

DRINKS @ THE BOATHOUSE

PLEASE PRESENT YOUR MEMBERSHIP CARD TO RECEIVE YOUR DISCOUNT.

WINE ON TAP

150ml \$8.40 | 250ml \$12.50

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 Rosé
Langhorne Creek SA

Muscle Man Shiraz,
McLaren Vale SA

SPARKLING

Chalk Hill Blue Bubbles
McLaren Vale, South Australia

Stonegate Chardonnay Pinot Noir
McLaren Vale, South Australia

Angas Brut
Riverland, South Australia

Redbank Prosecco
King Valley, Victoria

Charles Pelletier Blanc De Blancs
Burgundy, France

Jansz
Tamar Valley, Tasmania

GLS BTL

9 36

9 36

10 40

10.50 42

10.50 42

13.50 66

PREMIUM WINES

Lost Farm Pinot Noir 60
Tamar Valley, Tasmania

Angove Medhyk Old Vines Shiraz 80
McLaren Vale, South Australia

Duval-Leroy Brut Reserve 112
Champagne, France

Pol Roger NV 140
Epernay, France

WHITE WINE

Long Row Sauvignon Blanc
McLaren Vale, South Australia

Long Row Chardonnay
McLaren Vale, South Australia

Long Row Moscato
McLaren Vale, South Australia

Long Row Pinot Grigio
McLaren Vale, South Australia

Stonegate Sauvignon Blanc
McLaren Vale, South Australia

CHD Chardonnay
Adelaide Hills, South Australia

Mount Riley Sauvignon Blanc
Marlborough, New Zealand

Bridgewood Sauvignon Blanc
McLaren Vale, South Australia

Paladino Pinot Grigio
Veneto, Italy

Cassegrain Chardonnay
Hastings River, New South Wales

Mount Riley Pinot Gris
Marlborough, New Zealand

Pitchfork Chardonnay
Margaret River, Western Australia

Basileus Riesling
Barossa Valley, South Australia

Nautilus Sauvignon Blanc
Marlborough, New Zealand

GLS BTL

8.50 34

8.50 34

8.50 34

8.50 34

9 36

9.50 38

10 40

10 40

10 40

12 48

11 44

11.25 45

11.25 45

54

RED WINE

Long Row Merlot
McLaren Vale, South Australia

Long Row Shiraz
McLaren Vale, South Australia

Stonegate Cabernet Sauvignon
McLaren Vale, South Australia

Hopes End Aged Cabernet Sauvignon
McLaren Vale, South Australia

Bridgewood Shiraz
McLaren Vale, South Australia

Little Birdie Pinot Noir
McLaren Vale, South Australia

Basileus Shiraz
Barossa Valley, South Australia

Pitchfork Shiraz
Margaret River, Western Australia

Angove Family Crest Grenache
McLaren Vale, South Australia

Les Peyrautins Rosé
Languedoc, France

Les Peyrautins Merlot
Languedoc, France

La Vieille Rosé
Rhone, France

Peninsula Panorama Shiraz
Mornington Peninsula, Victoria

GLS BTL

8.50 34

8.50 34

9 36

10 40

10 40

11.25 45

11.25 45

11.25 45

11.50 46

11.50 46

11.50 46

12 48

12.75 51

THE SURF CLUB MOOLOOLABA



Let's Eat!

Chef Selections & Mid-Week Specials
Local favourites, done right.

Our specials are on display
or ask our friendly team
what's cooking today.

Lovin' locals!

DINE @ THE BOATHOUSE

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ENTREES

Warm Toasted Garlic Bread	12
Cheesy Toasted Garlic Bread	15
Crispy Fried Tortilla Chip and Dip Plate (v) <i>Beetroot and fetta, semi dried tomato and cashew nut, hummus</i>	16
Pumpkin, Spinach & Ricotta "Cannoli" Tomato Coulis (v)	18
Lemon Pepper Crumbed Squid Chips (Imp) <i>Aioli & lemon</i>	19
Buttermilk Fried Chicken Wings <i>Chipotle mayo</i>	20
Barramundi Spring Rolls (4) (Aus) <i>Nam jim</i>	22
Flour Tortilla Taco (2) <i>Fried chicken taco, pickled red cabbage, chilli jam</i>	24
Mooloolaba Prawn Cocktail (Aus, gf, df) <i>King Prawn and avocado cocktail, mango and chilli dressing</i>	24
Honey Soy Salmon Skewers, (Aus, gfo, df) <i>Toasted sesame seeds, crunchy noodle salad</i>	25
Oysters Natural (Aus, df, gf) <i>Half dozen</i>	26/42
Oysters Kilpatrick (Aus, df, gf) <i>Half dozen</i>	29/49
Mooloolaba King Prawn Bucket (Aus, gf, df) <i>500g, lemon, cocktail sauce</i>	36

BURGERS & CHIPS (gfo)

Veggie (v) <i>Carrot, corn and pea patty, lettuce, tomato and pickles</i>	23
Chicken & Bacon <i>Crumbed chicken schnitzel, bacon and grilled pineapple with mayo and dressed leaves</i>	26
Wagyu Beef & Cheese <i>200g Wagyu and mustard burger, dressed leaves, red onion pickle & burger sauce</i>	29
Steak & Bacon <i>Fried onions, smoked tomato relish, swiss cheese</i>	29

fresh local seafood

Beer Battered Mooloolaba Whiting Fillets (Aus) <i>Salad, chips, lemon & tartare</i>	33
Fresh Local Gold Band Snapper Fillet (Aus) <i>Panko crumbed, salad, chips lemon & tartare</i>	35
Jumbo Mooloolaba Ocean King Prawns (Aus, gfo) <i>Chargrilled garlic chilli butter (4) & crusty garlic ciabatta</i>	39
Crispy Skin Daintree Barramundi Fillet (Aus, gf) <i>Herb roasted kipfler potato, broccolini, baby carrots and cherry tomato</i>	42
The Surf Club Seafood Tier <i>Fresh Mooloolaba Prawns (2), Moreton Bay bug (1/2), natural oyster (2), battered prawn(2), crumbed snapper bites (3) Mooloolaba beer battered whiting (2) salad, chips, lemon and tartare</i>	50



MAINS

Caesar Salad <i>Add Grilled Chicken</i>	25
<i>Add Fresh Local Mooloolaba Prawns (4)</i>	8
<i>Add Fresh Local Mooloolaba Prawns (4)</i>	10
Pulled Beef & Black Bean Nacho <i>Toasted corn chips, cheese, spring onions, sour cream and guacamole</i>	27
Chicken Schnitzel <i>Salad & chips</i>	28
Karaage Chicken Rice Bowl <i>Green papaya salad, pickled ginger, Korean BBQ kewpie mayo & house made sweet chilli</i>	29
Crispy Sea Salt & Pepper Squid (Imp) <i>Salad, chips, lemon & tartare</i>	29
Classic Chicken Parmigiana <i>Salad & chips</i>	30
Poke Bowl (vgo, dfo, gfo) <i>Cucumber, edamame, brown rice & quinoa, avocado, pickled red cabbage</i> Choice Of: Crispy fried chicken, Grilled soy and sesame salmon skewer, tofu,	30
Thai Noodle Salad (vgo, dfo, gfo) <i>Cucumber ribbon, cashews, asian slaw, Lemongrass, ginger & coconut dressing</i> Choice of: Crispy fried chicken, Mooloolaba fresh prawn, grilled tofu	32
Lebanese Mezze Plate (vo) <i>Slow cooked lamb shoulder, hummus, labna, stuffed bell peppers, warm flat bread</i>	34

At the Boathouse Restaurant & Bar, we showcase fresh, locally caught seafood with a true "boat to bucket" approach, including Mooloolaba Prawns from nearby family-run trawlers.

Supporting local fisheries allows us to deliver authentic, high-quality seafood at great value, with our Seafood Tier and signature dishes proving crowd favourites.

Fresh, local, and served moments from the ocean.

Learn more about your Club:



thesurfclub.com.au

GRILL

Chargrilled Butterfly Chicken Breast with Chimichurri (gf)	37
Crispy Skin Atlantic Salmon Fillet (gf, dfo)	42
300g Rump	42
250g Sirloin	43
200g Eye Fillet	50
300g Rib Fillet	52
<i>Served with salad & chips or mash and vegetables</i>	
Choice of Sauce: Mushroom, pepper, diane, gravy	
Extra Sauce	2.50
Garlic Mooloolaba Prawn Topper	13

SIDES

Bowl of Chips with Aioli	9
Seasonal Vegetables	10
Creamy Mash	10
Bowl Sweet Potato Chips, Aioli	13
Wedges Sour Cream Sweet Chilli	14

PASTA/ RISOTTO

Pumpkin Risotto (v, gf) <i>Roast butternut pumpkin & pea risotto, crumbled fetta and crispy sage leaves</i>	29
Gnocchi (vo, gfo) <i>Creamy chicken, spinach & ricotta cheese</i>	29
Prawn Spaghetti Amatriciana (Aus, gfo) <i>Local prawn, bacon, garlic, red onion and chilli</i>	34
Spaghetti Marinara (Aus, gfo) <i>Mooloolaba prawns, fresh black mussels, Hervey Bay scallops, local fish, house made marinara sauce</i>	35

KIDS MEALS

<i>Includes: nippers pack, ice cream & soft drink</i>	
Battered Fish and Chips	15
Spaghetti Bolognaise	15
Chicken Nuggets and Chips	15
Crumbed Calamari Rings and Chips	15

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.