



HOTEL SHAMROCK

SENIORS MENU

1 COURSE \$18 • 2 COURSES \$22 • 3 COURSES \$25

V = VEGETARIAN

VO = VEGETARIAN OPTION

VGO = VEGAN OPTION AVAILABLE

LG = LOW GLUTEN

LGO = LOW GLUTEN OPTION AVAILABLE

15% surcharge applies on public holidays

ENTRÉES

GARLIC BREAD

SEASONAL SOUP

served w sourdough & butter

SICILIAN ARANCINI

romesco sauce & lime aioli

MAIN MEALS

ROAST OF THE DAY (LG)

tender roast served w twice cooked chat potatoes, buttered vegetables & rich gravy

FISH AND CHIPS

battered fish w chips, salad, tartare sauce & lemon wedge

LEMON PEPPER CALAMARI (LG)

w chips, garden salad & tartare sauce

CHICKEN SCHNITZEL

crumbed chicken breast w gravy, chips & salad

CHICKEN PARMIGIANA

chicken schnitzel topped w rich napoli sauce, ham, & melted cheese, w chips & salad

BANGERS AND MASH (LG)

w creamy mashed potato, seasonal vegetables & onion gravy

SPAGHETTI BOLOGNESE

chefs recipe w shaved parmesan cheese

DESSERTS

DESSERT OF THE DAY

please see today's cake selection

STEAMED CHOCOLATE OR STICKY DATE PUDDING

warm pudding w berry compote & whipped cream

CHEESECAKE

new york cheesecake, served w whipped cream & coulis