

**prelude**

warm garlic & rosemary olives	gf	\$ 7
crisp garlic ciabatta w olive oil & aged balsamic		\$ 8
bruschetta w tomato, spanish onion & sweet basil		\$11
oysters natural w lemon	gf	6 x \$16 or 12 x \$27
boathouse style kilpatrick	gf	6 x \$18 or 12 x \$29

**entree**

peking duck crepes w spring onion, hoi sin, watercress & mandarin salad		\$18
spinach, caremalised red onion & feta tart w rocket, oven dried tomato	v	\$15
salt & pepper calamari w chili jam	gf	\$16
garlic prawns pot w puff pastry lid		\$18
spicy tamarin chicken spring rolls w sweet chili plum sauce & fried shallots		\$17
baked half shell scallops w sweet corn puree & crisp pancetta		\$19

**main**

crisp skinned salmon on roasted pumpkin risotto w rocket, pine nuts & shaved parmesan	gf	\$29
forest mushroom, baby spinach & goats feta ravioli w tomato & spanish onion cream sauce	v	\$26
moroccan spiced lamb w raisin cous cous, minted yoghurt & fig chutney		\$28
boathouse crispy battered fish & chips		\$25
loin of pork w red wine glaze, roasted chat potatoes, crisp prosciutto, broccolini & apple compote	gf	\$27
braised sticky beef rib w creamy mash, sautéed greens & spiced red wine jus	gf	\$28
fresh seafood spaghetti w grilled local bug, roasted cherry tomatoes, chilli & garlic		\$29
reef & beef—grilled local bugs & prawns on top of 300g rib eye on the bone w herb roasted chat potatoes, green beans & béarnaise sauce	gf	\$42

**from the grill w chips or mash & salad or veges**

eye fillet 200g	gf	\$34
grain fed rump steak 250g	gf	\$28
- steaks are served w your choice of garlic mushroom cream OR green peppercorn sauce		
barramundi w citrus butter	gf	\$27
chicken parmigiana w napoli sauce & melted cheese		\$25
- add garlic prawns to any grilled dish for \$7		

**our “famous” signature dish for 2**

our 3 level boathouse seafood platter for 2 w fresh mooloolaba prawns, fresh natural oysters, half shell scallops, local crab, local bugs, salt & pepper calamari, green crumbed prawns, beer battered reef fish, thick cut chips, tartare sauce, aioli & traditional cocktail sauce		\$95
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**sides all \$ 8 gf**

thick cut chips w aioli		
sautéed seasonal vegies		
roasted chat potatoes		
garden salad w citrus vinaigrette butter		
fresh char grilled fig, smokey prosciutto, triple cream blue & rocket salad		\$12

**dessert all \$12**

warm chocolate fudge cake w chocolate sauce & chocolate ice cream	
sticky date pudding w caramel sauce & vanilla bean ice cream	
apple & pear crumble, baileys anglaise & almond tuille	
merlo espresso crème brulee w choc coated coffee beans	gf
house made cherry ripe w coconut ice cream	
two local cheeses w muscatels, quince paste & lavosh	\$ 18

**liqueur Coffee all \$10**

a long black in a tall glass w thick cream & your choice of liqueur  
**roman** *galliano*, **mexican** *kahlua*, **irish** *jameson whisky*, **irish cream** *baileys*, **jamacian** *tia maria*,  
**french** *cointreau*, **italian** *frangelico*

**coffee & tea all \$3.8**

cappuccino, flat white, short black, long black, café latte, macchiato	
mocha	\$4.5
vienna	\$4.5

**add a flavour shot all \$.50**

butterscotch, vanilla, caramel, chai

**pot of loose leaf tea all \$3.8**

*earl grey, english breakfast, chamomile, green tea, peppermint*

**liqueur all \$7.5**

baileys, butterscotch schnapps, cointreau, dom benedictine, drambui, frangellico, kahlua, tia maria

**port, dessert wine, brandy, cognac**

grant burge 6 year old tawney port	\$7.5
galway pipe port	\$9.5
bethany late harvest riesling (500ml)	\$45
st remy napoleon	\$ 6
remy martin XO excellence	\$18

*Voted "Best Restaurant" - Sunshine Coast Diners Choice Awards 2010*

*Voted "Best Restaurant Reception Venue" - Sunshine Coast—Qld ABIA Awards 2010*