

BREADS

Garlic cheese bread	7
Homemade warm sage foccacia whipped cream cheese spiced roasted pumpkin dip	10
Affettati Misti shaved olive mortadella, prosciutto, stuffed eggs, grilled ciabatta	18
Bruschetta of marinated local tomatoes crushed avocado, shaved grana padano, 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	19	36
Mornay baked with garlic cream & gruyère cheese	21	39

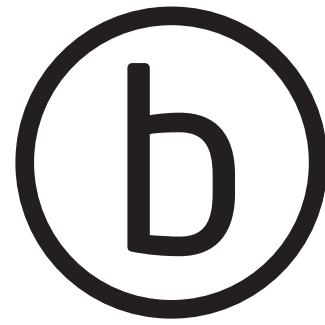
LIGHTER MEALS & SALADS

Panko crumbed calamari roasted tomato, cucumber, avocado & crispy fried onion, The Green Shed micro leaves, aioli	22
Traditional caesar salad baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies & shaved parmesan	18
w chicken	25
Salad of shredded crispy duck leg shaved butternut pumpkin, roasted beetroot & broccoli	27
Salad bowl pickled red cabbage, spicy chickpea & brown rice salad, sesame sweet potato, edamame beans, crushed avocado	23
w chicken	28
w house cured peppered hot smoked 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
Muy caliente chipotle chilli, capsicum & coriander salsa, jalapeño popper, sour cream, nacho cheese fries	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	Yardstick 120 day grain fed 500g (Toowoomba) 250g (Toowoomba)	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

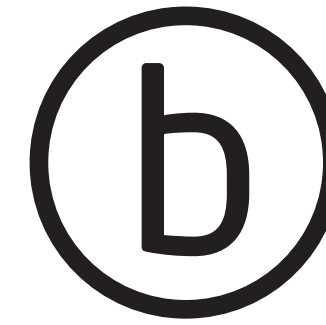
Rib fillet	Thousand Guineas 180 day grain fed Australian shorthorn, 400g (VIC)	45
Rib on the bone	Cape Grim British cross 100% grass fed, 350g (TAS)	43

MEAT

Moroccan spiced roast lamb rump eggplant purée, shaved butternut & toasted pinenut salad, herb labna	36
Pan roasted breast of duck braised red cabbage, roasted sweet potato, hazelnut pesto	36
Slow cooked char siu pork shoulder sesame roasted broccoli, sticky rice, crispy onions	34
Southern spiced BBQ roasted boneless half chicken roasted pumpkin purée, confit beetroots, bitter greens	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
Roast fillet of Tasmanian salmon local Mooloolaba prawns, calamari, black mussels, creamy chowder sauce, toasted ciabatta, seaweed butter	34
Steamed North Qld barramundi prawn gyoza, broccolini, lemongrass rice, ginger, chilli & lime dressing	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 cajun spiced chicken tenders, lettuce, tomato, cucumber, sour cream 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 waffle fries	18

PIZZA

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

Meatlovers steak, ham, chorizo, bacon, mozzarella, cheddar & bbq sauce	23
Satay chicken grilled green capsicum, red onion, coriander	23
Garlic cheese stuffed crust pepperoni, roast tomato, bocconcini	22
Green thumb shaved zucchini, broccoli, pistachio pesto, roasted cauliflower purée, vegan cheese [v]	21

PASTA

Chicken carbonara tagliatelle w roasted speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan	22
Beef cheek pappardelle thick ribbons of fresh pasta, grain fed beef cheek slowly braised in red wine, mushrooms, parsley & parmesan	26
Gratin of Moreton Bay bugs herb gnocchi, roasted cherry tomato, winter greens, garlic cream	28

SIDES

Chips w aioli	Bowl 8 Side 5
Sweet potato waffle 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
Sauté seasonal greens toasted almond & preserved lemon butter	8
Thyme roasted kipfler sour cream, crispy bacon	8