

prelude

mediterranean style olives w sea salt & rosemary crostini	\$ 8
crisp ciabatta w homemade pesto & garlic chilli oil	\$ 9

entrée

oysters natural w lemon	six \$18 or twelve \$29
kilpatrick classic	
warm salad of charred goats cheese w toasted walnuts & basil oil	\$ 15
roast loin of kilcoy lamb w couscous, feta, pinenuts & sweet tomato vinaigrette	\$ 17
pan seared scallops wrapped in pancetta w spiced apple puree	\$ 18
freshly made soup w crusty bread	\$ 13
boathouse salt & pepper calamari w nam jim salad	\$ 15
garlic marinated mooloolaba prawns w char grilled crostini	\$ 19

mains

the boathouse seafood platter – fresh mooloolaba prawns, oysters, smoked Tasmanian salmon, local crab, new zealand green lip mussels, cajun hot smoked salmon, calamari rings, prawn cutlets, potato & chive salad, tartare sauce, aioli, traditional cocktail sauce	for one \$55 for two \$89
chili sand crab in red coconut curry w rice noodles	\$ 33
garlic baked field mushrooms w bococcini, noosa reds, & herb crumble	\$ 24
grilled fillet of wild caught barramundi w sand crab and prawn risotto	\$ 31
confit duck leg, sweet potato & roast parsnip w orange honey jus	\$ 28
tasmanian atlantic salmon fillet w pesto, warm mediterranean salad & braised potato	\$ 29
cooroy bangers & mash boathouse style	\$ 25
boathouse beer battered fish & chips	\$ 24
slow cooked pork belly w wholegrain mustard mash, root veges & caramelised apple	\$ 27



from the grill

t bone steak 500g – kilcoy 120 day aged	\$ 32
eye fillet 200g	\$ 29
served w thick cut chips, garlic & thyme roasted tomatoes & field mushrooms with your sauce choice of - garlic mushroom cream OR green peppercorn add garlic king prawns on top \$ 7	

sides

all \$8

thick cut **chips** w aioli
creamy **mash**
battered **green beans**
boathouse **salad**

desserts

warm chocolate fudge w brown bread ice cream, baileys & white chocolate custard	\$ 14
house made pavlova w seasonal fruits	\$ 14
caramelised banana cake w hot toffee sauce & vanilla bean ice cream	\$ 14
coffee brulee w hazelnut biscotti	\$ 14
dessert share plate for 2 – a selection of 4 of chef's delicacies'	\$ 21
two local cheeses w muscatels, quince paste & lavosh	\$ 18

Enjoy the beautiful sunset views across the Noosa River during "Happy Hour"
at the BRIDGE BAR located on the top level from 4.30pm – 6.30pm Tue to Sun

Take a look at our RIVER ROOM located on the mid level -
perfect for weddings, events or conferences

