

STARTERS

SOUP OF THE DAY

10

please see specials board

GARLIC BREAD

11

add cheese \$2

add cheese & bacon \$4

LEMON PEPPER CALAMARI

E17
M24

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

ARANCINI (3)(V)

16

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

BRUSCHETTA (V)

15

tomato, onion, basil, olive oil toasted baguette, balsamic glaze

SPRING ROLLS (6)(V)

14

cabbage, carrots, corn, sweet soy dipping sauce

KARAAGE CHICKEN

17

japanese style fried chicken, lime & chilli aioli, lemon wedge

SALADS

SPICED LAMB SALAD (GF)

29

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

CAESAR SALAD

24

cos lettuce, herb croutons, crispy bacon, poached egg, parmesan, house-made caesar dressing

add grilled chicken \$6

add lemon pepper calamari \$8

add garlic prawns \$9

HOTEL SHAMROCK

BISTRO MENU

BURGERS

SHAMROCK BURGER

27

beef patty, oak lettuce, tomato, red onion, grilled bacon, smoky BBQ sauce, cheddar cheese, chips

SOUTHERN FRIED CHICKEN

26

chilli relish, special sauce, coleslaw, sweet gherkins, cheddar cheese, chips

PERI PERI GRILLED CHICKEN BURGER

26

fresh lettuce, tomato, melted cheese, spicy peri peri mayo, chips

PHILLY CHEESE STEAK

28

tender steak, sauteed mushrooms, spinach, melted cheese, smoky bbq sauce, turkish roll

GRILL

served w/ choice of chips & salad or mash & vegetables & choice of sauce

PORTERHOUSE (GF)

42

SCOTCH FILLET (GF)

45

SAUCES

3

gravy, mushroom gravy, pepper gravy, garlic butter

PUB FAVS

ROAST OF THE DAY (GF)

26

please see specials board. Served w/ rosemary chat potato, carrots, broccoli, cauliflower, gravy

FISH & CHIPS (GF)

28

grilled or beer battered market fish, chips, salad, lemon, tartare sauce

GARLIC PRAWNS (GF)

34

white wine & cream sauce, rice, salad

SALMON FILLET (GF)

36

crispy skin, mash potatoes, dutch carrots, broccolini, tomato salsa

CHICKEN SCHNITZEL

26

choice of chips & salad or mash & vegetables, choice of sauce

CHICKEN & CHORIZO RISOTTO (GF)

28

rice, mushroom, spring onion, chorizo, parmesan cheese

CHICKEN FRIED RICE

28

saffron rice, chicken, caramelised onion, broccoli, carrots, peas, beans

PARMAS

all served w/ chips & salad

CLASSIC

napoli, ham, cheese

28

AUSSIE

BBQ sauce, bacon, egg, onion, cheese

28

HAWAIIAN

napoli, pineapple, cheese

28

IRISH

gravy, mash potato, bacon, cheese

28

PASTA

choice of gnocchi, fettuccine, spaghetti, penne

CARBONARA (GFO)

27

PESTO (GFO)

24

BOLOGNESE (GFO)

24

CHILLI PRAWN (GFO)

32

SIDES

BOWL OF CHIPS

10

BOWL OF WEDGES

15

BOWL OF STEAMED VEGETABLES (GF)(V)

10

GARDEN SALAD (GF)(V)

10

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 VE = VEGAN VO = VEGETARIAN OPTION

GFO = GLUTEN FRIENDLY OPTION GF = GLUTEN FRIENDLY

*T&C'S APPLY | 15% SURCHARGE ON PUBLIC HOLIDAYS

NO SENIORS MENU AVAILABLE ON PUBLIC HOLIDAYS