

crisp garlic ciabatta w pesto	\$ 9
oysters natural w lemon	6 x \$16 or 12 x \$27
boathouse style kilpatrick	6 x \$18 or 12 x \$29

entree

thai style fishcakes w green papaya, lime & coriander salad	\$16
marinated grilled beef fillet w moroccan cous cous	\$18
fresh mooloolaba prawns on avocado salsa & crisp bread w cocktail sauce	\$18
twice baked herbed goats cheese soufflé w rocket & aged balsamic	\$15
salt & pepper calamari	\$16
macadamia crusted chicken w sweet corn fritters & tomato relish	\$17

main

peking style confit duck leg w baby spinach pilaf & bok choy	\$28
boathouse crispy battered fish & chips	\$25
grilled pork fillet w apple, fennel & rocket salad	\$26
twice cooked june lamb w roasted kipfler potatoes & minted peas	\$26
fresh seafood spaghetti w roasted cherry tomatoes, chilli & garlic	\$27
grilled tofu w thick rice noodles, tossed w asian greens, sweet ginger & chilli sauce	\$24

dessert all \$14

summer berry panacotta
chocolate fudge cake w chocolate sauce & chocolate ice cream
zesty lime curd tart w coconut ice cream
local mango & macadamia parfait

2 **COURSE SPECIAL** \$28 – entrée & main **OR** main & dessert from the above menu & a glass of house wine – valid Tues to Sat

from the grill w chips & salad

t bone steak 500g	\$33
eye fillet 200g	\$29
- steaks are served w your choice of garlic mushroom cream OR green peppercorn sauce	
wild caught barramundi w citrus butter	\$29
chicken parmigiana w napoli sauce & melted cheese	\$25
- add garlic king prawns to any grilled dish for \$7.	

signature dish

the boathouse seafood platter for 2 – our 3 level "signature dish" w fresh mooloolaba prawns, fresh natural oysters, half shell scallops, local crab, local bugs, salt & pepper calamari, prawn cutlets, beer battered reef fish, thick cut chips, tartare sauce, aioli, traditional cocktail sauce	\$89
---	------