

# DRINKS @ THE BOATHOUSE

PLEASE PRESENT YOUR MEMBERSHIP CARD TO RECEIVE YOUR DISCOUNT.

	SCH	PINT
<b>TAP BEER</b>		
4 Pines Pacific Ale	10.55	14.00
Your Mates Larry Pale Ale	10.60	14.60
Somersby Super Crisp	11.10	14.80
Brookvale Ginger Beer	11.55	15.10
Balter Captain Sensible	11.60	15.60
Heads of Noosa	11.80	15.70
Peroni Nastro 400ml	11.90	15.70
Stone & Wood Pacific Ale	12.05	16.05
Balter XPA	12.60	16.50
Hard Rated	12.90	
Asahi	14.10	18.95

<b>LOCAL TAP BEERS</b>		
Hahn Super 3.5	8.80	11.90
Great Northern Super Crisp	8.80	11.90
XXXX Gold	8.80	11.90
Carlton Draught	9.50	12.70
Great Northern Original	9.50	12.70
Powers	9.50	12.70
Tooheys New	9.50	12.70
Tooheys Old	9.50	12.70
Victoria Bitter	9.50	12.70
Carlton Dry	10.35	13.70

<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

<b>WINE ON TAP</b>
<b>150ml \$8.40   250ml \$12.50</b>
Greatest Showman Chardonnay, <i>Adelaide Hills SA</i>
Kissing Booth Sauv Blanc, <i>Marlborough NZ</i>
The Juggler Pinot Grigio, <i>Langhorne Creek SA</i>
Sugar & Spice Moscato, <i>McLaren Vale SA</i>
Tightrope Rose, <i>Langhorne Creek SA</i>
Muscle Man Shiraz, <i>McLaren Vale SA</i>

	GLS	BTL
<b>WHITE WINE</b>		
Long Row Sauvignon Blanc <i>McLaren Vale, South Australia</i>	8.50	34
Long Row Chardonnay <i>McLaren Vale, South Australia</i>	8.50	34
Long Row Moscato <i>McLaren Vale, South Australia</i>	8.50	34
Long Row Pinot Grigio <i>McLaren Vale, South Australia</i>	8.50	34
Stonegate Sauvignon Blanc <i>McLaren Vale, South Australia</i>	9	36
Rhythm & Rhyme Chardonnay <i>McLaren Vale, South Australia</i>	9	36
Mount Riley Sauvignon Blanc <i>Marlborough, New Zealand</i>	10	40
Paladino Pinot Grigio <i>Veneto, Italy</i>	10	40
Roachford Latitude Chardonnay <i>Yarra Valley, Victoria</i>	11	44
Mount Riley Pinot Gris <i>Marlborough, New Zealand</i>	11	44
Wirra Wirra Scrubby Rise Chardonnay <i>Adelaide Hills, South Australia</i>	11.25	45
Basileus Riesling <i>Barossa Valley, South Australia</i>	11.25	45
Lambrook Sauvignon Blanc <i>Adelaide Hills, South Australia</i>	12.75	51
Nautilus Sauvignon Blanc <i>Marlborough, New Zealand</i>		54

	GLS	BTL
<b>SPARKLING</b>		
Chalk Hill Blue Bubbles <i>McLaren Vale, South Australia</i>	9	36
Stonegate Chardonnay Pinot Noir <i>McLaren Vale, South Australia</i>	9	36
Angas Brut <i>Riverland, South Australia</i>	10	40
Redbank Prosecco <i>King Valley, Victoria</i>	10.50	42
Charles Pelletier Blanc De Blancs <i>Burgundy, France</i>	10.50	42
Jansz <i>Tamar Valley, Tasmania</i>	13.50	66
Lost Farm Pinot Noir Chardonnay <i>Tamar Valley, Tasmania</i>	13.75	67

	GLS	BTL
<b>RED WINE</b>		
Long Row Merlot <i>McLaren Vale, South Australia</i>	8.50	34
Long Row Shiraz <i>McLaren Vale, South Australia</i>	8.50	34
Stonegate Cabernet Sauvignon <i>McLaren Vale, South Australia</i>	9	36
Hopes End Aged Cabernet Sauvignon <i>McLaren Vale, South Australia</i>	10	40
Roachford Latitude Pinot Noir <i>Yarra Valley, Victoria</i>	11	44
Basileus Shiraz <i>Barossa Valley, South Australia</i>	11.25	45
Wirra Wirra Scrubby Rise Shiraz <i>McLaren Vale, South Australia</i>	11.25	45
Angove Family Crest Grenache <i>McLaren Vale, South Australia</i>	11.50	46
La Vielle Rosé <i>Rhone, France</i>	12	48
Peninsula Panorama Shiraz <i>Mornington Peninsula, Victoria</i>	12.75	51
Lambrook Seed Rosé <i>Adelaide Hills, South Australia</i>	12.75	51



**ANGOVE**  
SINCE 1886  
FAMILY WINEMAKERS

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**THE SURF CLUB**  
MOOLOOLABA

*Lovin' locals!*

# DINE @ THE BOATHOUSE

*Lovin' locals!*

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## ENTREES

Warm Toasted Garlic Bread	12
Cheesy Toasted Garlic Bread	14
Cheesy Garlic & Herb Pizza	16
Salt and Pepper Squid <i>Lemon mayo</i>	19
Crispy Wings <i>Dusted in Szechuan spices, smokey BBQ sauc gf, dfo</i>	19
Flour Tortilla Taco <i>Grilled Chicken, spicy mayo, roasted corn and tomato salsa, coriander and shaved cabbage slaw</i>	22
Barra Spring Rolls (4) <i>House made Barramundi and vermicelli noodle spring roll, Nam Jim dipping</i>	22
Mooloolaba Chilli, Garlic Prawns <i>Chargrilled garlic bruschetta</i>	25
Mooloolaba King Prawn Bucket <i>500g, lemon, cocktail sauce gf, df</i>	32
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>	24
Chargrilled Field Mushroom Burger <i>Lettuce, pickles and tomato, aioli and caramelized onion vg</i>	23
Lamb 'Kofta' Burger <i>Spice pickled carrot, tzatziki and tabouleh</i>	27
Buttermilk Fried Chicken Burger <i>Dressed leaves, honey mustard slaw</i>	26
Sour Dough Steak & Bacon Sandwich <i>Fried onion, swiss cheese, smokey tomato relish, dressed leaves</i>	28

## MAINS

Chicken Schnitzel <i>Chips and salad</i>	27
Classic Parmigiana <i>Shaved leg ham, napoli sauce, mozzarella chips and salad</i>	29
Chargrilled Lamb Cutlets <i>Herb roasted kipflers, cherry tomatoes, broccolini</i>	40
Fish & Chips <i>Beer battered deep sea NZ dory fillets with chips, lemon and tartare</i>	32
Beer Battered Whiting <i>Chips, salad, tartare and lemon</i>	30
Surf Club Seafood Basket <i>Fresh local Mooloolaba prawns, Mooloolaba battered whiting filets, beer battered prawns, tempura salt and pepper squid served with creamy slaw, chips lemon and tartare</i>	41

## RISOTTO & PASTA

Pumpkin & Sage Ravioli <i>Roasted butternut pumpkin, sage, crispy bacon butter and parmesan vo</i>	29
Potato Gnocchi <i>Smoked chicken, basil pesto, bocconcini cheese and baby spinach gfo vo</i>	30 gf 32
Pappardelle <i>Lamb shoulder and red wine ragout with aromatic vegetables topped with rosemary and garlic pangrattato</i>	33
Risotto <i>Roasted beetroot, beetroot puree, toasted pinenut and goats cheese v</i>	29
Spaghetti Marinara <i>Prawns, squid, mussels, scallops and fish cooked roasted red pepper and napoli sauce &amp; rocket gfo, dfo</i>	35

## KIDS MEALS

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

## GRILL

Crispy Skin Barramundi Fillet	40
300g Grain Fed Rump	39
250g Grain Fed Sirloin	40
300g Grain Fed Rib Fillet	47
200g Eye Fillet	49

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
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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
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*Glass noodles, fresh picked herbs, bean shoots, shaved cucumber, fresh chilli, spring onions, lemongrass, cashews, ginger and coconut dressing*

Choice of:

Chargrilled Beef 200g  
Fresh Mooloolaba Prawns  
Chargrilled tofu v, vg  
gf, df

Poke Bowl <i>Sticky BBQ pork belly, marinated cucumber, pickled carrot, chilli and lime avocado, crunchy noodle slaw, edamame vo, vgno (tofu)</i>	29
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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.