

BREADS

Garlic cheese bread	7
Freshly baked pizza bread olive oil, confit potato, salsa verde, shaved parmesan	10
Mezze platter hummus, spicy sausage, warm marinated olives, toasted flat bread [V]	18
Bruschetta of local marinated tomatoes lemon & black pepper ricotta, The Green Shed baby herb salad [V]	12

OYSTERS

Please ask our staff for today's selection

	6	12
Natural chilled with fresh lemon wedges [GF]	19	36
Kilpatrick traditional smoked bacon, tomato, worcestershire & tabasco sauce	21	39
Southern fried lemon & hot sauce	21	39

SMALL BITES

\$10 each | 3 for \$27

Panko crumbed calamari aioli
Spicy vegetable empanada [V]
Baked pancetta wrapped brie on roast garlic toasted turkish
Smoked ham hock and pea croquettes apple relish
Crispy pork belly tostada jalapeño, avocado, coriander & lime

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)	36
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

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
Crispy duck fat potatoes rosemary salt	8
Roasted fingerling carrots honey, sesame & tahini	8

PIZZAS

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

Meatlovers steak, ham, chorizo, bacon, mozzarella, cheddar & bbq sauce	22
Tandoori chicken marinated chicken, pickled red onion, baby spinach, raita, toasted cashews	23
Pork and fennel sausage chargrilled green peppers, confit cherry tomatoes, parmesan	22
Vegan dukkah spiced sweet potato, chargrilled cauliflower, salsa verde, macadamia cream [V]	22
Capricciosa shaved leg ham, marinated button mushrooms, black olives, bocconcini	22

PASTAS

Chicken carbonara tagliatelle w roasted speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan	22
Home made beef cannelloni sauté spinach, tomato ragu, mozzarella, The Green Shed salad	27
Spanner crab and corn risotto chargrilled asparagus, broad bean & The Green Shed micro leaf salad	27
Beetroot and ricotta ravioli pickled baby beets, goat's cheese, toasted hazelnut crumble, The Green Shed micro green salad [V]	24

MAINS

Roast rump of southern prime lamb sweet potato purée, broad bean, green pea, chargrilled spring onion, garlic cream	36
Orange and hoisin roast half duck duck fat rice, green papaya & crispy vegetable salad	36
Beer battered fish and chips tartare sauce & salad	24
Sesame crusted fillet of Huon Tasmanian salmon tempura fried Moreton Bay bug, chargrilled broccolini, lemongrass & chilli dressing	34
Pan fried fillet of Humpty Doo barramundi sweet corn purée, spanner crab, shaved fennel, radish & watercress salad	34
Twice cooked crispy skinned pork belly confit apricots, chargrilled asparagus, herb mash	34
Breast of free range chicken roasted on the bone Noosa Earth mushrooms, roasted capsicums, confit tomato & olive	33

SCHNITZELS

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* brie, grilled bacon, avocado, hollandaise	25
Texan* bacon, cheese, chilli, onion rings & Texan bbq sauce	25
Korma grilled broccolini, korma sauce & pilaf rice	25

SALADS

Panko crumbed calamari shredded green papaya, crispy vegetable & Asian herb salad, chilli ginger & lime dressing, soy & lime mayo [DF]	23
Traditional caesar salad baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies & shaved parmesan w chicken	18
Seared Huon salmon fillet compressed watermelon, dill pickled cucumber, Persian fetta, marinated tomato & rocket salad [GF]	28
Grilled haloumi falafel, spice roasted sweet potato purée, quinoa tabouli, sesame avocado, The Green Shed leaves [GF] w chicken	23
w seared salmon	28
	29

TREAT YOURSELF

All \$10

Sticky date pudding butterscotch sauce, vanilla ice cream
Banoffee pie inspired bombe alaska
Buttermilk panna cotta Queensland mangos, local strawberries
Apricot and white chocolate tart macadamia ice cream

DINNER
5.30pm-8.30pm



brightwater
HOTEL



GF = gluten free | V = vegetarian | DF = dairy free
Please ask our Staff for our Dietary Request Menu