

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

Signature Cocktails

Peachy Seltzer \$16

Wheat Belt Lager, lemonade, citrus, peach

Momo Pinko \$19

Pink gin, fresh strawberries, rosemary, lemon, cranberry, pineapple

Coco-Omeo \$19

Rum, coconut cream, pineapple, coconut syrup

Coogee Ice Tea \$18

Botanical Gin, lemon, ginger, bergamot, mint

Gin There Done That \$21

House-infused Strawberry and Basil Gin, lemon, orange bitters, whites

Watermelon Martini \$19

Vodka, watermelon, mint, lime

French Love \$23

Vodka, Chambord, prosecco, peach, cranberry, lemon

Sunset Bliss \$18

Vodka, orange, pineapple, grenadine, vanilla

Sangria Del Boathouse \$17

Red or white wine, triple sec, orange juice, fresh fruits

Paloma-mamia \$19

Tequila, triple sec, grapefruit, pineapple, salt

Coogee Boathouse Gin Board \$23

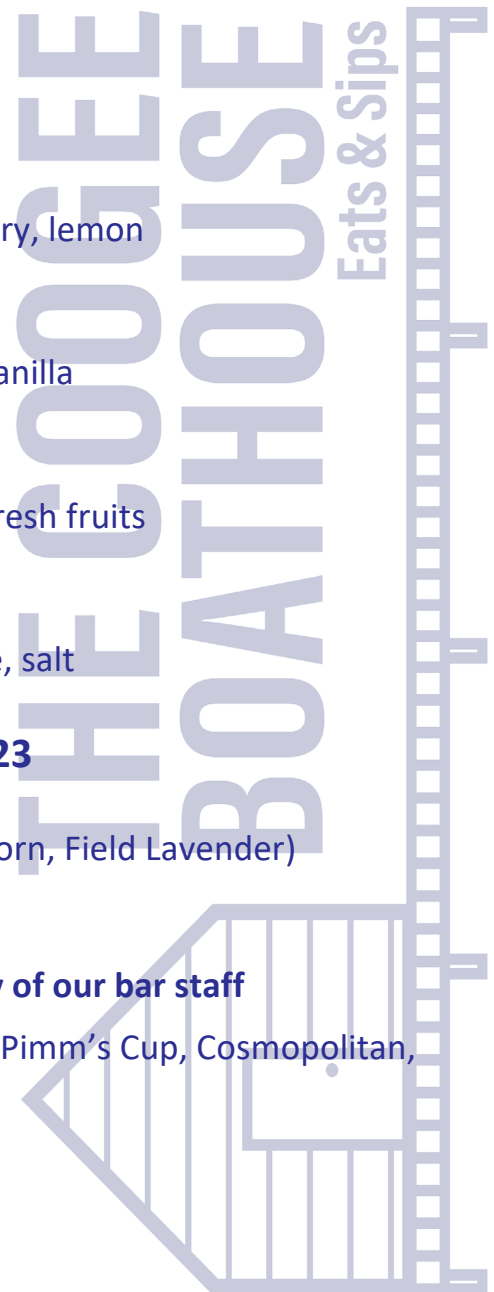
Four different House-Infused Gin
(Strawberry & Basil, Citrus & Mint, Orange & Peppercorn, Field Lavender)
Fever Tree Elderflower

Classic cocktails also available; please enquire any of our bar staff

Aperol Spritz, Espresso Martini, Margarita, Sours, Long Island, Pimm's Cup, Cosmopolitan,
Dark & Stormy and many others...

^vVegan | ^sSustainable

COCKTAILS



Signature Mocktails

MoMocktail \$12

Fresh strawberries, rosemary, lemon, cranberry, pineapple

Virgin Ice Tea \$11

Lemon, ginger, bergamot, citrus, peach syrup

Pina Con Nada \$14

Pineapple, coconut cream, coconut syrup

Cuddles on the Beach \$12

Orange, vanilla, pineapple, grenadine

Free Spritz \$12

Choose you flavour: Passion-fruit, watermelon, strawberry, peach
lemon, mint, soda

No-jito \$14

Mint or Strawberry
Lime, mint, sugar syrup, soda

No-mopolitan \$12

Cranberry, orange, lime, sugar syrup

Strawberry Squash \$12

Fresh strawberries, lemonade, strawberry puree, maple syrup

Rehab Time \$12

Ginger ale, citrus, lime, soda, grapefruit juice



Packaged Beers & Cider

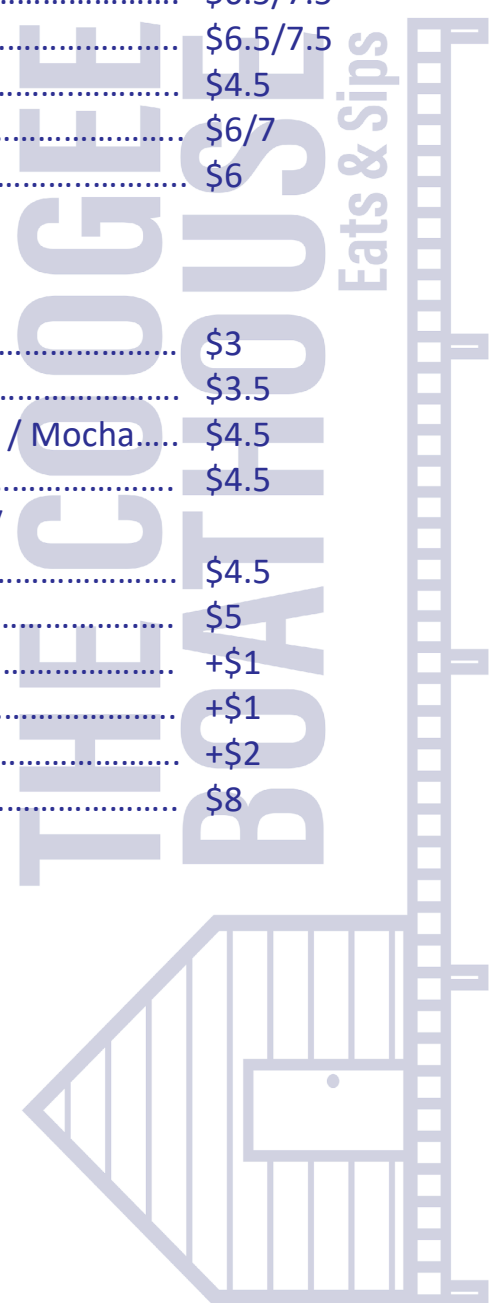
Peroni Nastro Azzurro 5.0%.....	\$11
Corona Extra Lager 4.5%.....	\$11
Asahi Super Dry Lager 5.0%.....	\$11
Gage Roads Air Time Low Carb Lager 4.0%.....	\$11.50
Matso's Mango Beer 4.5%.....	\$13
CBCO Small Pale Ale 3.5%.....	\$10
Pirate Life South Coast Pale Ale 4.4%.....	\$12
Eagle Bay Cacao Stout 5.5%	\$12
Gage Road Yeah Buoy XPA 0.5%.....	\$9

Soft Drinks

Pepsi / Pepsi Max / Lemonade / Lift / Dry Ginger Ale / Tonic Water.....	\$6/7
Lemon Lime & Bitters.....	\$6.5/7.5
Orange / Apple / Pineapple / Cranberry Juice.....	\$6.5/7.5
Kid's Pop Top Juices Orange / Apple /Blackcurrant	\$4.5
Fire Engine.....	\$6/7
Purezza Sparkling / Still Water (750ml)	\$6

Hot/Iced Drinks

Espresso / Short Black.....	\$3
Short Macchiato.....	\$3.5
Flat White / Latte / Cappuccino / Long Black /Long Macchiato / Mocha.....	\$4.5
Hot Chocolate / Chai Latte.....	\$4.5
English Breakfast / Earl Grey / Ginger & Lemon / Chamomile /	
Green Tea / Peppermint.....	\$4.5
Dirty Chai.....	\$5
Oat / Almond / Soy Milk.....	+\$1
Large / Extra Shot of Coffee.....	+\$1
Ice cream.....	+\$2
Iced Latte / Iced Chai / Iced Coffee / Iced Mocha.....	\$8



Wine List

Sparkling

Dunes & Greens Prosecco SA	\$11 \$45
The Coogee Boathouse Prosecco Rose VIC	\$12 \$50
Jacob's Creek Moscato Piccolo (200ml) SA	\$ - \$13
Veuve Clicquot Brut Yellow Label Champagne Champagne FRANCE	\$ - \$225

White

Alkoomi Sauvignon Blanc Frankland River WA	\$11 \$45
Tai Tira Sauvignon Blanc Marlborough NZ ^S	\$ - \$48
Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	\$ - \$75
Water Dancer Sauvignon Blanc Semillon Geographe WA	\$11 \$45
The Coogee Boathouse SSB Sauvignon Semillon / Margaret River WA	\$11 \$45
Credaro 'Five Tales' Chardonnay Margaret River WA	\$12 \$53
Singlefile Chardonnay Great Southern WA	\$ - \$65
Plantagenet 'Three Lions' Riesling Mount Barker WA	\$13 \$54
West Cape Howe Pinot Grigio WA ^{V^S}	\$12 \$48

Rosé

The Coogee Boathouse Rosé Provence Style Margaret River WA	\$11 \$45
Vasse Felix Dry Rosé Margaret River WA ^S	\$12 \$53
Reverie Rosé Pays d'Oc FRANCE	\$12 \$48
Rameau d'Or Rosé Côtes de Provence FR ^V	\$ - \$68

Red

The Pawn 'El Desperado' Pinot Noir Adelaide Hills SA ^{V^S}	\$11 \$45
The Coogee Boathouse Barossa Shiraz Barossa Valley SA	\$11 \$45
West Cape Howe Cabernet Sauvignon WA ^{V^S}	\$11 \$45
Vasse Felix 'Filius' Cabernet Merlot Margaret River WA ^S	\$13 \$64
Singlefile 'Single Vineyard' Cabernet Sauvignon Frankland River WA	\$ - \$89
Craggy Range 'Single Vineyard' Pinot Noir Martinborough NZ	\$ - \$110

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WINE & SPARKLING

