

BURGERS AND SANDWICH

SHAMROCK'S BURGER (GFO) | **\$25.00**

Beef patty, oak lettuce, tomato, red onion, grilled bacon, chef's sauce, cheddar cheese

TROPICAL CHEESEBURGER (GFO) | **\$26.00**

Bbq beef patty, oak lettuce, tomato, red onion, grilled bacon, grilled pineapple, cheddar cheese

FRIED CHICKEN BURGER | **\$25.00**

Crispy chicken thigh tossed in chef's special sauce, coleslaw, sweet gherkins, cheddar cheese

STEAK SANDWICH | **\$27.00**

Tender steak, bacon, oak leaf lettuce, tomato, caramelized onion, cheese in turkish roll bread with garlic mayo

DESSERT

STICKY DATE PUDDING | **\$12.00**

Salted caramel ice cream, butterscotch sauce, candied walnuts

APPLE CRUMBLE | **\$12.00**

Vanilla ice cream, apple chips

STRAWBERRY PANNA COTTA | **\$12.00**

Seasonal berries, pistachio

KIDS MENU

• **FISH AND CHIPS (GFO)** | **\$12.00**

• **ROAST OF THE DAY (GF)**

• **CHICKEN NUGGETS AND CHIPS**

• **CHEESEBURGER WITH CHIPS**

• **SPAGHETTI BOLOGNESE OR NAPOLITANA (GFO)**

SENIOR MENU

ENTRÉE | **\$5.00**

Garlic Bread
Seasonal Soup

MAINS | **\$21.00**

ROAST OF THE DAY (GF)

Tender roast meat, rosemary chat potato, vegetables and gravy

FISH AND CHIPS (GFO) | **\$22.00**

Market fresh fish, battered or grilled with salad, tartare sauce and lemon

LEMON PEPPER CALAMARI | **\$18.00**

With garden salad, chips and aioli

CHICKEN SCHNITZEL | **\$19.00**

Crumbed chicken breast with chips, salad and gravy

CHICKEN PARMIGIANA | **\$21.00**

Schnitzel topped with napoli sauce, ham, cheese with chips and salad

BANGERS AND MASH (GF) | **\$19.00**

With creamy mash potato, seasonal vegetables and onion gravy

SPAGHETTI BOLOGNESE (GFO) | **\$18.00**

Chefs recipe with shaved parmesan cheese

CHICKEN CAESAR SALAD | **\$19.00**

Crisp cos lettuce, herb croutons, crispy bacon, poached egg, grana padano, housemade caesar dressing

DESSERTS | **\$5.00**

Chef's dessert of the day

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, but the decision to consume a meal is the responsibility of the diner.

V = VEGETARIAN VO = VEGETARIAN OPTION
GF = GLUTEN FRIENDLY GFO = GLUTEN FRIENDLY OPTION



**HOTEL
SHAMROCK**

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www.hotelshamrock.com.au

STARTERS

GARLIC BREAD | \$9.00

Add Cheese \$2
Add Bacon \$2

SOUP OF THE DAY | \$11.00

BRUSCHETTA BURRATA (V) | \$15.00

Tomato, onion, basil, olive oil,
bocconcini cheese, toasted
baguette, drizzled with balsamic glaze

DIPS PLATE (GFO, V) | \$17.00

Chefs housemade dips, grilled
pita bread, with marinated olives

CHICKEN KARAAGE | \$16.00

Japanese style fried chicken, lime
and chilli aioli, lemon wedge

VEGETABLE ARANCINI (3) (V) | \$16.00

Roasted pumpkin, basil pesto,
sundried tomato, romesco sauce,
garlic lime mayo

LEMON PEPPER CALAMARI (GF) | E\$17 M\$27

Crispy flash fried calamari, lemon pepper
seasoning, house salad, sriracha aioli

SEASONED WEDGES | \$14.00

With sour cream and sweet
chilli sauce

BOWL OF CHIPS | \$9.00

GARDEN SALAD | \$9.00

VEGETABLES | \$9.00

TERMS & CONDITIONS APPLY
15% SURCHARGE APPLIES ON
PUBLIC HOLIDAYS

SALADS

CAESAR SALAD (VO, VGO) | \$20.00

Crisp cos lettuce, herb croutons, crispy bacon, poached
egg, grana padano, housemade caesar dressing
Add Lemon Pepper Calamari \$8
Add Grilled Chicken \$6
Add Garlic Prawns \$9

SPICED LAMB SALAD | \$29.00

Spiced grilled lamb, mixed salad, roast pumpkin,
beetroot, feta cheese, toasted walnuts, mint and
coriander dressing

MEDITERRANEAN CHICKEN SALAD | \$26.00

Moroccan spiced chicken, green beans, cucumber,
capsicum, spanish onion, cherry tomato, chickpeas,
feta cheese with sherry vinaigrette

GRILL

All steaks are served with chips and salad or buttered
vegetables with your choice of sauce

PORTERHOUSE 300G (GF) | \$41.00

EYE FILLET 220G (GF) | \$53.00

SAUCES \$2 (GF)
gravy, mushroom, peppercorn,
red wine jus, garlic butter

ADD GARLIC PRAWNS (5) | \$10.00

SHAMROCK CLASSICS

CHICKEN SCHNITZEL | \$26.00

Crumbed chicken, house salad, chips
**Plant based option available*

CHICKEN PARMIGIANA | \$28.00

Crumbed chicken, ham, napoli sauce,
cheese, house salad, chips

FISH AND CHIPS (GFO) | \$28.00

Market fresh fish, battered or grilled, house
salad, chips and tartare sauce

ROAST OF THE DAY (GF) | \$25.00

With rosemary chat potato,
buttered vegetables and gravy

MAINS

SALMON FILLET (GF) | \$34.00

Crispy skin salmon fillet, saffron risotto, dutch
carrots, broccolini with tomato salsa

ROSEMARY GARLIC LAMB CUTLETS (GF) | \$36.00

Grilled marinated lamb cutlets, creamy mashed
potato, asparagus, cherry tomato, red wine jus

BUTTER CHICKEN CURRY | \$28.00

Tender chicken in aromatic, butter cream and
tomato gravy served with basmati rice
and naan bread

LAMB SOUVLAKI | \$31.00

Marinated grilled lamb, toasted pita,
lettuce, tomato, onion, olives housemade
tzatziki & chips

GARLIC PRAWNS | \$34.00

Prawns served in creamy garlic,
white wine and cream sauce with
aromatic rice and salad

PANS

PUMPKIN RISOTTO (GF, V) | \$26.00

Roasted butternut pumpkin, wild mushroom,
truffle oil, grana padano

PAELLA | \$34.00

Saffron rice, chorizo, chicken, calamari, prawns,
mussels, capsicum and peas

CHICKEN AND PESTO GNOCCHI (VO) | \$27.00

House made potato gnocchi, grilled marinated
chicken, creamy basil pesto sauce with sundried
tomato and grana Padano

MEDITERRANEAN FETTUCINE (V, GFO) | \$26.00

Garlic, tomato, olives, artichoke, capsicum in
white wine and butter sauce

SPAGHETTI CARBONARA (GFO) | \$27.00

Onion, bacon and mushroom with white
wine and cream
Add Chicken \$6

SPAGHETTI BOLOGNESE (GFO) | \$24.00

Traditional beef, red wine and herb sauce
with shaved parmesan cheese