TO START

GARLIC & HERB CIABATTA v 15
marinated feta, macadamia nut dukkah

3 HOUSEMADE DIPS & CRISPBREADS v 19
CHARCUTERIE PLATE 29
cured & smoked meats, olives, grilled ciabatta



FRESHLY SHUCKED OYSTERS gf df natural - fingerlime 5.5 ea boaty kilpatrick - smoked beef bacon, spicy sauce 6 ea SALT & PEPPER CALAMARI gf df 24 | 33 housemade spice blend, iceberg slaw, lemon aioli

SMOKED CHICKEN SALAD	22 32
mediterranean vegetable cous cous, avocado,	
citrus yoghurt	

BARRAMUNDI FISH CAKES	21 29
housemade battered fish cakes, slow cooked noosa	reds
tomatoes, green beans, green olive, tzatziki	
WAGYU BRESAOLA gf	25
buffalo mozzarella, kensington pride mango, basil	

buffalo mozzarella, kensington pride mango, basil, olive dust, vincotto

BAKED SCALLOPS Gf
sea urchin butter, sweet and sour apples

SEAFOOD

SEAFOOD EXPERIENCE FOR 2

Celebrating Local & Australian Seafood

3 tiered seafood tower - fresh mooloolaba prawns, moreton bay bugs, freshly shucked natural oysters, local spanner crab & green papaya salad, chilli lime dressing, salt & pepper calamari, heads of noosa beer battered local fish, prawns, chips, charred garlic ciabatta, condiments, melon



179

CHILLED MOOLOOLABA KING PRAWNS 34

300g whole prawns, ciabatta, boaty cocktail sauce, lemon



FEAST - \$74pp

"FEAST - A meal that is well prepared & abundantly enjoyed amongst good friends"

4 COURSE SHARED FEAST

*Entire table must order

chef selected shared plates over 4 courses refer to feast menu



VEGETARIAN

28

ENTRÉES		MAINS	
GARLIC & HERB CIABATTA v marinated feta, macadamia nut dukkah	15	MEDITERRANEAN VEGETABLE SALAD v ve/a cous cous, avocado, citrus yoghurt	24
3 HOUSEMADE DIPS & CRISPBREADS v	19	KIN KIN MUSHROOM GNOCCHI v ve/a	37
HEIRLOOM TOMATO SALAD ve/a gf cucumber, goat's cheese, basil, olive dust	18	housemade pan fried gnocchi, basil macadamia pesto kin kin oyster mushrooms	,
BUFFALO MOZZARELLA v gf kensington pride mango, basil, olive dust, vincotto	22	HANDMADE CRISPY TOFU ve gf df yellow curry, asian greens, crispy onions, rice	38

MAINS

300g QLD NOLAN'S RIB FILLET gf	46
300g QLD SIGNATURE BEEF SIRLOIN gf	44
all steaks served with café de paris butter, red wine jus	
plus your choice of one of the following:	

- thick cut chips & salad
- herb roasted potatoes & chorizo, green beans

SLOW BRAISED BEEF SHORT RIB 😑 gf	42
bandless rib tamarind drassing asian both salad	

ooneless rib, tamarind dressing, asian herb salad

FISH & CHIPS df heads of noosa beer battered fresh daily catch, chips,

classic coleslaw, boaty tartare

housemade pan fried gnocchi, braised lamb, green peas, goat's curd, mint

BOATHOUSE BRISKET BURGER (lunch only) pulled queensland beef, smoky bbq sauce, slaw pickles, toasted brioche bun, chips

TODAY'S CATCH refer to daily specials chef's daily selection of market fresh fish, served with your choice of one of the following:

- thai panang curry, tomato, gympie beans, peanuts, rice **gf df**
- green mango, toasted coconut, pineapple, herbs, chilli lime dressing **gfdf**
- crispy chickpea and cucumber salad, hummus, harissa gf df



SIDES

THICK CUT CHIPS & AIOLI gf df v
ROAST POTATOES & CHORIZO gf df sm 10 | lg 14

ASIAN GREENS gf df ve sm 10 | lg 14

chilli, garlic, ginger

GARDEN SALAD gf v sm 9 | lg 13

local leaves, carrot, cucumber, tomato, feta

LOCAL HEIRLOOM TOMATOES gf v sm 12 | lg 18

goat's cheese, basil, olive dust

SCENTED RICE gf df ve sm 4 | lg 8

DESSERT & CHEESE

WARM STICKY DATE & PECAN PUDDING	19
vanilla ice cream	
RICH CHOCOLATE BROWNIE spring berries, salted caramel ice cream	19
KENSINGTON PRIDE MANGO CHEESECAKE served boathouse style, macadamia crumble	19
CHEF BAILEY'S CRÈME BRÛLÉE 😑 baileys irish cream, pistachio biscotti, hazelnut ice-cre	19 am
BROOKIES MACADAMIA AFFOGATO gf	19

vanilla ice cream, espresso shot, cape byron macadamia & wattleseed liqueur

LOCAL CHEESES 2

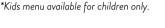
woombye brie, riverine buffalo blue, 24 month cloth aged cheddar, quince paste, lavosh



KIDS

37

BATTERED DORY FISH & CHIPS df	15
CALAMARI & CHIPS gf df	15
PENNE NAPOLI w parmesan cheese	15
BOATY PENNE BOLOGNESE w parmesan cheese	15
BANGERS, MASH & PEAS gf	15
VANILLA ICE CREAM chocolate crumbs + popping candy	5





one bill per table – no split bills

In accordance with RBA regulations a 1.59% card processing fee applies

Menu printed 20 October 2023