

THE TIN SHED

MENU

STARTERS

GARLIC BREAD

Classic oven baked
\$8.50

CHEESY GARLIC BREAD

Mozzarella cheese on a traditional
garlic bread
\$11.00

OYSTERS 1/2 DOZ DOZ

Natural	\$22	\$39
Thai	\$22	\$39
Kilpatrick	\$24	\$42
Mixed Dozen		\$40

"BARRA GARDENS" SPRING ROLLS (DF)

Trio of locally hand made spring rolls
stuffed with Crocodile, Barramundi
and Prawns finished with a plum
dipping sauce
\$16.00

BUCKET OF PRAWNS (DF,GF)

Local tiger prawns served with
fresh lemon, sweet chilli and
cocktail sauce

350g - \$28.00

700g - \$47.00

CEVICHE (DF,GF)

Thai coconut mackerel ceviche with
lemongrass, herbs & sprouts served
in a lettuce cup
\$22.00

LUNCH ONLY

MACKASTACK BURGER (V)

Macadamia crusted eggplant with
rocket, tomato, zucchini & Danish feta
\$18.00

PORK BELLY BAHN MI (DF)

Pork Belly with pate, pickled cucumber
& carrot and coriander on a toasted
baguette w/ siracha mayo
\$19.50

FISH BURGER (DF)

Beer battered Reef Fish with cucumber
pickles, lettuce and house made tartare
on a sesame seed bun with chips
\$19.50

TIN SHED BURGER

Cape Grim Beef patty, bacon, cheese,
rocket, beetroot relish, cucumber pickle,
seeded mustard aioli on a
sesame bun
\$19.50

All burgers are served with chips
Gluten free buns are available

DAILY SPECIALS

CHECK OUT OUR SPECIALS BOARD!

*Please take note of your table number before
placing your order at the food counter*

*If you have any allergies or dietary requirements,
please advise the staff before ordering*

SALADS

SEASONAL GARDEN SALAD (GF, DF)

\$14.00

CAESAR SALAD

With bacon, crunchy croutons,
shaved parmesan, free range egg
and white anchovies
\$21.00

THAI BEEF SALAD (DF, GF)

With shredded green pawpaw,
cashews, plum sauce and house
made thai dressing
\$24.00

EXTRAS

Chicken	\$5.00
Calamari	\$8.00
Prawns	\$9.00

SIDES

Gravy (DF, GF)	\$2.00
Turkish Bread	\$3.00
Side Salad (DF, GF)	\$4.50
Rice (DF, GF)	\$5.00
Steamed Vegetables (GF)	\$8.00
Small Chips (DF, GF)	\$8.00
Large Chips (DF, GF)	\$13.00

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MAINS

PUMPKIN & PESTO PASTA (V)

Roast pumpkin tossed through with cherry tomatoes, red onion and almonds with a rocket & cashew pesto finished with Danish fetta
\$24.00

MACKASTACK (V)

Macadamia nut encrusted eggplant topped with roasted cherry tomatoes, roasted capsicum, grilled zucchini & Danish fetta. Served on a bed of rocket & drizzled with harissa sauce & balsamic glaze
\$26.00

WAGYU CORNED BEEF

Corned beef silverside with potatoes, broccolini, red cabbage and a creamy mustard sauce
\$29.00

CAPE GRIM SIRLOIN STEAK (DF, GF)

300g cooked to your liking, served with herb potatoes, broccolini and chimichurri
\$35.00

SEAFOOD

SALT & PEPPER CALAMARI (DF)

Our signature Salt & Pepper Calamari served with green paw paw sprout salad, on a bed of soba noodles with a orange and sesame glaze
\$27.00

FISH & CHIPS (DF)

Great Northern beer battered reef fish served with chips, salad and homemade tartare sauce
\$ 27.00

BLUE LIP MUSSELS

S.A. Blue Lip Mussels with chorizo, chilli, garlic, herbs in a white wine and Napoli sauce. Served with Turkish bread
\$28.00

SEAFOOD BASKET (DF)

Pineapple cut calamari, fresh whole prawns, crumbed scallops, prawn cutlets, beer battered mackerel, prawn twisters, chips & house made tartare.
\$29.00

CHOWDER

Prawns, mussels, pipis, calamari and fish in a creamy saffron chowder, served in a crusty sourdough cob
\$33.00

SEAFOOD

SEAFOOD PLATTER FOR TWO

Chefs selection served on a two tier platter with fresh lemon, tartare and seafood sauce
\$95.00

KIDS

(ALL CHIPS CAN BE SWAPPED FOR SALAD)

CALAMARI (DF, GF)

Lightly fried calamari served with chips
\$9.00

BATTERED FISH (DF)

Battered Reef fish served with chips
\$11.00

CHICKEN NUGGETS

Served with chips
\$11.00

SPAGHETTI BOLOGNESE

Served with house made Bolognese sauce & parmesan cheese
\$11.00

CHEESEBURGER

Beef patty, fresh tomato, lettuce, cheese and tomato sauce served in a sesame seed bun with chips.
\$14.00



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and Sports Club Inc.
values your feedback!
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to leave us a review.

