

LOCAL BEERS		
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

PREMIUM WINES

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



RED WINE

	GLS	BTL
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

SPARKLING

	GLS	BTL
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

WHITE WINE

	GLS	BTL
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	12
Cheesy Toasted Garlic Bread	14
Salt and Pepper Squid <i>lemon mayo</i>	19
Crispy Wings <i>Dusted in Szechuan spices, blue cheese and buffalo sauce gf, dfo</i>	19
Flour Tortilla Taco <i>Grilled Salmon, spicy mayo, roasted corn and tomato salsa, coriander and shaved cabbage slaw</i>	22
Mooloolaba Chilli, Garlic Prawns <i>Chargrilled garlic Bruschetta</i>	24
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 & 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>	26

MAINS

Chicken Schnitzel <i>Chips and salad</i>	27
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
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>	26
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 & rocket gfo, dfo</i>	34

KIDS MEALS

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

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

GRILL

Crispy Skin Barramundi Fillet	39
300g Grain Fed Rump	38
250g Grain Fed Sirloin	40
300g Grain Fed Rib Fillet	45

Served with salad & chips or mashed potatoes & vegetables

Sauces: Mushroom, Pepper, Diane & Gravy

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, cashews, ginger and coconut dressing</i>	30

Choice of:

Chargrilled Beef 200g
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 within 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.