

LUNCH ONLY

Chargrilled chicken turkish bacon, avocado, tomato, lettuce, buffalo sauce & chips	20
Brightwater burger fresh double beef pattie, American cheese, grilled bacon, lettuce, tomato, house burger sauce on a toasted brioche bun w chips	20
Steak sandwich 12 hour slow roast rib eye of beef chargrilled served w lettuce, tomato, cheese, bacon, egg, beer braised onions & chips	21
Seafood chowder creamy potato based soup with prawns, mussel, clams & diced fish, sweet corn & crispy bacon, toasted sourdough & seaweed butter	22
Rump Yardstick 120 day grain fed 250g (Toowoomba) served with your choice of sauce, salad & chips or mash & vegetables	26

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

COFFEE & TEA

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

Latte, cappuccino, flat white, macchiato, mocha, vienna, hot chocolate	cup 4.5 mug 5.5
Irish coffee, Baileys coffee	9.2
Wide variety of teas available	4.1



lunch & dinner

BREADS

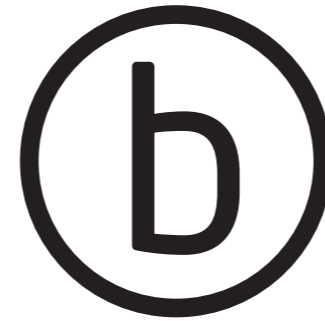
Garlic cheese bread [V]	8
Bruschetta marinated local tomatoes & herbed ricotta on Essential Grain sourdough [V]	12

OYSTERS

each 12

Please ask our staff for today's selection

Natural chilled with fresh lemon wedges	3.5	38
Kilpatrick traditional smoked bacon, tomato, worcestershire & tabasco sauce	3.8	40



STEAKS

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

Sirloin	Acres organic grass fed 200g (Rockhampton)	33
Scotch fillet	Beef City Platinum 150 day grain fed 400g (Toowoomba)	42
Rump	Yardstick 120 day grain fed 500g (Toowoomba)	40
Eye fillet	The Queenslander 120 day grain fed 200g (Queensland)	39
Sauces [all GF] mushroom peppercorn gravy garlic cream Extra sauce \$2		

FROM THE LAND

Miso glazed grilled belly of Valenca free range pork, steamed rice, greens, house made pickles	36
Marinated White Pyrennes lamb rump white bean purée, fried haloumi, snowpeas & pomegranate	38

FROM THE OCEAN

Beer battered fish and chips tartare sauce & salad	21
Pan fried fillet of saltwater barramundi local prawn, mussel, clams & chowder sauce, spring onion oil	34

SIDES

Chips w aioli [V]	Bowl 9 Side 6
Sweet potato fries aioli [V]	Bowl 9 Side 6
Wedges w sour cream & sweet chilli sauce [V]	10
Seasonal vegetables w lemon & olive oil [V]	Bowl 8 Side 5
Buttered mash [V]	Bowl 8 Side 5
House salad [V]	7

While we will do our very best to accommodate coeliac or severe allergies, we have an open kitchen so we cannot guarantee that cross contamination will not occur. Please consider this when ordering from our menu.

SCHNITZEL

Freshly crumbed 250g free range chicken breast served with house slaw & chips

Plain served w lemon wedge & gravy	22
Parmy ham, cheese & tomato	26
Frenchy grilled bacon, avocado, brie, hollandaise	26
Mexican spicy tomato salsa, Mexican cheese, guacamole, sour cream, jalapeño popper	26

PIZZA

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

Meatlovers steak, ham, chorizo, bacon, mozzarella, cheddar & bbq sauce	24
Mexican chicken jalapeños, spicy tomato salsa, chipotle	24
Rosemary roasted potato smoked garlic, winter greens, pecorino [V]	23
Smoked honey ham and three cheese pizza	22

PASTA

Chicken carbonara tagliatelle w roasted speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan	23
Slow braised beef cheeks pumpkin risotto, shaved pecorino with roasted field mushrooms (vegetarian option) (v)	36 25
Blue swimmer crab spaghetti puttanesca, chilli, garlic, cherry tomatoes, olives & anchovy	28

SWEETS

Sticky date pudding butterscotch sauce, vanilla ice cream	12
Strawberry bombe alaska local Queensland strawberries, strawberry gelato & strawberry marshmallow	12
Dark chocolate mousse blood orange, macadamia	12

SALADS

Panko crumbed calamari pickled carrot, coriander, local leaf, citrus, toasted coconut, lime mayo	23
Traditional caesar salad baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies & shaved parmesan	19
w chicken	24
Tahini roasted cauliflower white bean hummus, falafel, sesame cucumber, local greens, yoghurt dressing [V]	22
w chicken	27

Designed to graze & share.
We recommend 4 or 5 dishes for 2 people.
Dishes will be served as they are ready

Panko crumbed calamari aioli	12
Chipotle chicken tacos (2) avocado, salsa verde	12
Smoked ham croquette apple purée	12
Prawn potsticker dumplings (3) soy, chilli, ginger sauce	14
Barramundi spring rolls (3) finger lime kewpie mayo	15