

# DRINKS @ THE BOATHOUSE

PLEASE PRESENT YOUR MEMBERSHIP CARD TO RECEIVE YOUR DISCOUNT.

## THE SURF CLUB MOOLOOLABA

### WINE ON TAP

150ml \$8.50 | 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 37

9 37

10 41

10.50 43

10.50 43

13.50 67

### PREMIUM WINES

**Duval-Leroy Brut Reserve** 115  
*Champagne, France*

**Pol Roger NV** 145  
*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*

**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 35

8.50 35

8.50 35

8.50 35

9 37

9.50 39

10 41

10 41

12 49

11 45

11.50 46

11.50 46

55

### 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*

**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 35

8.50 35

9 37

10 41

11.50 46

11.50 46

11.50 46

11.50 47

11.50 47

11.50 47

12 49

13 52



# 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	13
Cheesy Toasted Garlic Bread	16
Crispy Fried Tortilla Chip and Dip Plate (v) <i>Beetroot and fetta, semi dried tomato and cashew nut, hummus</i>	17
Pumpkin, Spinach & Ricotta "Cannoli" Tomato Coulis (v)	19
Lemon Pepper Crumbed Squid Chips (Imp) <i>Aioli &amp; lemon</i>	20
Buttermilk Fried Chicken Wings <i>Chipotle mayo</i>	21
Barramundi Spring Rolls (4) (Aus) <i>Nam jim</i>	23
Flour Tortilla Taco (2) <i>Fried chicken taco, pickled red cabbage, chilli jam</i>	25
Mooloolaba Prawn Cocktail (Aus, gf, df) <i>King Prawn and avocado cocktail, mango and chilli dressing</i>	25
Honey Soy Salmon Skewers, (Aus, gfo, df) <i>Toasted sesame seeds, crunchy noodle salad</i>	26
Oysters Natural (Aus, df, gf) <i>Half   dozen</i>	27/43
Oysters Kilpatrick (Aus, df, gf) <i>Half   dozen</i>	30/50
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>	24
Chicken & Bacon <i>Crumbed chicken schnitzel, bacon and grilled pineapple with mayo and dressed leaves</i>	27
Wagyu Beef & Cheese <i>200g Wagyu and mustard burger, dressed leaves, red onion pickle &amp; burger sauce</i>	30
Steak & Bacon <i>Fried onions, smoked tomato relish, swiss cheese</i>	30

## fresh local seafood

Beer Battered Mooloolaba Whiting Fillets (Aus) <i>Salad, chips, lemon &amp; tartare</i>	34
Fresh Local Gold Band Snapper Fillet (Aus) <i>Panko crumbed, salad, chips lemon &amp; tartare</i>	36
Jumbo Mooloolaba Ocean King Prawns (Aus, gfo) <i>Chargrilled garlic chilli butter (4) &amp; crusty garlic ciabatta</i>	40
Crispy Skin Daintree Barramundi Fillet (Aus, gf) <i>Herb roasted kipfler potato, broccolini, baby carrots and cherry tomato</i>	43
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>	26 9
<i>Add Fresh Local Mooloolaba Prawns (4)</i>	11
Pulled Beef & Black Bean Nacho <i>Toasted corn chips, cheese, spring onions, sour cream and guacamole</i>	28
Chicken Schnitzel <i>Salad &amp; chips</i>	29
Karaage Chicken Rice Bowl <i>Green papaya salad, pickled ginger, Korean BBQ kewpie mayo &amp; house made sweet chilli</i>	30
Crispy Sea Salt & Pepper Squid (Imp) <i>Salad, chips, lemon &amp; tartare</i>	30
Classic Chicken Parmigiana <i>Salad &amp; chips</i>	31
Poke Bowl (vgo, dfo, gfo) <i>Cucumber, edamame, brown rice &amp; quinoa, avocado, pickled red cabbage</i> <b>Choice Of:</b> Crispy fried chicken, Grilled soy and sesame salmon skewer, tofu,	31
Thai Noodle Salad (vgo, dfo, gfo) <i>Cucumber ribbon, cashews, asian slaw, Lemongrass, ginger &amp; coconut dressing</i> <b>Choice of:</b> Crispy fried chicken, Mooloolaba fresh prawn, grilled tofu	33
Lebanese Mezze Plate (vo) <i>Slow cooked lamb shoulder, hummus, labna, stuffed bell peppers, warm flat bread</i>	35

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)	38
Crispy Skin Atlantic Salmon Fillet (gf, dfo)	43
300g Rump	43
250g Sirloin	44
200g Eye Fillet	51
300g Rib Fillet	53
<i>Served with salad &amp; chips or mash and vegetables</i>	
<b>Choice of Sauce:</b> Mushroom, pepper, diane, gravy	
Extra Sauce	2.50
Garlic Mooloolaba Prawn Topper	14

## SIDES

Bowl of Chips with Aioli	10
Seasonal Vegetables	11
Creamy Mash	11
Bowl Sweet Potato Chips, Aioli	14
Wedges Sour Cream Sweet Chilli	15

## PASTA/ RISOTTO

Pumpkin Risotto (v, gf) <i>Roast butternut pumpkin &amp; pea risotto, crumbled fetta and crispy sage leaves</i>	30
Gnocchi (vo, gfo) <i>Creamy chicken, spinach &amp; ricotta cheese</i>	30
Prawn Spaghetti Amatriciana (Aus, gfo) <i>Local prawn, bacon, garlic, red onion and chilli</i>	35
Spaghetti Marinara (Aus, gfo) <i>Mooloolaba prawns, fresh black mussels, Hervey Bay scallops, local fish, house made marinara sauce</i>	36

## KIDS MEALS

<i>Includes: nippers pack, ice cream &amp; soft drink</i>	
Battered Fish and Chips	16
Spaghetti Bolognaise	16
Chicken Nuggets and Chips	16
Crumbed Calamari Rings and Chips	16

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.