

## BREADS

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

## OYSTERS

Please ask our staff for today's selection

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

## SIDES

<b>Chips w aioli</b>	Bowl 8   Side 5
<b>Sweet potato fries</b> aioli	Bowl 9   Side 6
<b>Wedges</b> w sour cream & sweet chilli sauce	10
<b>Seasonal vegetables</b> w lemon & olive oil [GF, V]	Bowl 8   Side 5
<b>House salad</b>	8
<b>Smoked mozzarella, basil &amp; tomato salad</b> [GF]	8
<b>Buttered mash</b> [GF, V]	Bowl 8   Side 5
<b>Crispy duck fat potato</b> rosemary salt	8

## STEAKS

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

<b>Sirloin</b>	<b>Acres organic</b> grass fed, 200g (Rockhampton)	30
<b>Scotch fillet</b>	<b>Great Southern British cross</b> grass fed, 300g (VIC)	38
<b>Rump</b>	<b>Grainge Black Angus</b> 150 day grain fed, 500g (Darling Downs)	36
	250g (Darling Downs)	24
<b>Eye fillet</b>	<b>Peninsula Angus</b> grain fed, 200g (NSW)	37

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

## BURGERS & SANDWICHES

all served with chips

<b>Parklands beef burger</b> lettuce, fresh beef pattie, tomato, beetroot, cheese, bacon, bbq sauce	18
<b>Steak sandwich</b> 12 hour slow roast rib eye of beef chargrilled & served w lettuce, tomato, cheese, bacon, egg & beer braised onions	18
<b>Southern fried chicken burger</b> pineapple salsa, bacon aioli, butter lettuce on a brioche bun	17
<b>Shaved turkey breast on toasted rye</b> swiss cheese, cranberry aioli, sweet potato fries	17
<b>Pulled pork tacos (3)</b> soft corn tortillas, avocado, tomato salsa, slaw, spicy pepper aioli, sweet potato fries	16

## PIZZAS

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

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

## PASTAS

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

## MAINS

<b>Ginger and soy glazed roast half duck</b> steamed rice, mango, chilli & spring onion salad	36
<b>Roast rump of southern prime lamb</b> roasted sweet potato purée, pea, fetta & mint salad	36
<b>Sesame crusted Huon Tasmanian salmon</b> tempura Moreton Bay bug tail, Asian greens, lemon grass sauce	34
<b>Pan fried Cone Bay barramundi</b> heirloom tomato, marinated zucchini & french bean salad, romesco sauce	34
<b>Beer battered flathead</b> tartare sauce, chips & salad	24
<b>Pork bangers</b> mash, peas & onion gravy	18
<b>Pan fried confit pork belly</b> vermicelli noodles, herb salad, pineapple sambal, crispy pork skin	35

## SALADS

<b>Chargrilled calamari</b> crispy baby gem, citrus, avocado & herb salad, aioli	22
<b>Traditional caesar salad</b> baby cos, lardons of smoked bacon, croutons, boiled egg, anchovies, creamy caesar dressing, shaved parmesan w chicken	18
<b>Seared Huon Tasmanian salmon</b> compressed cucumber, watermelon, pickled radish, snow peas, black olive purée	23
<b>Grilled haloumi</b> 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\*

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

## TREAT YOURSELF

All \$10

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

## LUNCH

11.30am-2.30pm



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

