

BREADS

Garlic cheese bread	7
Freshly baked pizza bread roasted mushrooms, crumbled fetta, herb salad	10
Charcuterie plate selection of local cured meats, hams & sausage, grilled organic sourdough, cornichons, homemade pickle	18
Bruschetta of marinated local tomatoes herb marinated mozzarella, reduced balsamic on Essential Grain sourdough bread [v]	12

OYSTERS

Please ask our staff for today's selection

Natural chilled with fresh lemon wedges [gf]	6	12
Kilpatrick traditional smoked bacon, tomato, worcestershire & tabasco sauce	21	39
Panko crumbed lemon aioli	21	39

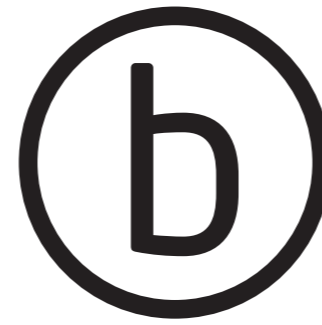
LIGHTER MEALS & SALADS

Panko crumbed calamari salad fresh avocado, grapefruit, baby gem lettuce, crispy fried shallots, ranch dressing	23
Traditional caesar salad baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies & shaved parmesan	18
w chicken	23
Soy and chilli marinated grain fed beef thai style crispy vegetables, herb & rice noodle salad, roasted peanuts lime dressing [gf]	28
Warm salad bowl ginger infused quinoa & chickpeas, pickled carrots, spice fried tofu, spring onion & shiitake dressing, toasted sesame crusted avocado [gf]	23
w chicken	28
w seared salmon	29

SCHNITZEL

Our schnitzels are made from fresh 250g free range chicken breast, prepared and crumbed in house daily served with house slaw & chips*

Plain* served w lemon & gravy [df]	21
Parmy* ham, cheese & tomato	25
Frenchy* grilled bacon, avocado, brie, hollandaise sauce	25
Popeye sauté spinach, grilled field mushrooms, fried egg, spicy tomato salsa, salt baked chats	25



STEAKS

All steaks are served w your choice of sauce, salad & chips or mash & vegetables

Sirloin	Acres organic grass fed 200g (Rockhampton)	30
Scotch fillet	Great Southern British cross grass fed 300g (VIC)	38
Rump	Grainge Black Angus 150 day grain fed 500g (Darling Downs) 250g (Darling Downs)	36 24
Eye fillet	Peninsula Angus grain fed 200g (NSW)	37

Sauces [all GF] mushroom | peppercorn | gravy | garlic cream Extra sauce \$2

PREMIUM SELECTION

All premium steaks are served with house salad, your choice of sauce & one of our sides

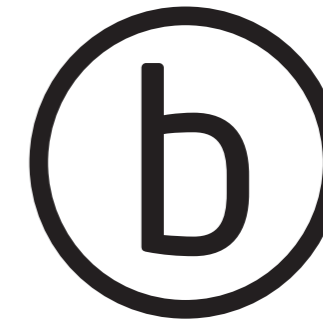
Rib fillet	Thousand Guineas 180 day grain fed Australian shorthorn, 400g (VIC)	44
Rib on the bone	Cape Grim British cross 100% grass fed, 350g (TAS)	42

MEAT

Roast rump of southern prime lamb dukkah roasted carrots, beetroot & white bean hummus, parsley & pickled shallot [gf, df]	36
Pan roasted breast of duck home made blood plum chutney, grilled cabbage, parsnip purée, duck dressing [gf]	36
Twice cooked crispy skinned free range pork belly crab cakes, sweet & sour capsicum sauce, sauté Asian greens, coriander [gf, df]	36
Galantine of free range chicken grain risotto, sauté mushrooms, sprout leaves, parmesan tuile	32
Bangers and mash traditional pork cumberland sausages, buttered mash, garden peas, caramelised onion, gravy	18

FISH

Beer battered fish and chips tartare sauce & salad	24
Cajun blackened Huon Tasmanian salmon sweet corn fritter, shaved fennel & avocado	34
Pan fried fillet of North Qld saltwater barramundi chorizo & prawn stuffed peppers, saffron rouille, micro leaf salad [gf]	34



BURGERS & SANDWICHES

all served with chips

Steak sandwich 12 hour slow roast rib eye of beef chargrilled served w lettuce, tomato, cheese, bacon, egg & beer braised onions	19
BLAT grilled bacon, lettuce, tomato, fresh avocado, aioli on a warm damper roll	18
Brightwater burger fresh double beef pattie, American cheese, grilled bacon, lettuce, tomato, house burger sauce on a toasted brioche bun	18
Chicken burger grilled free range chicken tenders, grilled bacon, lettuce, tomato, cucumber, sweet chilli & mayo on a toasted brioche bun	18
Hot dog grilled SunValley pork continental hot dog, beer braised onions, cheese served on a warm brioche bun with onion rings & sweet potato fries	18

PIZZA

Served on 11 inch home base. Gluten free base \$3

Meatlovers steak, ham, chorizo, bacon, mozzarella, cheddar & bbq sauce	23
Korma chicken spice marinated chicken breast, charred onion petals, baby spinach, herb yoghurt	23
Pork and prawn crispy bacon, Mooloolaba prawns, garlic cream, herb salad	23
Vegan puttanesca tomato, olives, capers, roast red peppers, red onion, chilli, garlic, vegan cheese [v]	21

PASTA

Chicken carbonara tagliatelle w roasted speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan	22
Beetroot and ricotta ravioli warm salad of fresh pear, blue cheese, rocket & endive, roasted walnut dressing [v]	24
Seafood spaghetti local Mooloolaba prawns, salmon, calamari, cherry tomato & saffron butter sauce, micro herb salad	27

SIDES

Chips w aioli	Bowl 8 Side 5
Sweet potato fries aioli	Bowl 9 Side 6
Wedges w sour cream & sweet chilli sauce	10
Seasonal vegetables w lemon & olive oil [gf, v]	Bowl 8 Side 5
Buttered mash	Bowl 8 Side 5
House salad	7
Salt baked chat potato sour cream & bacon	8
Roasted root vegetables herb yoghurt	8