

live music every Friday and
Saturday night
and Sunday afternoon



15% * surcharge added on public holidays.

Here at the Shamrock hotel, we strive to cater to all special dietary needs, but we can NOT guarantee any items to be completely allergen free. All of our chefs handle high allergen products such as wheat, nuts, dairy, seafood etc. on a daily basis.



main menu

HOME OF 101 PARMAS

www.shamrockhotel.com.au

hot breads

Dips Served with Turkish bread, tzatziki, capsicum and infused olive oil	16.5
Toasted sourdough garlic bread Add cheese \$3	14.5

STARTERS

Prawn ginger dumplings Served with sweet soy sauce	17.9
Slow cooked beef brisket taco Served with corn salsa, avocado, sour cream and tortilla	20.5
Bao Bun BBQ pulled pork Served with Asian fresh herb mix	19.5
Pepper chicken Sauteed with garlic, onion, celery, capsicum and gravy sauce	17.5
Sticky BBQ chicken wings (8pcs)	17.9
Southern cauliflower (V, GF) Served with jalapenos mayo	15.5
Creamy seafood crepe Stuffed with prawns, scallops, calamari, and garden salad	22.5
Chunky seasoned wedges with sweet chilli and sour cream	14.9

FROM THE OCEAN

Fisherman's catch A medley of crumbed prawns, scallops, flathead tails, squid, and chilled king prawns served with chips, garden salad, lemon and tartare sauce	39.5
Beer butter flathead With chips, garden salad and house made tartare sauce	30
Salmon pan seared (GF) Served with fennel, rocket, pomegranate and orange salad, chat potato and creamy dill sauce	37.5
Salt and pepper squid (GF) Served with chips, garden salad and mayonnaise	29.5
Sauteed black tiger prawns In a creamy garlic and white wine sauce on a bed of jasmine rice and garden salad	34
Prawn and chorizo pappardelle With hint of chilli, and parmesan cheese	33

pub fare

Forest gnocchi An aromatic delight of buttery gnocchi on mushroom and thyme duxelles, topped with roasted pumpkin, pesto, sage, pine nuts and parmesan cheese. Add chicken \$4	30.4
Slow roasted lamb shoulder (GF) With red wine jus, creamy mash and vegetables	35.4
Grilled chicken breast (GF) Topped with bacon, avocado and Hollandaise sauce with mash and vegetables	32.5
Slow cooked pork belly With our home mate honey soy BBQ sauce with garden salad and chips	37

Bangers and mash (GF) Beef Worcestershire and cracked pepper sausage with caramelise onion, creamy mash, Red wine jus and green peas	33
Beef and Guinness pie Served with our signature crusty shamrock lid, creamy mash and vegetables	30.4

OFF THE GRILL

300g grain fed scotch fillet With chips and garden salad or veg (V, GF on request)	46.5
300g grain porterhouse With chips and garden salad or veg (V, GF on request)	46.5
300g aged fillet With chips and garden salad or veg (V, GF on request)	50.5
Sauces Red wine gravy, mushroom, peppercorn, garlic butter (GF)	3.0
Add American ribs and BBQ sauce (GF)	11.5

main size salad

Taco beef salad Mexican ranch salad served in a crispy tortilla shell with tasty cheese, taco beef mince, sour cream, guacamole with thinly sliced eye fillet and sweet chilli	29.4
Thai noodles Served with chilli garlic and ginger marinated porterhouse, rocket, cashews, sliced mango, chow mein and rice noodles drizzled with a zesty soy and Asian vinaigrette dressing (V, GF on request)	30

FOR the little people

(12 years old and under)

Chicken nuggets with chips	14
Fish bites with chips and tomato sauce	14
Beef bolognese spaghetti bowl	14
Chicken parma with chips and tomato sauce (GF)	14

extra sides

Chips with aioli (GF on request)	9.5
Veggies	9.5
Garden salad	6.5
Creamy mashed potato	8.5
Chunky potato wedges Served with sweet chilli and sour cream sauce	15.5

DESSERT

Churros Served with vanilla ice cream and chocolate sauce	15
Sticky date pudding (GF) Served with butterscotch sauce and vanilla ice cream	16
Apple crumble (GF) Served with caramelize sauce vanilla ice cream and walnuts	16
Kids vanilla ice cream Topped with chocolate and raspberry sauce	8

