

menu

BOATIES BAR & GRILL

Entree



GARLIC BREAD (V)	\$10		
CHEESE AND BACON GARLIC BREAD	\$14		
JALAPENO, ANCHOVY AND CHEESE GARLIC BREAD	\$14		
CRISPS AND DIPS (V)	\$16		
Fried tortilla crisps served with cos lettuce, semi-dried tomato, basil and cashew dip, hommus, and tapenade.			
TOMATO BRUSCHETTA (V)(GFO)+\$2	\$16		
Fresh tomato, red onion, lemon, garlic, herbs, olive oil served on toasted sourdough with fresh bocconcini, fresh basil drizzled with balsamic glaze.			
WHITE ANCHOVY BRUSCHETTA (GFO)+\$2	\$22		
White anchovy, fresh mozzarella, fire roasted capsicum with fresh basil on toasted sourdough with truffle oil.			
MARKET FISH CEVICHE (GF)	\$22		
Diced fresh market fish marinated in lime juice and coconut cream with red onion, chilli and coriander served with cassava crisps.			
TURMERIC AND CARAWAY CRUMBED CALAMARI (GF)	\$17		
Squid strips coated in turmeric and caraway spiced gluten free flour, fried crispy and served with maple/lemon/chilli sauce and garnished with fried onion and coriander.			
OYSTERS (GF)			
Natural half dozen with tabasco & lemon	\$23	Dozen	\$46
Half dozen Kilpatrick	\$24	Dozen	\$48
Half dozen Pineapple, cucumber, ginger and mirin	\$24	Dozen	\$48

Membership discounts apply

(V) - Vegetarian

(VO) - Option Available

(GF) - Gluten Free

(GFO) - Option Available

(DF) - Dairy Free

(DFO) - Option Available

Salads



HOUSE SMOKED SALMON SALAD (GF)(VO) Fried halloumi OR agedashi tofu \$31

Salmon smoked with melaleuca bark and tea, flaked through a salad of crispy chat potatoes, fennel, fresh rocket, semi-dried tomatoes, capers, red onion and dill, topped with a soft boiled egg and yoghurt dill dressing.

SESAME BEEF SALAD (GF)(VO) Fried halloumi OR agedashi tofu \$29

Stir fried strips of beef marinated in tamari, sesame and ginger, served with mesulin, cucumber, carrot, cherry tomato, red onion, mint, coriander, roasted peanuts, fresh chilli, fried onion and nuoc cham dressing.

PRAWN AND MANGO NOODLE SALAD (GF) Rice noodles & lemon dressing (V) Agedashi tofu \$28

Fresh cooked prawns, mango, bean shoots, wombok, mint, dill, coriander, cucumber, spring onion, green tea noodles, toasted coconut, capsicum and roast sesame dressing.

CHICKEN AND AVOCADO RANCH SALAD (V) Fried halloumi \$26

Shredded poached chicken breast and fresh avocado with cos lettuce, cucumber, cherry tomatoes, pickled red onions, parmesan cheese and creamy ranch dressing. Served with sourdough crostini with olive oil.

Seafood

CRISPY SKIN BARRAMUNDI (GFO) \$38

200g Barramundi pan-fried with a crispy skin, served with crispy chats and a fresh herb slaw made with green papaya, carrot, spring onion, and red cabbage, mixed with sriracha mayonnaise and accompanied by char-grilled lemon

FISH AND CHIPS (GFO) \$28

Beer battered or grilled Spanish mackerel served with garden salad and chips with fresh lemon and tartare sauce.

GARLIC PRAWN RISOTTO (GFO) (VO) Mushrooms & vegetable stock \$31

Prawn pieces cooked in arborio rice, prawn stock, cream, onion and garlic with micro herbs.

COOKED PRAWNS WITH FRESH LEMON (GF) (DF) \$26

500g of fresh cooked prawns served with fresh lemon wedges.

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Mains



RIB FILLET STEAK (GFO) \$48

280g Rib Fillet, chargrilled and rested in olive oil, rosemary, garlic, salt and cracked pepper.

Served with your choice of :

Chips and salad / Chats and slaw / Mashed potato and vegetables

And your choice gravy (Plain / Pepper / Mushroom / Diane)

Add Garlic Prawns \$12

Add Calamari \$9

OSO BUCO (GF) \$38

Slow braised bone in veal shin with tomato, white wine, bayleaf, thyme and mirepoix.

Served with mashed potato, braised fennel and seasonal vegetables.

PERI PERI CHICKEN SUPREME (GF) \$28

300g Chicken Supreme, skin on, marinated and roasted in peri peri sauce, served with green herb and pea pilaf, topped with tzatziki and grilled orange.

PANKO CRUMBED CHICKEN SCHNITZEL (VO) Vegetarian schnitzel+\$2 \$27

200g Chicken breast crumbed with panko, deep fried.

Served with your choice of :

Chips and salad / Chats and slaw / Mashed potato and vegetables

And your choice gravy (Plain / Pepper / Mushroom / Diane).

PANKO CRUMBED CHICKEN PARMIGIANA \$30

200g Chicken Breast crumbed with panko, topped with napolitana sauce, ham and mozzarella.

Served with your choice of :

Chips and Salad / Chats and Slaw / Mashed potato and Vegetables

PANKO CRUMBED EGGPLANT PARMIGIANA (V) \$33

200g Eggplant steak crumbed with panko, topped with napolitana sauce, finished with fresh buffalo mozzarella and basil pesto.

Served with your choice of :

Chips and Salad / Chats and Slaw / Mashed potato and Vegetables

SIDES

Garden Salad	\$8
Mashed potatoes	\$5
Chips with sauce	\$5/\$14
Wedges	\$8/\$16
Rice	\$4/\$8
Chats and Slaw with sriracha mayo	\$6
Mixed Vegetables	\$6.50
Garlic Prawns	\$12
Calamari	\$9

EXTRAS

Gravy (Plain / Pepper / Mushroom / Diane)	\$1.50
Sauce (Tomato / Barbecue / Aioli / Sriracha / Sweet Chilli / Sour Cream)	\$1
Parmesan	\$3
Fresh chilli	\$1.50

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Pasta

GLUTEN FREE PASTA AVAILABLE

CARBONARA PAPPARDELLE (GFO)(VO)

\$31

Pan fried guanciale with onion, garlic, spinach, cream, parmesan and parsley tossed with pappardelle pasta, topped with parmesan.

Add Mushrooms \$4

Add Poached Chicken \$6

BRISKET PAPPARDELLE (GFO)

\$32

Overnight braised pulled brisket in rich tomato ragu, tossed with pappardelle and topped with fresh rocket.

SEAFOOD LINGUINI (GFO)

\$32

Mussels, barramundi, calamari, clams and prawns in rich napolitana sauce and prawn stock tossed with linguini, fresh lemon, herbs and garlic.

Add extra Parmesan \$3

Stone Baked Pizza

GLUTEN FREE BASE AVAILABLE

PRAWN AND CHORIZO (GFO)

\$32

Prawns, chorizo, blackened capsicum, napolitana sauce and mozzarella finished with lemon zest, fresh chilli and fresh rocket.

GOAT CHEESE, MUSHROOM AND THYME (V)(GFO)

\$33

Marinated goats cheese, Swiss brown mushrooms and field mushrooms, fresh thyme napolitana sauce and mozzarella with fresh rocket drizzled in truffle oil.

MARGHERITA (V)(GFO)

\$29

Fresh tomato, napolitana sauce and mozzarella topped with fresh bocconcini and basil.

PEPPERONI (GFO)

\$31

Napolitana sauce and mozzarella topped with loads of pepperoni.

Add Jalapeno or Fresh Chilli	\$1.50
Add Extra Cheese	\$4.50
Add Poached Chicken	\$6
Add Chorizo	\$7.50
Add Pineapple	\$5

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Burger



GLUTEN FREE BUNS AVAILABLE +\$2.50

WAGYU CHEESEBURGER (GFO) \$28

Wagyu beef patty with herbs and garlic, smoked cheddar, dill pickles, seeded mustard, ranch dressing and bbq sauce with fresh cos lettuce, tomato and jalapenos on a toasted milk bun with a side of chips.

DOUBLE CHEESEBURGER (GFO) \$29

Two Wagyu beef patties with herbs and garlic topped with melted tasty cheese on a toasted milk bun with cos lettuce, tomato and aioli with bbq sauce with a side of chips.

KOREAN FRIED CHICKEN BURGER \$28

Chicken Thigh marinated in buttermilk, coated in spiced flour and panko, deep fried until crispy and served with green papaya slaw, gochujang hollandaise and kimchi on a toasted milk bun with a side of chips.

BATTERED MACKEREL BURGER (GFO) \$27

Beer battered Spanish mackerel fillet with green papaya slaw, tartare, grilled pineapple and pickled onion on a toasted milk bun with a side of chips.

VEGETARIAN BURGER (V) \$26

Sweet potato and chickpea panko crumbed patty, and spices deep fried topped with beetroot, tomato, tzatziki and rocket and on a toasted milk bun with a side of chips.

Add Pineapple \$2.50

Add Cheese \$1

Add Sauce : Tartare, Aioli, BBQ, Tomato, Siracha Mayo, Hot Sauce, Sweet Chilli, Sour Cream \$1

Kids

CHEESEBURGER (GFO) \$12

Wagu beef patty with melted tasty cheese and tomato sauce on a toasted milk bun with a side of chips.

CHICKEN NUGGETS \$12

6 chicken nuggets with a side of chips and tomato sauce.

BOLOGNESE (GFO) \$12

Beef Bolognese with linguini topped with mozzarella cheese.

KIDS FISH AND CHIPS (GFO) \$12

Spanish Mackerel Battered or Grilled with chips and tomato sauce.

MUM I DROPPED MY CHOC TOP \$12

Chocolate ganache, vanilla ice cream and waffle cone smashed on a plate with sprinkles.

Add salad \$3

Add vegetables \$4

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Seniors



\$22

FISH AND CHIPS (GFO)

Spanish Mackerel Battered or Grilled with chips and salad or mashed potato and vegetables.

CHICKEN AND AVOCADO RANCH SALAD (VO) (GFO)

Poached, shredded chicken breast fresh avocado with cos lettuce, cucumber, tomato, sourdough croutons, parmesan cheese and creamy ranch dressing.

PANKO CRUMBED CHICKEN SCHNITZEL OR PARMIGIANA (VO)

100g deep fried chicken breast crumbed with panko. Served with your choice of :
Chips and Salad / Chats and Slaw / Mashed potato and Vegetables

GARLIC PRAWN RISOTTO (GF) (VO) Mushrooms and vegetable stock

Prawn pieces cooked with arborio rice, prawn stock, cream, onion and garlic with micro herbs.

BRISKET PAPPARDELLE

Overnight braised, pulled brisket in rich tomato ragu, tossed with pappardelle and topped with fresh rocket.

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