

DRINKS @ THE BOATHOUSE

PLEASE PRESENT YOUR MEMBERSHIP CARD TO RECEIVE YOUR DISCOUNT.

SPARKLING WINES

	GLS	BTL
Stonegate Sparkling Cuvée Brut <i>South Australia</i> <i>Apple and brioche precede riper tropical notes.</i>	9	36
Angus Brut <i>Riverland South Australia</i>	10	40
Villa Jolanda Prosecco 200ml <i>Italy</i>		15
Redbank Prosecco <i>King Valley Victoria</i>	10.50	42
Charles Pelletier Blanc De Blanc <i>Burgundy France</i> <i>Fresh peach and apricot notes.</i>	11	44
Jansz <i>Tamar Valley Tasmania</i>	13.50	67
Pol Roger NV <i>Epernay, France</i>		145

White Wines

Sauvignon Blanc

Bridgewood Sauvignon Blanc <i>Marlborough</i> <i>Clean crisp flavours of tropical fruits.</i>	TAP 8.50	
Long Row Sauvignon Blanc <i>South Australia</i> <i>Light gooseberry and herbaceous notes.</i>	9	35
6ft6 Sauvignon Blanc <i>Geelong VIC</i> <i>A delightful nose of lychee and passionfruit.</i>	9.50	38
Mount Riley Sauvignon Blanc <i>Marlborough NZ</i> <i>Aromas of citrus, passionfruit and gooseberries.</i>	10	41
Nautilus Sauvignon Blanc <i>Marlborough NZ</i>		55

Chardonnay

Angove Chardonnay <i>Adelaide Hills</i> <i>Ripe stone fruit, melon and peach abound.</i>	TAP 8.50	
Long Row Chardonnay <i>South Australia</i> <i>Rich fruit aromas with subtle nuances of oak.</i>	9	35
Cassegrain Chardonnay <i>Upper Hunter NSW</i> <i>Integrated tropical notes and touch of oak.</i>	12	49
Pitchfork Chardonnay <i>Margaret River WA</i>	11.50	46

Pinot Grigio / Gris

Bridgewood Pinot Grigio <i>Langhorne Creek</i> <i>Fresh fruit flavours of crisp apple and nashi pear.</i>	TAP 8.50	
Long Row Pinot Grigio <i>South Australia</i> <i>Aromas of new season pear and apple.</i>	9	35
Paladino Pinot Grigio <i>Veneto Italy</i> <i>Floral notes, hints of green apple and citrus.</i>	10	41
Mount Riley Pinot Gris <i>Marlborough NZ</i> <i>Bright florals with apple and pear notes.</i>	11	44

Above glass sizes are 150ml - larger size also available at 250ml
100ml = 1 standard drink

Other White Varietals

Sugar & Spice Moscato <i>Mclaren Vale</i> <i>Mango, lychee and pear erupt in a mouthfilling display.</i>	TAP 8.50	
Long Row Moscato <i>South Australia</i> <i>Crisp and fresh, this wine is bursting With citrus blossom aromas.</i>	9	35
Basileus Riesling <i>Clare Valley</i> <i>Delicate floral notes of jasmine and Elderflower mingle with citrus fruits.</i>	11.50	46
Tulloch Verdelho <i>Hunter Valley</i> <i>Honeydew melon with layers of pear and musk.</i>		44

Rosé

Angove Small Batch Rosé <i>Langhorne Creek</i> <i>Lifted strawberry, raspberry and cherry aromas.</i>	TAP 8.50	
Les Peyrautins Rosé <i>Languedoc France</i> <i>Aromas of fresh raspberry and strawberries, with hints of pepper.</i>	11.50	47
La Vieille Rosé <i>Rhone France</i>	12	49

Red Wines

Shiraz

Angove Shiraz <i>Mclaren Vale</i> <i>Aromas of spicy cherry and plum.</i>	TAP 8.50	
Long Row Shiraz <i>South Australia</i> <i>Rich, ripe spicy fruit aromas.</i>	9	35
Basileus Shiraz <i>Barossa Valley</i> <i>Exotic spice, licorice, blackberry and dark plum.</i>	11.50	46
Pitchfork Shiraz <i>Margaret River</i>	11.50	46

Cabernet Sauvignon

Stonegate Cabernet Sauvignon <i>South Australia</i> <i>Fragrant layers of juicy red berries.</i>	9	37
Hollick Ov Cabernet Sauvignon <i>Coonawarra</i> <i>Blackberries & plums, with a touch of spice.</i>	13	53

Pinot Noir

Little Birdie Pinot Noir <i>South Australia</i> <i>Silky tannins, bright acidity and a savoury finish.</i>	11.50	46
Austin's Six Ft Six Pinot Noir <i>Yarra Valley</i> <i>Raspberries, strawberries, plums and a hint of spice.</i>	12	48

Other Red Varietals

Long Row Merlot <i>South Australia</i> <i>Enticing aromas of cherry and blackcurrant.</i>	9	35
Angove Family Crest Grenache <i>Mclaren Vale</i> <i>Aromas Of Dark Cherry, Plums And Spice.</i>	11.50	47

Lovin' locals!



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.

DINE @ THE BOATHOUSE

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ENTREES

Warm Toasted Garlic Bread	13
Cheesy Toasted Garlic Bread	16
Lemon Pepper Crumbed Squid Chips (Imp) <i>Aioli & lemon</i>	20
Buttermilk Fried Chicken Wings <i>Chipotle mayo</i>	21
Barramundi Spring Rolls (4) (Aus) <i>Nam jim</i>	23
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 red onion</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, leaves, red onion pickle & burger sauce</i>	30
Steak & Bacon <i>Fried onions, smoked tomato relish, swiss cheese</i>	30



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fresh local seafood

Beer Battered Mooloolaba Whiting Fillets (Aus) <i>Salad, chips, lemon & tartare</i>	34
Fresh Local Market Fish Fillet (Aus) <i>Panko crumbed, salad, chips lemon & tartare</i>	36
Jumbo Mooloolaba Ocean King Prawns (Aus, gfo) <i>Chargrilled garlic chilli butter (4) & crusty garlic ciabatta</i>	40
Crispy Skin Barramundi Fillet or Grilled Atlantic Salmon (Aus) <i>Crab and soba noodle Asian slaw, lychees, mint, coriander, roasted peanuts, mild chilli lime dressing.</i>	43
The Surf Club Seafood Tier (Aus) <i>Fresh Mooloolaba Prawns (2), Moreton Bay bug (1), natural oyster (2), battered prawn(2), crumbed fish bites (3) Mooloolaba beer battered whiting (2) salad, chips, lemon and tartare</i>	55

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, pico de gallo, tomato salsa, sour cream and guacamole</i>	28
Chicken Schnitzel <i>Salad & chips</i>	29
Karaage Chicken Rice Bowl <i>Green papaya salad, pickled ginger, Korean BBQ kewpie mayo & house made sweet chilli. Swap chicken to salmon skewers or fresh Mooloolaba prawns</i>	30
Crispy Sea Salt & Pepper Squid (Imp) <i>Salad, chips, lemon & tartare</i>	30
Classic Chicken Parmigiana <i>Salad & chips</i>	31
Thai Noodle Salad (vgo, dfo, gfo) <i>Julienne cucumber, cashews, asian slaw, Lemongrass, ginger & coconut dressing</i> Choice of: 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.



GRILL

Chargrilled Butterfly Chicken Breast with Chimichurri (gf)	38
300g Rump	43
250g Sirloin	44
200g Eye Fillet	51
300g Rib Fillet	53
<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	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/ RICE

Nasi Goreng (Aus, v, gf) <i>Local prawns, roasted pork belly bits, sambal, capsicum, onion, carrot, spring onion, jasmine rice, coriander, crispy onion, fried egg, peanut sauce</i>	30
Gnocchi (vo, gfo) <i>Creamy chicken, spinach, truffle oil, parmesan & ricotta cheese</i>	30
Prawn Spaghetti (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 & soft drink</i>	
Battered Fish and Chips	16
Spaghetti Bolognese	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.