

KIDS MENU

FOR CHILDREN UNDER THE AGE OF 12 ONLY

all kids meals come with a glass of soft drink

FISH & CHIPS (GRILLED OR FRIED)	11
ROAST OF THE DAY	11
CHICKEN NUGGETS & CHIPS	11
SAUSAGES & MASH	11
CHEESE BURGER & CHIPS	11
SPAGHETTI BOLOGNESE	11
ICE-CREAM	2.5
two scoops of ice-cream drizzled w your choice of topping & sprinkles	
CHOCOLATE DIRT	2.5
chocolate mousse topped w crumbled oreo cookies & a gummy worm	



HOTEL SHAMROCK

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability. Please speak to staff about any food intolerances before ordering your food.

V = VEGETARIAN

VO = VEGETARIAN OPTION

VGO = VEGAN OPTION AVAILABLE

LG = LOW GLUTEN

LGO = LOW GLUTEN OPTION AVAILABLE

15% surcharge applies on public holidays

CNR PALL MALL & WILLIAMSON ST,

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STARTERS & SIDES

SOUP OF THE DAY crusty bread	11
GARLIC BREAD (V) ADD CHEESE	8 +2
CLASSIC SICILIAN ARANCINI (V) pumpkin, green peas, bocconcini cheese, w tomato romesco & lime mayo	15
VIETNAMESE PORK SPRING ROLLS (LG) served w salad greens, pickled carrot & original vietnamese nuoc cham	16
LEMON PEPPER CALAMARI (LG) asian vermicelli noodles salad w vietnamese dipping sauce & lemon wedge	E 17 M 27
BOWL OF CHIPS (V) w mayo & tomato sauce	9
POTATO WEDGES (V) seasoned potato wedges w sour cream & sweet chilli	12
PORK BELLY BITES (LG) crisp pork belly bites w caramelised miso, salad greens & pickled carrot	15

SALADS

RICH GREEN SALAD (V)(VGO) baby spinach, beetroot chutney, bocconcini cheese, roasted pumpkin, pine nuts, croutons, soft boiled egg finished w homemade honey mustard dressing ADD GRILLED CHICKEN ADD PRAWNS ADD SMOKED SALMON	23 +5 +8 +9
GREEK SALAD (V) (VGO) fetta, spanish onion, sundried tomato, cucumber, tomato, salad greens & garlic yogurt w warm pita bread ADD GRILLED CHICKEN ADD PRAWNS ADD SMOKED SALMON	19 +5 +8 +9
THAI BEEF SALAD thai style marinated beef strips tossed w salad greens, carrot, spanish onion, tomato, cucumber w toasted cashew nuts & fried shallots	28

MAIN MEALS

SHAMROCK SOUTHERN FRIED CHICKEN BURGER buttermilk marinated chicken, bacon, salad greens, onion, tomato, american cheese, chipotle aioli & side of chips	24
AUSSIE BEEF BURGER wagyu beef patty, bacon, egg, tomato, beetroot chutney, spanish onion, w special burger sauce & side of chips GLUTEN FREE BREAD AVAILABLE	25 +3
LAMB ROGAN JOSH traditional lamb curry, slow cooked served w aromatic rice, roti bread & side of garlic yogurt	29
SHAMROCK STEAK SANDWICH grilled sirloin steak, rendered bacon, in a toasted soft turkish roll, w mayo, horseradish cream, tomato relish, salad greens, tomato, sliced cheese & side of chips	26
CHICKEN SCHNITZEL crumbed chicken breast w gravy, chips & salad	25
CHICKEN PARMIGIANA chicken schnitzel topped w rich napoli sauce, ham, & melted cheese, w chips & salad	27
AUSSIE PARMA chicken schnitzel topped w bbq sauce, bacon, cheese & a sunny fried egg, w chips & salad	29
HAWAIIAN PARMA chicken schnitzel topped w pineapple, ham, napoli sauce & cheese, w chips & salad	29
BOURBON SPICED CHICKEN chicken breast marinated w cajun seasoning, house made sticky bourbon bbq sauce & chimichurri, w chips & salad	32
TRADITIONAL ROAST OF THE DAY tender roast served w twice cooked chat potatoes, buttered vegetables & rich gravy	24
GARLIC PRAWNS (LG) cooked in creamy garlic white wine sauce, served w aromatic rice, side of garden salad & a lemon wedge	31
FISH AND CHIPS battered fish w chips, salad, tartare sauce & lemon wedge	27
SEARED ATLANTIC SALMON served w creamy mash potato, pickled carrot, garlic buttered greens, lemon wedge & hollandaise sauce	32

SIGNATURE SEAFOOD CHOWDER (LGO) prawns, scallops, calamari, mussels, flat head fish, in a rich creamy broth of white wine, pernod w celeriac, parsnip, fennels, leeks & swedes, served w butter bread	34
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(LGO) STEAKS

MEALS ARE SERVED WITH CHIPS OR CREAMY MASH & GARLIC BUTTERED SEASONAL VEGETABLES OR GARDEN SALAD & YOUR CHOICE OF SAUCE

250G SCOTCH 100% grass fed	400G RUMP 100% grass fed	300G PORTERHOUSE 100% grass fed
44	43	39

SAUCES & TOPPERS

HOUSE SAUCES gravy, mushroom, pepper, house made bourbon bbq sauce, chimichurri, garlic butter	2
SURF AND TURF five prawns cooked in creamy garlic, white wine sauce	9

FROM THE PAN

ROASTED VEGETABLES RISOTTO (VG) roast pumpkin, zucchini, eggplant, capsicum & spanish onion, w rich napoli sauce, fresh spinach & shaved parmesan cheese	26
GNOCCHI CARBONARA bacon, chicken, spanish onion & garlic, in rich white wine & cream sauce w shaved parmesan cheese	28
SPAGHETTI MARINARA calamari, prawns, fish, scallops, mussels, onion, garlic, olive oil & fresh tomato w shaved parmesan	33
SPAGHETTI TRADITIONAL BOLOGNESE chefs recipe w shaved parmesan cheese	22

DESSERTS

CREAM BRULÉE (LG) traditional cream brulée w whipped cream & seasonal berries	13
CHOCOLATE CHURROS cinnamon sugar coated churros w chocolate dipping sauce & whipped cream	13
PAVLOVA w whipped cream, vanilla custard, berry coulis & seasonal berries	13
CAKE SELECTION please see staff for today's selection of cakes	12