

SHAMROCKS



////////// BREAD //////////

CHEESY GARLIC BREAD (V)	\$8
GARLIC, HERB & PARMESAN PIZZA BREAD (V)	\$11
WARM COB LOAF (V) w Whipped Butter, Sea Salt	\$10

////////// OYSTERS //////////

FRESHLY SHUCKED	6/\$18
PACIFIC OYSTERS (GF) (TAS)	12/\$30
KILPATRICK	6/\$21 12/\$33
MORNAY	6/\$21 12/\$33
SPICY BLOODY MARY SHOOTERS (GF)	3/\$12 6/\$20

////////// STARTERS //////////

SICHUAN SALT & PEPPER SQUID (GF) w Cucumber Salsa	\$20
CREAMY GARLIC PRAWNS w Saffron Rice, Grilled Sour Dough	\$20
SLOW ROASTED PORK BELLY w Green Papaya Salad, Sticky Soy	\$20
SOUP OF THE DAY	\$10
QLD SCALLOPS IN THE SHELL (GF) w Pancetta, Preserved Lemon	\$20
MORROCAN LAMB KEBABS (GF) w Honey Labne, Rocket, Pomegranate Drizzle	\$20
BUFFALO WINGS (GF) w Ranch Dipping Sauce	6/\$12 12/\$22
MOOLOOLABA PRAWN PLATE w Lemon, Cocktail Sauce, Grilled Sour Dough	\$25

////////// SIDES //////////

GARLIC PRAWN TOPPER (GF, V)	\$8
GARDEN SALAD (GF, V)	\$6
SEASONAL GREENS (GF, V)	\$6
ROAST POTATOES W ROSEMARY SEASALT (GF, V)	\$6
MASH (GF, V)	\$6
CHIPS W AIOLI (V)	\$6

////////// AQUA //////////

150 LASHES BATTERED SNAPPER w Chips, Salad, Tartare	LRG/\$26 SML/\$16
SEAFOOD BOARD w Panko Crumbed Calamari, Flathead, Prawns, Grilled Scallops in the Shell, Chips, Slaw, Tartare & Aioli	\$32
GRILLED ATLANTIC SALMON (TAS) w Japanese Miso Broth, Soba Noodles, Shitake	\$32
SMOKED SALMON LINGUINE (GF) w Capers, Red Onion, Spinach, Garlic Crème	LRG/\$28 SML/\$18
PAN ROASTED BARRAMUNDI (NT) (GF) w Warm Salad of Potato, Bacon, Shallots, Pesto Aioli	\$32
TEMPURA SOFT SHELL CRABS w Fried Rice, Pickled Veg, Japanese Mayo	\$30

////////// TERRA //////////

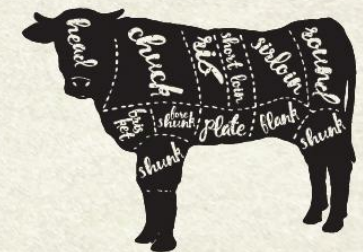
SMOKEY BBQ PORK SPARE RIBS w Chips, Slaw, Corn on the Cob	\$32
BANGERS 'N' MASH (GF) w Caramelised Onion Gravy	\$19
PAD THAI (GF) w Chicken & Prawns, Peanuts, Chilli, Rice Noodles, Herbs	\$24
CHICKEN SCHNITZEL w Chips, Salad	\$25
FOREST MUSHROOM RISOTTO (GF, V) w Herbs, Parmesan	\$24
ROAST OF THE DAY (GF)	LARGE \$19 SMALL \$10

////////// BBQ //////////

CERTIFIED BLACK ANGUS RIB FILLET 300GM	\$38
120 DAYS ON GRAIN - RIVERINA, NSW	
BLACK ONYX RUMP 400GM	\$35
270 DAYS ON GRAIN - RANGERS VALLEY, NSW	
BLACK ONYX RUMP 250GM,	\$27
270 DAYS ON GRAIN, RANGERS VALLEY, NSW	
EYE FILLET 200GM	\$35
70 DAYS ON GRAIN - CENTRAL QLD	
O.P. RIB ON THE BONE 400GM	\$42
70 DAYS ON GRAIN - CENTRAL QLD	
PORK CUTLET 300GM	\$29
NORTHERN RIVERS, NSW	

Served with your choice of Chips & Salad or Roasted Rosemary Potatoes

SAUCES: Green Peppercorn, Forest Mushroom, Red Wine Jus, Garlic Crème, Gravy. (GF)



SHAMROCKS



////////// SALADS //////////

WARM THAI BEEF SALAD (GF) \$18

w Green Leaves, Cherry Toms, Herbs, Peanuts, Chilli Lime Dressing

CEASAR SALAD \$15

-Add Chicken, Prawns \$5

QUINOA, PUMPKIN & GOATS \$16

CHEESE SALAD (GF, V)
w Pomegranate Dressing

SOBA NOODLE SALAD \$20

W PRAWNS
w Prawns, Wakame Seaweed, Sesame Ginger Dressing

CHICKEN, LENTIL & ROAST \$20

PEPPER SALAD (GF)
W Minted Yoghurt Dressing

////////// BURGERS //////////

ANGUS BEEF, BACON & CHEESE \$19

W Lettuce, Tomato, Pickles, Red Onion, Special Sauce

THE FINN M^cCOOL CHALLENGE \$25

Angus Burger on Steroids!!!

CHICKEN SCHNITTY BURGER \$19

W Lettuce, Tomato, Cheese, Aioli

THE HUNGRY RONALD BARNYARD BURGER \$25

W Angus Patty, Fried Chicken, Bacon, Battered Onion Rings, Cheese, Tomato, Lettuce, Pickles, Sriracha Aioli, Smokey BBQ Sauce

All Burgers Served with chips and Aioli

////////// PIZZA //////////

SMOKEY BBQ MEAT LOVERS \$20

Calabrese, Pepperoni, Ham, Bacon, Pulled Beef

PUMPKIN, ROCKET & BLUE CHEESE (V) \$20

PANCETTA, MUSHROOM & GOATS CHEESE \$20

PORKY PINEAPPLE \$18

MARGERITA (V) \$20

Mozarella, Tomato, Basil

GLUTEN FREE BASE: \$2 extra

////////// WEE LEPRECHAUNS //////////

12 Years & Under

ALL \$12

CRUMBED FISH W CHIPS & SALAD

CHICKEN NUGGETS W CHIPS & SALAD

HAM & PINE PIZZA W CHIPS & SALAD

MINI RUMP W CHIPS & SALAD

SPAGHETTI BOLOGNESE

SERVED WITH ICE CREAM & SOFTIE



////////// SWEETS //////////

ALL \$10

ETON MESS w Meringue Crumble, Chocolate Mousse, Raspberry & Strawberry Compote

APPLE CRUMBLE w Vanilla Bean Icecream, Cinnamon Caramel

PASSIONFRUIT PANNA COTTA (GF) w Pineapple Gelato, Honey Pistachio

PAVLOVA (GF) w Fruit Salad, Whipped Cream, Berry Coulis

STICKY DATE PUDDING w Butterscotch, Vanilla Bean Ice Cream

ADVANTAGE DISCOUNT APPLIES