

TO START

GARLIC & HERB CIABATTA v	15
marinated feta, nut dukkah	
3 HOUSEMADE DIPS & CRISPBREADS v	19
CHARCUTERIE PLATE	29
cured & smoked meats, olives, grilled ciabatta	

ENTRÉES

FRESHLY SHUCKED OYSTERS gf df	
natural - fingerlime	5.5 ea
boaty kilpatrick - smoked beef bacon, spicy sauce	6 ea
BOATY PRAWN COCKTAIL gf df	28
mooloolaba prawns, mango, avocado, macadamia, cos, housemade lime aioli	
SALT & PEPPER CALAMARI gf df	24 33
housemade spice blend, iceberg slaw, lemon aioli	
SMOKED CHICKEN SALAD gf	22 32
summer stone fruits, wild rocket, quinoa, fetta, orange dressing	
WAGYU BRESAOLA gf	25
buffalo mozzarella, compressed watermelon, local figs, rockmelon, basil, olive dust, vincotto	



VEGETARIAN

ENTRÉES	
GARLIC & HERB CIABATTA v	15
marinated feta, macadamia nut dukkah	
3 HOUSEMADE DIPS & CRISPBREADS v	19
HEIRLOOM TOMATO SALAD ve/a gf	18
cucumber, goat's cheese, basil, olive dust	
BUFFALO MOZZARELLA v gf	22
compressed watermelon, local figs, rockmelon, basil, olive dust, vincotto	

SEAFOOD

SEAFOOD EXPERIENCE FOR 2	189
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	



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

MAINS

350g TEYS BLACK RUMP MB2+ gf	45
300g RANGERS VALLEY SIRLOIN MB3+ gf	55
all steaks served with café de paris butter and red wine jus	
plus your choice of one of the following:	
- thick cut chips & salad	
- herb roasted potatoes & chorizo, cress	

SLOW BRAISED BEEF SHORT RIB gf	42
boneless rib, tamarind dressing, asian herb salad	

FISH & CHIPS df	36
heads of noosa beer battered fresh daily catch, chips, classic coleslaw, boaty tartare	

LAMB GNOCCHI	39
housemade pan fried gnocchi, braised lamb, green peas, goat's curd, mint	

BOATHOUSE BRISKET BURGER (lunch only)	24
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 & papaya, toasted coconut, herbs, chilli lime dressing gf df	



SIDES

THICK CUT CHIPS & AIOLI gf df v	sm 8 lg 12
ROAST POTATOES & CHORIZO gf df	sm 10 lg 14
BABY COS CAESAR SALAD gf	sm 10 lg 14
baby cos hearts, parmesan, caesar dressing	
GARDEN SALAD gf v	sm 10 lg 14
local leaves, carrot, cucumber, tomato, feta	
LOCAL HEIRLOOM TOMATOES gf v	sm 12 lg 18
goat's cheese, basil, olive dust	
ASIAN GREENS gf df ve	sm 10 lg 14
chilli, garlic, ginger	

DESSERT & CHEESE

WARM LEMON CAKE	17
lemon curd, berries, ice cream	
TROPICAL FRUITS gf	16
baby meringue, vanilla mascarpone, sorbet	
COCONUT & KAFFIR LIME CRÈME BRÛLÉE gf	19
pistachio ice cream, toasted coconut	
RICH CHOCOLATE BROWNIE	19
raspberry sorbet, summer raspberries	
MANGO CHEESECAKE	19
served boathouse style, macadamia crumble	
BROOKIES MACADAMIA AFFOGATO gf	19
vanilla ice cream, espresso shot, cape byron macadamia & wattleseed liqueur	
LOCAL CHEESES	29
woombye brie, riverine buffalo blue, 24 month cloth aged cheddar, quince paste, lavosh	



KIDS

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	5
chocolate crumbs + popping candy	

*Kids menu available for children only.



= chef's signature dish | gf = gluten free* | df = dairy free | v = vegetarian | ve = vegan | ve/a = vegan available on request
(*for severe gluten allergies, please alert your wait staff, as while these items don't contain gluten, our kitchen is not free from gluten, so chef's will take extra care in avoiding gluten)

one bill per table – no split bills

In accordance with regulations a 1.2% card processing fee applies
Menu printed 17 December 2024