



# autumn menu

## SMALL PLATES & SHARES

Toasted Essential Grain focaccia (v) smokey eggplant & roasted onion dip	12
Garlic cheese bread (v)	9
Natural oysters (GF, DF) (ea) 4   (12) chilled with fresh lemon wedges	44
Kilpatrick oysters (GF, DF) (ea) 4.4   (12) smoked bacon, tomato, worcestershire sauce, tabasco sauce	48
Panko crumbed calamari aioli & lemon	14
Applewood smoked brie (GFO, v) anise poached pear, crispy sourdough	15
Grilled Mooloolaba prawns (GF, DF) coconut, lime, ginger & coriander	18
Beer battered sweet & sour pork bites (DF) charred pineapple salsa	14
Tunisian spiced lamb kofta (GF, DFO) tzatziki & mint	16
Black mussels stuffed with grilled chorizo, parsley & garlic	18

## SALADS

Traditional caesar salad (GFO) baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies & shaved parmesan	19
Brightwater bowl (DF, GFO, VE) hummus, pearl couscous, roasted red onion, pumpkin, spiced parsnip, spinach, macadamia & pomegranate dressing	24
Warm potato & mixed mushroom (GF, DFO, VEO) balsamic grilled radicchio, crispy bacon, shaved ricotta insalata, soft poached egg	27
Add grilled chicken breast or panko crumbed calamari to any salad	7

## STEAKS (GFO)

All steaks are served with chips, salad & your choice of sauce  
Substitutions: mash \$2, vegetables \$2

Sirloin	Five Founders grain finished 200g (QLD)	36
Scotch fillet	Portoro grain fed 400g (Yambinya Station, NSW)	49
Rump	Grainge 120 day grain fed Black Angus 500g (Riverina, NSW)	45
Eye fillet	The Queenslander pasture fed, 200g (QLD)	45

Sauces: mushroom | peppercorn | gravy | garlic cream (GF)  
Extra sauce \$2

## MAINS

Pan fried fillet of Tasmanian salmon (GF) roasted cauliflower couscous, grilled Mooloolaba prawn, saffron & shellfish sauce rouille	39
Pot roast shoulder of White Pyrenees lamb (GF, DF) roasted pumpkin, spiced chickpeas, mint harissa	39
Beer battered fish & chips salad, tartare sauce	23
Crispy skin stuffed chicken maryland (GF, DF) broccolini, garlic rice, shiitake, soy & ginger sauce	39
Filo wrapped pork tenderloin parsnip purée, spice roasted beetroot, sauté apple, sherry reduction	38

## FISH OF THE DAY

market price

ask for today's special or have the fish  
pan fried served with chips & salad

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## PIZZA

Served on an 11 inch homemade base  
(GF) base \$3

<b>Meatlovers</b>	26
steak, ham, chorizo, bacon, onion, mozzarella, cheddar & bbq sauce	
<b>Smoked chicken</b>	25
spinach, brie, cranberry & rosemary	
<b>Vegetarian (v)</b>	24
roasted pumpkin, sautéed mushrooms, caramelised onion & freshly grated parmesan	
<b>BBQ pulled pork</b>	25
marinated roasted capsicums, jalapeños, mozzarella	
<b>Garlic prawn</b>	28
cherry tomato, rocket, fior di latte	

## PASTA

<b>Chicken carbonara (GFO)</b>	25
tagliatelle, roasted speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan	
<b>Sticky slow braised beef cheek (GF)</b>	36
creamed leek & herb risotto	
<b>Pan fried potato gnocchi (GF, V, VEO)</b>	25
parsnip purée, mushroom ragù, pine nut brown butter	
<b>Pancit palabok (GF)</b>	32
rice noodles topped with local prawns cooked in a fragrant Filipino shellfish sauce with crispy onion, shrimp & soy egg	

## SCHNITZEL

Our schnitzels are made from fresh 250g free range  
chicken breast, prepared & crumbed in house daily,  
served with house slaw & chips.  
Substitutions: mash \$2, vegetables \$2

<b>Plain (DFO)</b>	25
lemon & gravy	
<b>Parmy</b>	29
shaved ham, mozzarella, napoli sauce	
<b>Frenchy</b>	29
grilled bacon, avocado, brie, hollandaise	

## SIDES

<b>Chips (v)</b>	bowl 10   side 7
with aioli	
<b>Sweet potato fries (v)</b>	9
with aioli	
<b>Wedges (v)</b>	12
sour cream & sweet chilli sauce	
<b>Seasonal vegetables (v, DF, GFO, VE)</b>	9
with lemon & olive oil	
<b>Buttered mash (v, GF)</b>	8
<b>Garden salad (v, GF, DF, VE)</b>	8

## SWEETS

<b>Sticky date pudding</b>	12
butterscotch sauce, vanilla ice cream	
<b>Rhubarb, apple &amp; ginger crumble (GF)</b>	12
macadamia ice cream	
<b>Red wine poached pear (GFO)</b>	12
hazelnut shortbread, warm chocolate sauce	

**(GF)** Gluten Friendly **(DF)** Dairy Free **(V)** Vegetarian **(VE)** Vegan **(GFO)** Gluten Friendly Option **(DFO)** Dairy Free Option **(VEO)** Vegan Option  
While we do our best to accommodate coeliac or severe allergies, we have an open kitchen so cannot guarantee that cross contamination will  
not occur. Please consider this when ordering from our menu.



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### AVAILABLE FOR LUNCH ONLY

Mon-Thurs 11.30am-2pm, Fri-Sun 11.30am-2.30pm

### BURGERS & SANDWICHES

all served with chips

**BLAT** 20

grilled bacon, lettuce, avocado, tomato  
on toasted turkish bread

**Grilled chicken burger** 22

lettuce, tomato, avocado, tasty cheese,  
aioli on a toasted milk bun

**Brightwater burger** 22

fresh double beef pattie, American  
cheese, grilled bacon, lettuce, tomato,  
house burger sauce on a toasted milk bun

**Steak sandwich** 25

12 hour slow roast rib eye of beef  
chargrilled served with lettuce, tomato,  
cheese, bacon, egg, braised onions, bbq  
sauce on toasted bread

### LUNCH STEAK

**Rump 250g (GFO)** 27

Grainge 120 day grain fed Black Angus  
(Riverina, NSW) served with chips, salad &  
your choice of sauce

Substitutions: mash \$2, vegetables \$2

Sauces: mushroom | peppercorn | gravy | garlic cream (GF)

Extra sauce \$2

### COFFEE & TEA

soy, lactose free, oat & almond milk available (50c extra)

Latte, cappuccino, flat white, cup 5

macchiato, mocha, vienna, mug 6

hot chocolate

Irish coffee, Baileys coffee 9.5

Wide variety of teas available 5

15% surcharge on public holidays

**brightwater**  
HOTEL

## autumn menu



### SENIORS MEALS - MAINS \$18

Seniors card must be presented when ordering seniors meals so they must be ordered at the counter

**Panko crumbed salt and pepper calamari**  
house salad, chips, aioli

**Ham and mushroom quiche**  
house salad & chips

**Bangers and mash (GFO)**  
traditional cumberland pork sausages, mash, peas & onion gravy

**Fish and chips**  
panko crumbed fish fillet, tartare sauce, chips

**Chargrilled chicken breast (GFO)**  
mash potato, broccoli, bacon, garlic cream

**Pappardelle bolognese**  
thick ribbons of fresh egg pasta, tossed with homemade bolognese sauce & shaved parmesan

### SENIORS SWEETS

**Sticky date pudding** 10  
butterscotch sauce, vanilla ice cream

**Freshly baked scones** 9.5  
jam & cream and your choice of tea or coffee

**Cake of the day** 12  
with your choice of tea or coffee

### KIDS MEALS - ALL \$12

For kids 3-11 years

All meals are served with tomato sauce on the side & choice of a complimentary Bulla Choc Bar or Bulla Raspberry Splits Ice Cream

**Grilled cheeseburger**  
with chips

**Ham & cheese pizza**

**Spaghetti bolognese (GFO, DFO)**  
with parmesan

**Chicken nuggets**  
with chips

**Freshly grilled chicken breast (GF, DF)**  
with seasonal vegetables

**Battered fish**  
with chips

**Panko crumbed calamari**  
with chips

Vegetarian meals are available upon request