THE COOGEE BOATHOUSE
Eats & Sips

MENU

WELCOME TO THE COOGEE BOATHOUSE. CHECK OUT OUR MENU, PICK YOUR FAVOURITE EATS AND SIPS AND ORDER AT THE BAR OR BY SCANNING THE QR CODE **ON YOUR TABLE**. SIT BACK AND ENJOY THE VIEW!
GOT PLANS AND NEED SOMETHING ON THE GO? SKIP THE QUEUE AND SCAN OUR **TAKEAWAY QR CODE RIGHT HERE!**

GRILLED ASPARAGUS [V, GFO] — 22
Whipped feta, radish, preserved lemon, crispy chickpeas, toasted hazelnuts, basil, mint, green oil (Add grilled chicken +9)

TRUFFLE MASH CROQUETTES — 24
Jamón Serrano, pickled red cabbage, tahini drizzle, saffron mayo, grated parmesan, pickled chillies

BEETROOT & BURRATA [V, GFO] — 28
Beetroot carpaccio, fennel, orange, lavender honey vinaigrette, hazelnuts, crostini

ASPARAGUS VELOUTÉ (SOUP) [I, VOA, GFO] — 28
Grilled prawn cutlets (3), spinach, leek, fennel, coconut cream, olive crumbs, crispy shallots, green oil, focaccia

TUSCAN ROAST CHICKEN [DF, GFO] — 32
Five-bean stew, pork knuckle, kale, crushed spuds, basil

RISOTTO PRIMAVERA [I, GFO, VOA] — 32
Grilled prawn cutlets (5), zucchini, asparagus, peas, basil, lemon zest, parmesan, basil oil

GRILLED LOCAL BARRAMUNDI [A, GFO] — 36
Crushed spuds, fennel, confit tomatoes, preserved lemon & caper butter

SLOW-BRAISED LAMB SHANK [GFO] — 36
Rosemary, cannellini beans, potatoes, tomatoes, parmesan polenta, jus

(V) VEGETARIAN
(VOA) VEGAN OPTION AVAILABLE
(GFO) GLUTEN-FREE OPTION AVAILABLE
(DF) DAIRY-FREE
(I) IMPORTED
(A) LOCAL
(M) MIXED
PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS

SEASONAL EATS

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MENU

SEASONAL SIPS

MAISON SPRITZ 19
Prosecco, soda, choice of flavour: passionfruit, mango, watermelon, strawberry or peach

CHEEKY MONKEY EXPORT STOUT 13 | 15
5.6%. A classic style export stout, notes of dark malt, roast, just a touch of coffee and chocolate. Schooner | Pint

SELTZER COLLEZIONE 18
Lager, lemonade, lemon, choice of flavour: passionfruit, mango, watermelon, strawberry or peach

SMOKY'RITA 20
Tequila, orange liqueur, agave, lime, smoke

MANHATTAN IN COOGEE 21
Bourbon, red vermouth, cherry, Angostura bitters

DARK SEAS SOUR 22
Dark rum, orange liqueur, lemon, gingerbread syrup, egg white