

## BREADS

Garlic bread [V]	7
Bruschetta Essential Grain sourdough, whipped fetta, slow roasted roma tomatoes, rocket [V]	12
Parklands mezze plate lamb meatballs, crusty bread, marinated olives, grilled haloumi, hummus	18
Grilled house made flat bread smoked eggplant purée, crispy chickpeas, labna, sumac [V]	10

## 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
Southern fried with hot sauce on the side	21	39

## SMALL BITES

\$10 each | 3 for \$27

Grilled haloumi chorizo, house pickles
Crispy pork wontons lemongrass sauce
Panko crumbed calamari lemon aioli
Home made beef and potato empanada smoky paprika aioli
Spiced sweet potato samosa tamarind sauce, yoghurt

## 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
House salad	8
Smoked mozzarella, basil & tomato salad [GF]	8
Buttered mash [GF, V]	Bowl 8   Side 5
Crispy duck fat potato rosemary salt	8

## PIZZAS

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

Meatlovers chorizo, rib fillet, ham, bacon, onion, mozzarella, smokey bbq sauce	23
Vegan smoky eggplant purée, chick peas, roasted peppers chimichurri, grilled summer squash [V]	22
Chicken bacon, brie, avocado & cashew pesto, The Green Shed micro leaf salad	23
Sopressa salami bocconcini, basil, green olives, oregano, chilli	22

## PASTAS

Chicken carbonara linguini, speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan	22
Garden pea risotto smoked salmon, stuffed zucchini flower, chive	24
Squid ink spaghetti sauté Mooloolaba king prawns, garlic, chilli, raw tomato sauce	27
Ricotta and lemon beetroot ravioli goat's cheese, pickled beetroots, candied walnuts, The Green Shed micro leaf salad	24

## MAINS

Ginger and soy glazed roast half duck steamed rice, mango, chilli & spring onion salad	36
Roast rump of southern prime lamb roasted sweet potato purée, pea, fetta & mint salad	36
Sesame crusted Huon Tasmanian salmon tempura Moreton Bay bug tail, Asian greens, lemon grass sauce	34
Pan fried Cone Bay barramundi heirloom tomato, marinated zucchini & french bean salad, romesco sauce	34
Beer battered flathead tartare sauce, chips & salad	24
Pan fried confit pork belly vermicelli noodles, herb salad, pineapple sambal, crispy pork skin	35

## SALADS

Chargrilled calamari crispy baby gem, citrus, avocado & herb salad, aioli	22
Traditional caesar salad baby cos, lardons of smoked bacon, croutons, boiled egg, anchovies, creamy caesar dressing, shaved parmesan w chicken	18
Seared Huon Tasmanian salmon compressed cucumber, watermelon, pickled radish, snow peas, black olive purée	23
Grilled haloumi falafel, spice roasted sweet potato purée, quinoa tabouli, sesame avocado, The Green Shed organic leaves w chicken	28
w seared salmon	29

## SCHNITZELS

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

Plain* served w lemon & gravy [DF]	21
Parmy* napoli sauce, leg ham, mozzarella	25
Frenchy* bacon, brie, avocado, hollandaise sauce	25
Spanish patatas bravas, grilled chorizo, shaved manchego	25
Buccaneer grilled calamari, baby gem salad, duck fat potato, aioli	25

## TREAT YOURSELF

All \$10

Sticky date pudding butterscotch sauce, vanilla ice cream
Peach melba poached peach, raspberry gel, yoghurt parfait, white chocolate tuile
Dark chocolate tart coconut rough, cherry compote, vanilla cream
Summer fruit bombe alaska mango purée, strawberry ice cream, strawberry dust

## DINNER

5.30pm-8.30pm



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

