Restaurant of the year beer and beef 2020

live music every FRIDAY & SACURDAY NICHTS



main menu

FS.A

HOME OF 101 PARMAS

15%* surcharge added on public holidays.

www.shamrockhotel.com.au



hor breads

Toasted sour dough garlic bread	
Locally baked cobb loaf	
With garlic butter and drizzled pesto	

9.9

9.9

16.8

17.0

12.9

15.9

Trio of dips 13.9 With crusty ciabatta and a drizzle of lemon and thyme infused olive oil

STARTERS

Malaysian satay chicken skewers	
With fried rice and marinated salad	

Rib and chicken tender basket	24
Served with chips and honey mustard dippi	ng sauce

Fluffy seafood crepe (GF)	18.9
Stuffed with prawns, scallops, melted cheese and	
calamari accompanied by our house green salad	

Salt and pepper dusted calamari With aioli. Gluten Free upon request

beerfood

Chunky seasoned wedges with sweet chilli and sour cream
Nachos (GF) (V)
Lathered with salsa, melted cheese, sour crea
guacamola finished with spicy jalanones penn

am and guacamole finished with spicy jalapenos peppers (add beef for \$5.00)

Spicy buffalo wings (8pcs) (GF)	15.9
With cool ranch dressing, carrot and cucu	mber batons

Crumbed lamb cutlets (2)	21.9
Grilled and served with mint jelly and salad garr	nish

for the little people

12 years old and under	
Nuggets with chips	12
Spag bol	12
Ham and pineapple pizza	12
Bangers and mash	12
Chicken parma with chips GF upon request	12
Fish bites with chips	12

FROM the ocean

Fisherman's catch	33.0	
A medley of crumbed prawns, scallops, flatheac calamari, salt and pepper squid and chilled king po served with chips, salad, lemon and tartare		
Beer battered flathead With chips, salad, lemon and tartare	25.9	
Grilled barramundi	33.0	
Topped with salt and pepper calamari, chips and then drizzled with aioli. GF upon request	salad	
Seafood linguini	28.9	

Filled with prawns, scallops, mussels and calamari finished in your choice of styles. Napoli, creamy or garlic and olive oil

Sauteed black tiger prawns (GF) sm 18.5 / lg 29.5 In a creamy garlic and white wine sauce served on a bed of jasmine rice and garden fresh salad

Salt and pepper dusted calamari With chips, salad and aioli. GF upon request

pub fare

	9
8hr slow roasted lamb shoulder32.9With red wine jus, creamy mash potato and veggies	
Beef and guinness pie 24.9 Served with our signature crusty Shamrock lid, champ mash and vegetables	
Grilled chicken breast (GF) 28.9 Topped with creamy bacon and mushroom sauce, on a bed of mash and veg	1
Chicken and chorizo risotto (GF)(V) 25.9 With rich napoli, peri peri and mushrooms topped with shaved parmesan. GF/V upon request	

25.9 Creamy chicken carbonara With mushrooms, bacon and parmesan cheese

main size salad

Taco beef salad 25.9
Mexican ranch salad served in a crispy tortilla shell with
tasty cheese, taco beef mince, sour cream, guacamole
with thinly sliced eve fillet and sweet chilli

Thai noodle (GF upon request)

With chilli garlic and ginger marinated porterhouse, roquette, cashews, sliced mango, chow mien and rice noodles drizzled with a zesty soy and Asian vinaigrette dressing.

Creamy chicken caesar salad

With toasted herb focaccia, poached egg, anchovies and our house made dressing

27

off the Trill

300g grain fed porterhouse With chips and salad or veg. GF upon request	42
300g grain fed scotch fillet With chips and salad or veg. GF upon request	42
300g aged eye fillet With chips and salad or veg. GF upon request	46
Sauces Red wine gravy, mushroom, peppercorn, creamy (GF), southern smokey BBQ, garlic butter (GF)	2.0 leek
Add reef to your beef (GF)	9.0
Add battered onion rings	5.0
Add American ribs and BBQ sauce (GF)	9.0
Add sauteed mushrooms and onions	5.0

extra sides

Mashed spuds (GF)	sm 5.0 / lg 8.0
Garden salad (GF)	sm 5.0 / lg 8.0
Chips	sm 5.0 / lg 8.0
Veggies (GF)	sm 5.0 / lg 8.0

DESSERT

25.9

25.9

Chocolate mud cake (GF) Served with choccy sauce and cream	9.9
Warm sticky date pudding Served with butterscotch sauce and cream	9.9
Churros	11

Served with ice cream, butterscotch or choccy sauce