

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. Come to see our lovely staff at the counter to place your order.

House-roasted Nuts ^(V, VOA, GFO) | mixed nuts, maple, tamari, cayenne, paprika, garlic, spices, sea salt \$11

Turkish Bread ^(V, VOA) | sun-dried tomato butter, olive crumbs \$11

Chips ^(V, VOA) | beer-battered, garlic aioli \$12

Cassava Crackers ^(V, VOA, GFO) | seeded dukkah, capsicum hummus \$14

Olives, Sun-dried Tomatoes & Feta ^(V, VOA, GFO) | garlic, chilli, rosemary, EVOO \$16

Spiced Spuds ^(V, VOA, GFO) | Za'atar, garlic, sugo di peperonata, labneh, sea salt \$16

Crumbed Calamari | nori salt, toasted sesame, yuzu mayo \$21

Fried Cauli ^(V, VOA) | beetziki, zucchini, lemon tahini, dukkah \$22

Taco (2) ^(V, VOA) | choice of fish, cauliflower or chicken, pickled cabbage, pico de gallo, jalapeno, guacamole, chipotle mayo \$22

Grilled Squid ^(GFO) | garlic, chilli, fennel, white wine, parsley, yuzu mayo \$23

Boathouse Salad ^(V, VOA, GFO) | leafy greens, beetziki, mint, quinoa, raisins, walnuts, onion, whipped feta, cherry tomatoes, sweet potato crisps \$24

Fried Chicken | fermented chilli, honey butter, sesame, soy, pickled cucumber, spring onions \$24

Mini Lobster Roll | (cold) diced WA crayfish, garlic & parmesan bechamel, apple-fennel slaw, baby gem lettuce \$29

Grazing Board ^(GFO) | pickled octopus, jamon, mortadella, olives, sun-dried tomatoes, roast peppers, artichokes, pickled onions, feta, house-roasted nuts, capsicum hummus, dukkah, bread \$58

Grilled Octopus & Chorizo ^(GFO) | potatoes, zucchini, capsicum, radish, leafy greens, spiced yogurt, fried kale, romesco \$29

Fish & Chips ^(GFO) | beer-battered or grilled, snapper fillet, house slaw, dill pickle tartare \$29

Chicken Burger | Crispy chicken, potato bun, baby gem, tomato, red onions, cheese, smoky chipotle mayo, chips \$28

Smash Burger | double beef, double cheese, bacon jam, red onions, pickled cucumber, tomato, lettuce, smoky chipotle mayo, potato bun, chips \$29

Fish Burger | beer-battered snapper, pickled cucumber, apple-fennel slaw, baby gem lettuce, smoky chipotle mayo, potato bun, chips \$28

Samosa Burger ^(V) | spiced potato samosas, pickled cucumber, pickled onions, tomato, baby gem lettuce, mint yogurt, tamarind sauce, potato bun, chips \$27

Sweet Potato Burger ^(V) | sweet potato fritter, halloumi, pickled cucumber, chipotle mayo, apple-fennel slaw, baby gem lettuce, potato bun, chips \$27

Chicken Parmigiana | Crumbed chicken cutlet, sugo di pomodoro, gratinated mozzarella, house salad, chips \$30

Steak Sandwich | Angus Scotch fillet, bacon jam, cheddar, pickled onions, pickled cucumber, baby gem lettuce, chipotle mayo, potato bun, chips \$32

Sizzling Prawns ^(GFO) | garlic cream, bread \$32

Linguine Marinara | snapper, prawns, squid, clams, mussels, bisque, basil, chilli, sugo di pomodoro \$33

Mussels ^(GFO) | choice of **Mussels Marinere** or **Chilli Mussels**, bisque, fresh herbs, bread \$34

Smoked Duck Salad | Pickled beets, cous cous, orange segments, fig puree, whipped feta, tomatoes, leafy greens, honey mustard \$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 +\$10)

Grilled WA Rock Lobster ^(GFO) | choose half OR whole, tarragon & yuzu béarnaise, chips \$50 / \$95

Seafood Platter for Two ^(GFO) | mussels, clams, snapper, prawns, octopus, Thai squid salad, chips \$95 (add WA Rock Lobster +\$45 half / \$90 whole)

Kids

Pasta ^(V, VOA) | polpa di pomodoro, fresh herbs, parmesan \$14

Chicken & Chips | 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

Crème Brûlée ^(V, GFO) | lavender, Cointreau, raspberry compote \$13

Poached Pear ^(V, GFO) | mint, vanilla, mascarpone, cinnamon, star anise, red wine nectar, pistachios \$14

Chocolate Brownie ^(V, GFO) | almonds, sour cherries, chocolate sauce, vanilla ice-cream \$14

Sticky Date Pudding ^(V, GFO) | salted caramel, vanilla bean ice-cream \$15

Cheese Board for Two ^(V, GFO) | cheddar, blue, brie, variety of crisps, toasted nuts, quince, seasonal berries \$31

EATS

(V) Vegetarian | (VOA) Vegan Option Available | (GFO) Gluten-free Option Available | ⌚ Please allow additional time

Please let us know if you have any specific dietary requirement