

## BREADS

<b>Garlic cheese bread</b>	7
<b>Freshly baked pizza bread</b> sunblush tomato tapenade, marinated fetta, rocket	10
<b>Bruschetta</b> crushed avocado, marinated local tomatoes, parmesan on essential grain sourdough [V]	12
<b>Antipasto</b> selection of SunValley smallgoods marinated olives, dips and home made lavosh	18

## OYSTERS

Please ask our staff for today's selection

	6	12
<b>Natural</b> chilled with fresh lemon wedges [GF]	17	31
<b>Kilpatrick</b> traditional smoked bacon, tomato, worcestershire & tabasco sauce	19	35
<b>Ponzu</b> citrus & soy dressing	19	35

## SMALL BITES

\$10 each | 3 for \$27

<b>Panko crumbed calamari aioli</b>
<b>Grilled lamb koftas</b> mint & lemon yoghurt
<b>Seared Hervey Bay scallops</b> charred corn, lime & pepper salsa
<b>Home made spicy chicken empanada</b> sour cream
<b>Fried seafood dumplings</b> sweet chilli & coriander sauce, fried shallots

## STEAKS

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

<b>Sirloin</b>	<b>Acres organic grass fed, 200g (Rockhampton)</b>	29
<b>Scotch fillet</b>	<b>Great Southern British cross grass fed, 300g (VIC)</b>	37
<b>Rump</b>	<b>Grainge Black Angus 150 day grain fed, 500g (Darling Downs)</b>	36
<b>Eye fillet</b>	<b>Peninsula Angus grain fed, 200g (NSW)</b>	37

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

## PREMIUM SELECTION

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

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

## PIZZAS

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

<b>Meatlovers</b> steak, ham, chorizo, bacon, mozzarella, cheddar & bbq sauce	22
<b>Satay chicken</b> pickled red onion, baby spinach, herb yoghurt	21
<b>Crispy char siu pork belly</b> asian vegetable salad, coriander & chilli dressing	22
<b>Spicy Italian sausage stuffed pizza</b> roasted peppers, bocconcini, salad of baby gem hearts & parmesan	24
<b>Caramelised onion</b> chargrilled eggplant, broccolini, goat's cheese, wild rocket	21

## PASTA

<b>Chicken carbonara</b> tagliatelle w roasted speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan	22
<b>Seafood ravioli</b> lemon & ginger emulsion, chilli, coriander & crab salad	27
<b>Parsley and ricotta gnocchi</b> crispy Italian sausage, slow roast tomato ragu, shaved parmesan	21
<b>Saffron and summer squash risotto</b> goat's cheese, tempura zucchini flowers, The Green Shed micro leaf salad	22

## MAINS

<b>Twice cooked crispy skin pork belly</b> fried crab dumpling, asian greens, sticky sesame dressing	34
<b>Roast rump of southern prime lamb</b> fetta & rosemary polenta cake, red pepper purée, herb marinated zucchini	33
<b>Beer battered fish and chips</b> salad & artare sauce	24
<b>Seafood mornay</b> Moreton Bay bug, local prawn, Hervey Bay scallops & local rock oysters, pilaff rice baked in a garlic cream sauce, local leaf salad	33
<b>Herb stuffed chicken breast</b> roasted on the bone, warm salad of kipfler potato, smoked bacon, green beans, spinach & grain mustard aioli	28
<b>Roast fillet of Tasmanian salmon</b> chargrilled asparagus, compressed pickled watermelon, shaved radish, The Green Shed micro leaf salad, citrus hollandaise	32
<b>Pan fried fillet of Coral Coast barramundi</b> seasonal greens, Noosa Earth mushrooms, shaved summer squash, pickled ginger, dashi broth, herb salad	32

## SALADS

<b>Panko crumbed calamari</b> seasonal greens, shaved pineapple, pickled radish, avocado, confit garlic aioli	22
<b>Traditional caesar salad</b> baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies & shaved parmesan w chicken	17
<b>Brown rice and quinoa</b> marinated vegetable salad, shaved zucchini, home made pickles, crushed avocado, crispy seaweed, toasted cashews w chicken	22
<b>Brown rice and quinoa</b> marinated vegetable salad, shaved zucchini, home made pickles, crushed avocado, crispy seaweed, w salmon tartare	21
<b>Teriyaki glazed seared Tasmanian salmon fillet</b> udon noodle salad, crispy vegetable & snowpea salad, sesame citrus dressing	26
	30
	24

## SIDES

<b>Chips w aioli</b>	Bowl 8   Side 4
<b>Wedges w sour cream &amp; sweet chilli sauce</b>	9
<b>Seasonal vegetables w lemon &amp; olive oil [GF, V]</b>	Bowl 8   Side 4
<b>House salad</b>	7
<b>Sauté kipfler potato</b> smoked bacon & caramelised onions [GF]	8
<b>Panfried seasonal greens</b> garlic cream dressing [GF]	8

## SCHNITZELS

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

<b>Plain</b> served w lemon & gravy [DF]	20
<b>Parmy</b> ham, cheese & tomato	23
<b>Chargrilled pineapple</b> guacamole, chilli, hollandaise	23
<b>Outback</b> grilled bacon, cheese, bbq sauce & beer battered onion rings	24
<b>3 cheese</b> (cheddar, mozzarella, parmesan), garlic & thyme roasted mushrooms, salsa verde	24

## TREAT YOURSELF

All \$10

<b>Banana sticky date pudding</b> butterscotch sauce, vanilla ice cream
<b>Frozen dark chocolate mousse</b> roasted seasonal stone fruit, pistachio tuille
<b>Mango and coconut cheesecake</b> macadamia praline, kaffir lime syrup
<b>Brightwater cookies &amp; cream bombe alaska</b>
<b>Ice cream Sundae</b> strawberry champagne jelly, vanilla marinated strawberries, strawberry ice cream

DINNER

5.30pm-8.30pm



**brightwater**  
HOTEL

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

