

Welcome to **COOGEE BOATHOUSE EATS & SIPS**.
We believe in fostering connections and creating lasting memories. Our thoughtfully curated menu is designed with this in mind, offering a tempting selection of locally sourced beers, produce and catch. Experience a unique culinary journey focused on sharing delicious eats and sips. All plates can be shared and will arrive at different times.

House-roasted Nuts ^(V, VOA, GFO) | mixed nuts, paprika, cumin, fennel, rosemary \$9
Turkish Bread ^(V, VOA) | butter, sesame, nori \$10
Chips ^(V, VOA) | furikake seasoning, nori mayo \$11
Olives ^(V, VOA, GFO) | garlic, chilli, rosemary \$12
Cassava Crackers ^(V, VOA, GFO) | seeded dukkah, capsicum dip \$12
Tortillas & Dip ^(V, VOA, GFO) | roasted eggplants, caramelised onions \$14
Crushed Spuds ^(V, VOA, GFO) | baby potatoes, rosemary salt, creamy parmesan dressing \$16
Flour-dusted Squid | cinnamon, star anise, peppercorn, nori mayo \$19
Momo Dumplings (5) ^(V, VOA) | chicken or vegetarian option, coriander, *jhol* sauce \$20
Fried Cauli ^(V, VOA) | miso glaze, carrots puree, crushed nuts \$22
Taco (2) ^(V, VOA) | fish/cauliflower/chicken, pickled cabbage, pico de gallo, jalapeno, chipotle mayo \$22
Quinoa Salad ^(V, VOA, GFO) | pickled beets, sultanas, radish, crema di avocado, feta, tomatoes, red onion, walnuts, leafy greens \$24
Clams & Chorizo ^(GFO) | beer, garlic, shallots, basil, lemon \$24
Sticky Pork Belly Bites ^(GFO) | five spice, crushed nuts, coriander, chilli, sesame, baby gem \$24
Korean Fried Chicken | boneless chicken, sweet & spicy glaze, pickled chilli, sesame, baby gem \$24
Tuna Tartare ^(GFO) | cured tuna, miso, crema di avocado, sesame, radish, coriander, crisps \$26
Boathouse Board ^(GFO) | jamon, mortadella, olives, roast peppers, artichokes, feta, baba ganoush, capsicum dip, balsamic onions, dukkah, bread, tortilla triangles \$55
Chicken Burger | Crispy chicken, potato bun, baby gem, tomato, red onions, cheese, chipotle mayo, chips \$28
Fish & Chips ^(GFO) | *Matilda Bay Hazy Lager* batter or grilled, house salad, tartare \$29

Roast Vegetable Cannelloni ^(V) | seasonal roast vegetables, pesto bechamel, rocket \$29
Angus Burger | 180g Angus beef patty, potato bun, pickled cucumber, tomato, lettuce, cheese, chipotle mayo, chips \$29
Chicken Parmigiana | Crumbed chicken cutlet, polpa di pomodoro, gratinated mozzarella, house salad, chips \$30
Coogee Steak Sandwich | Angus Scotch fillet, potato bun, caramelised onions, horseradish mayo, cheese, rocket, chips \$31
Sizzling Prawns ^(GFO) | garlic cream, bread \$32
Port & Fig Roast Chicken ^(GFO) | baby potatoes, seasonal greens, jus \$32
Linguine Marinara | snapper, prawns, squid, clams, mussels, bisque, basil, chilli, polpa di pomodoro \$32
Mussels ^(GFO) | choice of **Thai Green Curry Mussels** or **Chilli Mussels**, bisque, fresh herbs, bread \$34
280g Porterhouse Steak ^(GFO) | grain-fed Kilcoy beef, house salad, chips, choice of sauce: red wine jus, creamy garlic or mushroom \$38 (Add grilled prawns +\$9)
Grilled Salmon & Prawns ^(GFO) | Atlantic salmon, prawn cutlets (2), seasonal greens, potatoes, pea puree, beurre blanc, basil oil \$38
Seafood Platter for Two ^(GFO) | mussels, clams, snapper, prawns, slipper lobster, Thai squid salad, chips \$95

Kids

Pasta ^(V, VOA) | polpa di pomodoro, fresh herbs, parmesan \$14
Chicken & Chips ^(GFO) | crispy chicken, house salad, tomato sauce \$14
Fish & Chips ^(GFO) | house salad, tomato sauce \$14
Picking Plate ^(V, VOA, GFO) | cheddar, carrots, celery, seasonal fruits, bread, parmesan cream \$14

Sweets

Sticky Date Pudding ^(V) | salted caramel, vanilla bean ice-cream \$14
Crème Brûlée ^(V, GFO) | lavender, Cointreau, raspberry compote \$14
Chocolate Brownie ^(GFO) | almonds, sour cherries, chocolate sauce, vanilla ice-cream \$14
Tiramisu ^(V) | mascarpone, trio of chocolate, coffee, savoiardi \$14
Cheese Board ^(V, GFO) | cheddar, gorgonzola, brie, variety of crisps, toasted nuts, quince \$29