

- EGGCELLENT CHOICE** | two free-range eggs, poached/fried, confit tomatoes, ciabatta | \$16 | 3-egg Scrambled | \$18
- THE CANUCK DRIZZLE** | brioche French toast, bacon, seasonal berries, mascarpone, maple, dark chocolate | \$22
- FLUFF ME UP** | ricotta pancakes, butterscotch, caramelised banana, pecan, mascarpone cream | \$22
- GUAC N' ROLL** | breaky tacos (2pcs), chorizo, pickled cabbage, corn salsa, guacamole, scrambled egg, hollandaise | \$22
- LEAF IT TO ME** | hash brown, spinach, poached eggs, hollandaise, ciabatta | \$22  
(Add bacon/chorizo/ham +\$6 | Add smoked salmon +\$7)
- ROLLING IN THE GREEN BOWL** | nori, broccolini, avocado, spinach, zucchini, pickled onion, quinoa, poached egg, seeds, miso | \$23
- COTTA BE CRUNCHY** | panna cotta, acai, seasonal berries, toasted seeds, pecan, granola, yoghurt | \$23
- AVO NICE DAY** | smashed avocado, feta, pine nuts, labneh, dukkah, spinach, poached egg, ciabatta | \$24
- CRUNCH MY SHROOMS** | spinach, medley of mushrooms, basil, poached egg, truffle oil, ciabatta | \$24
- POACHED & PORKED** | bacon-pork knuckle-mushroom in red wine jus, potato gratin, poached egg, ciabatta | \$25
- THE CURED YOLK** | prosciutto, rocket, parmesan, basil, poached eggs, hollandaise, ciabatta | \$25
- SCRAMBLE RUMBLE CRUMBLE** | grilled chorizo, spicy chipotle scrambled eggs, smoked scamorza cheese, spinach, ciabatta | \$25
- EGG-SHEERAN BURGER** | open brekky burger, bacon, bbq, mushrooms, hash brown, guacamole, spinach, cheese, poached egg, hollandaise, potato bun | \$25

**HOT/ICED DRINKS**

- BABYCINO** | \$2
- ESPRESSO** | \$3
- DOUBLE ESPRESSO** | \$3.5
- FLAT WHITE** | \$4.5
- LATTE** | \$4.5
- CAPPUCCINO** | \$4.5
- LONG BLACK** | \$4.5
- SHORT MAC** | \$3.5
- LONG MAC** | \$4.5
- CHAI LATTE** | \$4.5
- MOCHA** | \$4.5
- HOT CHOCOLATE** | \$4.5
- POT OF TEA FOR ONE** | \$4.5  
(English Breakfast / Earl Grey / Peppermint / Chamomile / Green Tea / Ginger & Lemon)
- EXTRA SHOT** | +\$1
- LARGE (MUG)** | +\$1
- ALTERNATIVE MILKS** (Soy / Oat / Almond) | +\$1
- ICED LATTE / ICED CHAI / ICED COFFEE / ICED MOCHA** | \$8
- VANILLA ICE-CREAM** | +\$2

**COLD PRESSED JUICES (300ml) | All \$9**

- ISAAC NEWTON** | Seasonal WA apples
- VALENCIA** | Seasonal oranges
- BAZINGA** | Pineapple, apple, carrot, pear, ginger, lime
- HAKUNA MATATA** | Watermelon, strawberry, apple

**UNDER 12s | All \$11**

- LIL' EGGIES**, poached/scrambled/fried, ciabatta
- BERRYLICIOUS PANGAKES**, seasonal berries, maple
- LIL' FRENCHY**, French toast, seasonal berries, maple
- LIL' TACO (1)**, hash brown, fried egg, bacon, cheese, tomato sauce, bbq

**+ADD ON**

- Toast / Egg / Hash Brown | +\$3
- Guacamole / Spinach / Mushrooms / Hollandaise | +\$4.5
- Bacon / Chorizo / Ham | +\$6
- Taco (1) | +\$11
- Gluten-free toast | +\$5

**COCKTAILS**

- COOGEE MIMOSA** | \$18  
Prosecco, grapefruit juice, elderflower liquor, thyme
- BLOODY BOATHOUSE** | \$20  
Vodka, tomato juice, lemon juice, olives, smoky bbq, Bbq spices, pickles
- BUTTER THAN EVER** | \$20  
Vodka, Baileys, peanut butter, oat milk, simple syrup
- BIKINI BELLINI** | \$18  
Prosecco rose, crème de peche, peach puree, lemon juice
- TUMMY TICKLER (HOT)** | \$19  
Amaretto, spiced rum, hot cocoa

WE LOVE BUTTER. WE BUTTER OUR TOAST. PLEASE LET US KNOW IF YOU PREFER YOUR TOAST PLAIN.  
NO ALCOHOL SERVICE AVAILABLE ON SUNDAYS BEFORE 10AM UNTIL ETP APPROVAL.

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** <sup>(V, VOA, GFO)</sup> | mixed nuts, paprika, cumin, fennel, rosemary \$9  
**Turkish Bread** <sup>(V, VOA)</sup> | butter, sesame, nori \$10  
**Chips** <sup>(V, VOA)</sup> | furikake seasoning, nori mayo \$11  
**Olives** <sup>(V, VOA, GFO)</sup> | garlic, chilli, rosemary \$12  
**Cassava Crackers** <sup>(V, VOA, GFO)</sup> | seeded dukkah, capsicum dip \$12  
**Tortillas & Dip** <sup>(V, VOA, GFO)</sup> | roasted eggplants, caramelised onions \$14  
**Crushed Spuds** <sup>(V, VOA, GFO)</sup> | baby potatoes, rosemary salt, creamy parmesan dressing \$16  
**Flour-dusted Squid** | cinnamon, star anise, peppercorn, nori mayo \$19  
**Momo Dumplings (5)** <sup>(V, VOA)</sup> | chicken or vegetarian option, coriander, *jhol* sauce \$20  
**Fried Cauli** <sup>(V, VOA)</sup> | miso glaze, carrots puree, crushed nuts \$22  
**Taco (2)** <sup>(V, VOA)</sup> | fish/cauliflower/chicken, pickled cabbage, pico de gallo, jalapeno, chipotle mayo \$22  
**Quinoa Salad** <sup>(V, VOA, GFO)</sup> | pickled beets, sultanas, radish, crema di avocado, feta, tomatoes, red onion, walnuts, leafy greens \$24  
**Clams & Chorizo** <sup>(GFO)</sup> | beer, garlic, shallots, basil, lemon \$24  
**Sticky Pork Belly Bites** <sup>(GFO)</sup> | 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** <sup>(GFO)</sup> | cured tuna, miso, crema di avocado, sesame, radish, coriander, crisps \$26  
**Boathouse Board** <sup>(GFO)</sup> | 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** <sup>(GFO)</sup> | *Matilda Bay Hazy Lager* batter or grilled, house salad, tartare \$29

**Roast Vegetable Cannelloni** <sup>(V)</sup> | 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** <sup>(GFO)</sup> | garlic cream, bread \$32  
**Port & Fig Roast Chicken** <sup>(GFO)</sup> | baby potatoes, seasonal greens, jus \$32  
**Linguine Marinara** | snapper, prawns, squid, clams, mussels, bisque, basil, chilli, polpa di pomodoro \$32  
**Mussels** <sup>(GFO)</sup> | choice of **Thai Green Curry Mussels** or **Chilli Mussels**, bisque, fresh herbs, bread \$34  
**280g Porterhouse Steak** <sup>(GFO)</sup> | 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** <sup>(GFO)</sup> | Atlantic salmon, prawn cutlets (2), seasonal greens, potatoes, pea puree, beurre blanc, basil oil \$38  
**Seafood Platter for Two** <sup>(GFO)</sup> | mussels, clams, snapper, prawns, slipper lobster, Thai squid salad, chips \$95

## Kids

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

## Sweets

**Sticky Date Pudding** <sup>(V)</sup> | salted caramel, vanilla bean ice-cream \$14  
**Crème Brûlée** <sup>(V, GFO)</sup> | lavender, Cointreau, raspberry compote \$14  
**Chocolate Brownie** <sup>(GFO)</sup> | almonds, sour cherries, chocolate sauce, vanilla ice-cream \$14  
**Tiramisu** <sup>(V)</sup> | mascarpone, trio of chocolate, coffee, savoiardi \$14  
**Cheese Board** <sup>(V, GFO)</sup> | 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...

<sup>v</sup>Vegan | <sup>s</sup>Sustainable

# 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



MOCKTAILS

<sup>v</sup>Vegan | <sup>s</sup>Sustainable

## Packaged Beers & Cider

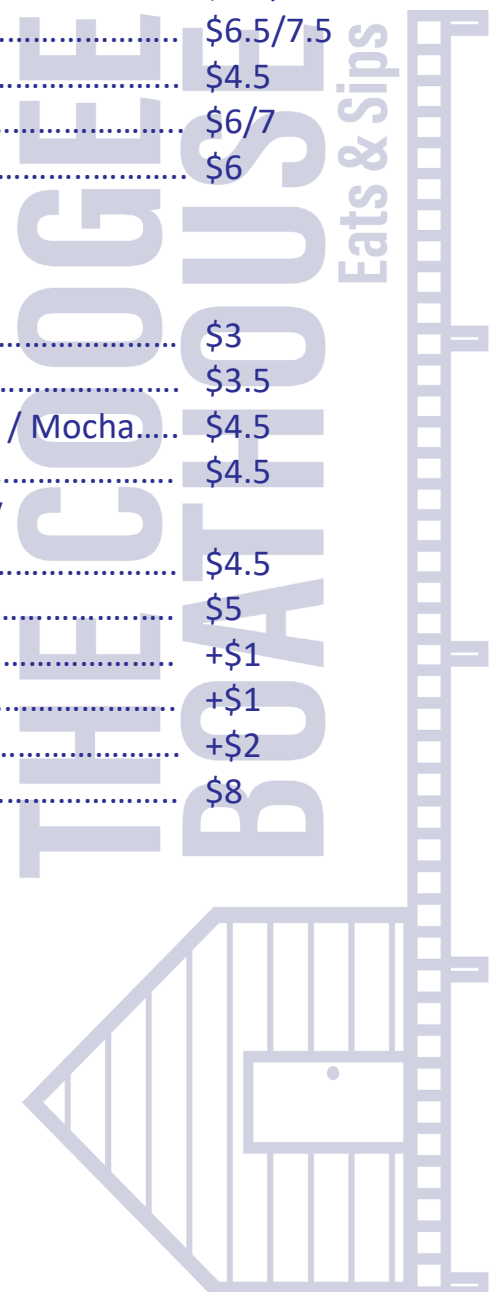
Peroni Nastro Azzurro 5.0%.....	\$11
Corona Extra Lager 4.5%.....	\$11
Asahi Super Dry Lager 5.0%.....	\$11
Gage Roads Air Time Low Carb Lager 4.0%.....	\$11.50
Matso's Mango Beer 4.5%.....	\$13
CBCO Small Pale Ale 3.5%.....	\$10
Pirate Life South Coast Pale Ale 4.4%.....	\$12
Eagle Bay Cacao Stout 5.5% .....	\$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 <sup>S</sup>	\$ -   \$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 <sup>V<sup>S</sup></sup>	\$12   \$48

## Rosé

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

## Red

The Pawn   'El Desperado' Pinot Noir   Adelaide Hills SA <sup>V<sup>S</sup></sup>	\$11   \$45
The Coogee Boathouse Barossa Shiraz   Barossa Valley   SA	\$11   \$45
West Cape Howe   Cabernet Sauvignon   WA <sup>V<sup>S</sup></sup>	\$11   \$45
Vasse Felix   'Filius' Cabernet Merlot   Margaret River WA <sup>S</sup>	\$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

