

## prelude

crisp garlic <b>ciabatta</b> w pesto	\$ 9
oysters <b>natural</b> w lemon	6 x \$16 or 12 x \$27
boathouse style <b>Kilpatrick</b>	6 x \$18 or 12 x \$29

## entree

<b>salt &amp; pepper calamari</b> w asian salad	\$15
<b>garlic mooloolaba prawns</b> in white wine & cream sauce w steamed jasmine rice	\$17
marinated <b>vegetable stack</b> w bocconcini & pesto	\$15
chefs <b>soup of the day</b> w crusty bread	\$12
<b>lamb shank pie</b> w mashed peas & mint drizzle	\$16
<b>coconut crusted chicken</b> w mango salsa & lime zest aioli	\$16

## main

<b>grilled chicken stack</b> w toasted ciabatta, tomato, swiss cheese, fresh beetroot, avocado & aioli w chips	\$17
boathouse crispy battered <b>fish &amp; chips</b>	\$24
<b>pappardelle pasta</b> w roasted pumpkin & mushroom-pesto cream, toasted pine nuts & shaved parmesan	\$23
fresh <b>fish &amp; seafood pie</b> w leek, potato & crisp pastry	\$25
crisp skinned <b>confit duck leg</b> w sweet potato mash, wilted greens & parsnip crisps	\$27
twice <b>roasted junee lamb</b> w herb roasted potatoes, root vegetables & rosemary jus	\$25

## dessert all \$13

warm <b>white chocolate &amp; banana bread pudding</b> w caramel sauce
<b>spiced apple crumble</b> w vanilla bean ice cream
<b>lime &amp; coconut crème brûlée</b> w toasted hazelnut biscotti
<b>chocolate fudge cake</b> w chocolate ice cream

**2 COURSE SPECIAL** \$26 – entrée & main or main & dessert from the above menu & a glass of house wine – Tuesday to Saturday

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## from the grill w chips & salad

<b>t bone steak</b> 500g	\$32
<b>eye fillet</b> 200g	\$29
<b>fish of the day</b> w citrus butter	\$28
<b>chicken parmigiana</b> w napoli sauce & melted cheese	\$25
- add <b>garlic king prawns</b> to any grilled dish for \$7.	
- steaks are served w your choice of <b>garlic mushroom cream</b> OR <b>green peppercorn sauce</b>	

## signature dish

the boathouse <b>seafood platter</b> for 2 – our 3 level <b>“signature dish”</b> 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, potato & chive salad, tartare sauce, aioli, traditional cocktail sauce	\$89
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