

SPIKED BEVERAGES

MRS ROBINSON'S SUNDAY BLOODY MARY 22

absolut tabasco vodka, fresh
horseradish, tabasco, woster, fresh
tomato juice + classic trimmings

UP YOUR GARNISH GAME+ 15

GLD king prawn + maple candied bacon

BREAKFAST MARGARITA 21

altos omeca tequila, triple sec, fresh
lime, cold pressed pineapple + orange

MIMOSA 18

cold pressed orange + prosecco

SKREWBALL PEANUT BUTTER ESPRESSO MARTINI 22

skrewball, fresh espresso,
absolut vodka + cacao



COLD DRINKS

THE BOATHOUSE SIGNATURE COLD PRESSED JUICES 9.5

organic, cold pressed straight
OJ or pineapple + mint

MONT BLANC 10

single origin cold brew, maple,
sea salt + vanilla cold foam

YUZU COLD BREW 10

single origin cold brew, yuzu + soda

STRAWBERRY MATCHA 11

iced ceremonial grade matcha +
sweet strawberry cold foam

VANILLA ICED LATTE 7

fresh espresso poured
over ice w/ vanilla + milk

ADD SCOOP VANILLA ICE CREAM +3

Bakehouse

CARDAMOM SCROLLS + BROWN BUTTER ICING 9

LEVAIN STYLE CHOC WALNUT COOKIE 9

ITALIAN LEMON MERINGUE TART 12

SWEET CRACK PUFF 8

creme diplomat or white chocolate
cream + rhubarb jam

TRUFFLE PARMESAN CRACK PUFF 12

double smoked ham

BASQUE CHEESECAKE 12

burnt mandarin curd

ALMOND FRANGIPANE + QUINCE TART 12

white chocolate set cream

BOMBOLONE DOUGHNUTS 8

creme diplomat

CAFÉ

SOMAGE TEA SELECTION 6

earl grey, peppermint,
english breakfast + chamomile

CEREMONIAL GRADE MATCHA LATTE 7

BREWED CHAI 8

somage loose leaf chai,
steamed milk + honey

ALLPRESS COFFEE 5.5

flat white, cappuccino, latte + long black
ALMOND, SOY OR OAT +0.7

The
Boat
house
NORTH
WOLLONGONG

Bakehouse

BRUNCH

PANCETTA + EGG ROLL 19

egg slab, pancetta, fried potato, cherry tomato jam,
smoked scamorza + roquette

HEIRLOOM TOMATO + STRACCIATELLA ON TOAST 21

sourdough toast, stracciatella, heirloom tomato,
pistachio pesto + blood blum vincotto

ADD POACHED EGG+3 ADD HOUSE CURED NZ SALMON +5

EGGS BENEDICT 24

poached eggs, carved leg ham, sourdough muffin,
bearnaise + rainbow chard

SUB HAM FOR HOUSE CURED NZ SALMON +5

WA BLUE SWIMMER CRAB SCRAMBLE 29

musset farm eggs, sourdough toast,
wa blue swimmer crab, curry butter + soft herbs

MILLER'S FRUIT TOAST 19

whipped buffalo ricotta, caramelised pears,
sweet & spicy nuts + musset farm bourbon honey

*GREAT SEAFOOD PRODUCTS WE'VE USED ON OUR MENU TODAY: NZ saikou king salmon,
cured in house w/ yuzu + herbs + WA blue swimmer crab + QLD king prawns*