

## BURGERS AND SANDWICH

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

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

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

Beef patty, oak lettuce, tomato, red onion, grilled bacon, grilled pineapple, cheddar cheese, chips

**FRIED CHICKEN BURGER** | **\$25.00**

Chef's special sauce, coleslaw, sweet gherkins, cheddar cheese, chips

**STEAK SANDWICH** | **\$28.00**

Tender steak, bacon, oak lettuce, tomato, caramelised onion, cheese, turkish roll bread, garlic mayo, chips

## DESSERT

**STICKY DATE PUDDING** | **\$13.00**

Salted caramel ice cream, butterscotch sauce, candied walnuts

**APPLE CRUMBLE** | **\$13.00**

Vanilla ice cream, apple chips

**STRAWBERRY PANNA COTTA** | **\$13.00**

Seasonal berries, pistachio

## KIDS MENU

• **FISH AND CHIPS (GFO)** | **\$13.00**

• **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**  
**ROAST OF THE DAY (GF)** | **\$21.00**

Tender roast meat, rosemary chat potato, vegetables, gravy

**FISH AND CHIPS (GFO)** | **\$23.00**

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

**LEMON PEPPER CALAMARI (GF)** | **\$18.00**

Garden salad, chips, aioli

**CHICKEN SCHNITZEL** | **\$20.00**

Chicken breast, chips, salad, gravy

**CHICKEN PARMIGIANA** | **\$22.00**

Schnitzel, napoli sauce, ham, cheese, chips, salad

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

Creamy mash potato, seasonal vegetables, onion gravy

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

Chefs recipe, shaved parmesan cheese

**CHICKEN CAESAR SALAD** | **\$19.00**

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.

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



**HOTEL  
SHAMROCK**

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Bendigo VIC 3550

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[www.hotelshamrock.com.au](http://www.hotelshamrock.com.au)

## STARTERS

**GARLIC BREAD** | \$11.00

Add Cheese \$2  
Add Bacon \$2

**SOUP OF THE DAY** | \$11.00

**BRUSCHETTA BURRATA (V)** | \$16.00

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

**DIPS PLATE (GFO, V)** | \$17.00

Chefs housemade dips, grilled  
pita bread, marinated olives

**KARAAGE CHICKEN** | \$17.00

Japanese style fried chicken,  
lime & 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

Calamari, lemon pepper seasoning,  
house salad, sriracha aioli

**SEASONED WEDGES** | M\$27

Sour cream, sweet chilli sauce

**BOWL OF CHIPS** | \$15.00

**GARDEN SALAD** | \$10.00

**VEGETABLES** | \$10.00

TERMS & CONDITIONS APPLY  
15% SURCHARGE APPLIES ON  
PUBLIC HOLIDAYS

## SALADS

**CAESAR SALAD (VO, VGO, GFO)** | \$23.00

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 (GF)** | \$29.00

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

**MEDITERRANEAN CHICKEN SALAD (GF)** | \$27.00

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

## GRILL

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

**PORTERHOUSE 300G (GF)** | \$42.00

**EYE FILLET 220G (GF)** | \$53.00

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

**ADD GARLIC PRAWNS (5)** | \$11.00

## SHAMROCK CLASSICS

**CHICKEN SCHNITZEL (VE0)** | \$26.00

Chicken breast, chips, salad, gravy  
*\*Plant based option available*

**CHICKEN PARMIGIANA** | \$28.00

Schnitzel, napoli sauce, ham, cheese,  
chips, salad

**FISH AND CHIPS (GFO)** | \$28.00

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

**ROAST OF THE DAY (GF)** | \$26.00

Tender roast meat, rosemary chat potato,  
vegetables, gravy

## MAINS

**SALMON FILLET (GF)** | \$36.00

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

**ROSEMARY GARLIC LAMB CUTLETS (GF)** | \$43.00

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

**BUTTER CHICKEN CURRY (GF)** | \$29.00

Tender chicken, butter, cream & tomato gravy,  
basmati rice, naan bread

**LAMB SOUVLAKI** | \$31.00

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

**GARLIC PRAWNS (GF)** | \$34.00

Prawns, garlic, white wine & cream sauce,  
rice, salad

## PANS

**PUMPKIN RISOTTO (GF, V)** | \$26.00

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

**PAELLA (GF)** | \$34.00

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

**CHICKEN AND PESTO GNOCCHI (GF)** | \$27.00

House made potato gnocchi, grilled  
chicken, creamy basil & pesto sauce, sundried  
tomato, grana Padano

**MEDITERRANEAN FETTUCINE (V, GFO)** | \$26.00

Garlic, tomato, olives, artichoke, capsicum,  
white wine & butter sauce

**SPAGHETTI CARBONARA (GFO)** | \$27.00

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

**SPAGHETTI BOLOGNESE (GFO)** | \$24.00

Traditional beef, red wine & herb sauce,  
shaved parmesan cheese