

STARTERS

SOUP OF THE DAY 11
please see specials board

GARLIC BREAD (GFO/VO) 12
add cheese \$3 | add cheese & bacon \$6

LEMON PEPPER CALAMARI (GFO, I) E18 M29
lemon pepper seasoning, house salad, sriracha aioli

ARANCINI (V) 17
roasted pumpkin, basil pesto, sundried tomato, romesco sauce, garlic lime mayo

BRUSCHETTA (V) 16
tomato, onion, basil, olive oil, toasted baguette, balsamic glaze

SPRING ROLLS (V) 15
cabbage, carrots, corn, sweet soy dipping sauce

KARAAGE CHICKEN 18
japanese style fried chicken, lime & chilli aioli, lemon wedge

SALADS

SPICED LAMB SALAD (GF/VO) 31
mixed leaves, roast pumpkin, beetroot, feta cheese, toasted walnuts, mint & coriander dressing

CAESAR SALAD (GFO/VO) 26
cos lettuce, herb croutons, crispy bacon, poached egg, grana padano, house-made caesar dressing

add grilled chicken \$9 (GF)
add lemon pepper calamari \$10 (GFO/I)
add garlic prawns \$12 (GF/I)

HOTEL SHAMROCK

BISTRO MENU

BURGERS

SHAMROCK BURGER 29
beef patty, oak lettuce, tomato, red onion, grilled
bacon, smoked BBQ sauce, cheddar cheese, chips

SOUTHERN FRIED CHICKEN 28
chilli relish, special sauce, coleslaw, sweet gherkins, cheddar cheese, chips

VEGETARIAN BURGER (V/VE) 27
vegetarian patty, lettuce, tomato, onion, cheese, sweet chilli mayo, chips

OPEN STEAK SANDWICH 30
150g steak, toasted sourdough, bacon, tomato, lettuce, cheese, caramelised onion, tomato relish, chips

GRILL

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

300G PORTERHOUSE (GF) 45

250G SCOTCH FILLET (GF) 50

SAUCES 3.5
gravy, mushroom gravy, pepper gravy, garlic butter

PUB FAVS

ROAST OF THE DAY (GF) 28
please see specials board
rosemary chat potato, vegetables, gravy

FISH & CHIPS (GFO/I) 30
grilled or beer battered market fish, chips, salad, lemon, tartare sauce

GARLIC PRAWNS (GF/I) 35
white wine & cream sauce, rice, salad

SALMON FILLET (GF/I) 36
crispy skin, mash potatoes, seasonal vegetables, tomato salsa

CHICKEN SCHNITZEL 28
choice of chips & salad or mash & vegetables, choice of mushroom or pepper sauce

SIDES

BOWL OF CHIPS (V) 12

BOWL OF WEDGES (V) 15

BOWL OF VEGETABLES (GF/V/VE) 12

GARDEN SALAD (GF/V/VE) 12

PARMAS

all served w/ chips & salad or mash & vegetables

CLASSIC 30
napoli, ham, cheese

AUSSIE 31
BBQ sauce, bacon, egg, onion, cheese

HAWAIIAN 31
napoli, pineapple, cheese

IRISH 31
gravy, mash potato, bacon, cheese

PASTA

choice of gnocchi, fettuccine, spaghetti, penne

CARBONARA (GFO) 29

PESTO (GFO/V) 25

BOLOGNESE (GFO) 25

CHILLI PRAWN (GFO/I) 35

RICE

PUMPKIN RISOTTO (GF/VO) 28
roasted butternut pumpkin, spring onion, mushroom, parmesan
add grilled chicken \$9 (GF)

CHICKEN FRIED RICE (GF) 30
fragrant saffron rice, chicken, mixed vegetables, fried shallots

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
GF = GLUTEN FRIENDLY GFO = GLUTEN FRIENDLY OPTION

SEAFOOD LEGEND
I = IMPORTED M = MIXED REGION

TERMS & CONDITIONS APPLY | 15% SURCHARGE ON PUBLIC HOLIDAYS
NO SENIORS MENU AVAILABLE ON PUBLIC HOLIDAYS