

TO START

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

ENTRÉES

- FRESHLY SHUCKED OYSTERS** gf df 5.5 ea
natural - fingerlime
boaty kilpatrick - smoked beef bacon, spicy sauce 6 ea
- SALT & PEPPER CALAMARI** gf df 24 | 32
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, olive dust, vincotto
- BAKED SCALLOPS** gf 28
sea urchin butter, sweet and sour apples



VEGETARIAN

ENTRÉES

- GARLIC & HERB CIABATTA** v 15
marinated feta, macadamia nut dukkah
- 3 HOUSEMADE DIPS & CRISP BREADS** v 19
- HEIRLOOM TOMATO SALAD** ve/a gf 18
cucumber, goat's cheese, basil, olive dust
- BUFFALO MOZZARELLA** v gf 22
kensington pride mango, basil, olive dust, vincotto

SEAFOOD

- SEAFOOD EXPERIENCE FOR 2** 179
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

- 300g QLD NOLAN'S RIB FILLET** gf 46
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
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** 37
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, toasted coconut, pineapple, herbs, chilli lime dressing gf df
- crispy chickpea and cucumber salad, hummus, harissa gf df



SIDES

- THICK CUT CHIPS & AIOLI** gf df v sm 8 | lg 12
- 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** 19
spring berries, salted caramel ice cream
- KENSINGTON PRIDE MANGO CHEESECAKE** 19
served boathouse style, macadamia crumble
- CHEF BAILEY'S CRÈME BRÛLÉE** 19
baileys irish cream, pistachio biscotti, hazelnut ice-cream
- 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.



one bill per table - no split bills

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

Menu printed 20 October 2023

= 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)