

SMALL PLATES & SHARES

Baked Roman style pizza bread (v) 14 sundried tomato tapenade, whipped ricotta & basil		
Garlic cheese bread (v)	10	
Natural oysters (GF, DF) chilled with fresh lemon wedges	(ea) 4 (12) 44	
Kilpatrick oysters (GF, DF) smoked bacon, tomato, Worcestershire sauce, Tabasco sau	(ea) 4.4 (12) 48 Ce	
Braised lamb & rosemary puff pastr sausage rolls homemade tomato ketchup	ry 16	
Panko crumbed calamari aioli, lemon	16	
Chargrilled local octopus (GF, DF) green bean & fennel salad, chimich	17 urri	
Grilled local prawns (GFO) garlic & herb butter, brioche crumb	(3) 19 (6) 36	
Chicken & mushroom potsticker du soy & sesame dipping sauce	mplings 17	
Fried cauliflower pakoras (veo) fetta, cucumber & chilli crunch	16	

SALADS

Traditional caesar salad (GFO) baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies, shaved parmesan	19
Brightwater bowl (GF, DF) bulgur wheat pilaf, roasted beetroots, butternut & baby carrots, parsley & pickled shallot salad, confit garlic & herb yoghurt	24
Baked sweet potato wedges (GF, DFO) poached pears, green beans, fennel, goat cheese & toasted cashews	24
Add grilled chicken breast or panko crumbed calamari	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)	52
Rump	Yardstick 100 Day grain fed 500g (Dinmore, QLD)	49
Eye fillet	Beef City Black grain fed 200g (Darling Downs, QLD)	48
Sauces: mushroom peppercorn gravy garlic cream (GF) Extra sauce \$2		

MAINS

Smoked bacon wrapped pork loin creamed leeks, black pudding potato fritter, roasted apple purée	39
Asian style crispy fried steamed chicken (DF) gai lan, shiitake, green onion & oyster sauce, basmati rice	36
Roast rump of White Pyrenees lamb spinach, cauliflower pakora, raan curry sauce	40
Pan fried fillet of salmon prawn, spinach & cream cheese wellington, buttered greens, dill cream	39
Beer battered fish & chips salad, tartare sauce	26

FISH OF THE DAY

market price

ask for today's special or simply enjoy the fish pan roasted or grilled, served with chips & salad



autumn menu



PIZZA

Served on an 11 inch homemade base (GF) base \$4

Meatlovers steak, ham, chorizo, bacon, onion, mozzarella, cheddar, BBQ sauce

Garlic marinated prawns fior di latte, semi dried tomato, broad leaf rocket

Ground spiced lamb 27 sautéed leeks, fetta & za'atar

Vegetarian (v) 25 roasted woodland mushrooms, garlic purée, taleggio & rocket

Margherita (v) 24 napoli sauce, fior di latte, basil

PASTA & GRAINS

Chicken carbonara (GFO) 26 tagliatelle, roasted speck, chicken breast, button mushrooms, white wine garlic cream, shaved parmesan

Seafood risotto (GF) local prawns, mussels, calamari & crab, dried tomato pesto

Baked woodland mushrooms (v) 28 roasted butternut, buttered leek & ricotta cannelloni, truffled parmesan cream, toasted almonds

Slow braised duck leg rigatoni (GFO, DFO) rosemary, hazelnut & orange pangrattato, parmesan

(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.

SCHNITZEL

27

29

34

32

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

Plain (DFO) 27 lemon & gravy

Parmy 30 shaved ham, mozzarella, napoli sauce

Frenchy 30 grilled bacon, avocado, brie, hollandaise

SIDES

Chips (v) bowl 10 | side 7 with aioli Sweet potato fries (v) 10 with aioli Wedges (v) 14 sour cream & sweet chilli sauce Seasonal vegetables (v, DF, GFO, VE) 9 with lemon & olive oil Buttered mash (v, GF) 8 Garden salad (v, GF, DF) 8

TREAT YOURSELF

Sticky date pudding
butterscotch sauce, vanilla ice cream

Baked dark chocolate & pear tart
vanilla crème fraîche, almond tuile

Creamy rice pudding brûlée (GF)
champagne poached rhubarb

Gelato & sorbet
Maleny Food Co. 180ml tub. Choice of mango sorbet (vG), chocolate or vanilla gelato

Affogato

vanilla ice cream, shot of espresso with your
choice of Frangelico, Brookie's Mac or Baileys





AVAILABLE FOR LUNCH ONLY	
Mon-Thurs 11.30am-2pm, Fri-Sun 11.30am-2.30pm	
BURGERS & SANDWICHES all served with chips	
BLAT grilled bacon, lettuce, avocado, tomato on toasted turkish bread	20
Grilled chicken burger lettuce, tomato, avocado, tasty cheese, aioli on a toasted milk bun	24
Brightwater burger 150g pure beef patty, American cheese, grilled bacon, lettuce, tomato, mustard, ketchup & pickle on a toasted milk bun	24
Steak sandwich 12 hour slow roast rib eye of beef chargrilled served with lettuce, tomato, cheese, bacon, egg, braised onions, BBQ sauce on toasted bread	27
LUNCH STEAK	
Rump 250g (GFO)	28

Rump 250g (GFO)

Yardstick 100 day grain fed (Dinmore, QLD)
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, macchiato, mocha, vienna, hot chocolate	cup 5.5 mug 6.5
Irish coffee, Baileys coffee	9.5
Wide variety of teas available	5





SENIORS MEALS - MAINS \$19

Seniors card must be presented when ordering seniors meals.

Panko crumbed calamari house salad, chips, aioli

Ham & mushroom quiche house salad, chips

Bangers & mash (GFO) traditional Cumberland pork sausages, mash, peas, onion gravy

Fish & 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
butterscotch sauce, vanilla ice cream

Freshly baked scones
jam & cream, with your choice of tea or coffee

Cake of the day
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

