

ENTREES

Trio of dips V	\$9.00
Served with warmed pitta bread & olives	
Garlic Bread V	\$8.00
Homemade soup of the day	\$9.00
With homemade Irish soda bread	
South Australian Oysters 6/12	
Natural G	\$16/26
Thai G	\$17/27
Kilpatrick G	\$18/28
Prawn & Avocado Cocktail G	\$18.00
Local gulf prawns, avocado puree, red onion, lettuce, tomato and homemade dressing	
Shenannigans Homemade Pate	\$15.00
With Cumberland sauce and garlic bread	
WA Scallops	\$19.00
Pan fried with Spanish sausage, shitake's, croutons and oyster sauce	

SALADS

Calamari Salad G	\$16.00
Spicy fried squid (imported) with cos lettuce, olives, cucumber, tomato, red onion with a citrus dressing	
Caesar Salad G	\$18.00
Cos lettuce, bacon, croutons, shaved parmesan with coddled egg, anchovies, house dressing and cracked pepper (add chicken \$2.50)	
Roast Pumpkin Salad G V	\$16.00
With fetta, pine nuts and balsamic dressing	
Territory Crocodile G	\$18.00
Five spiced crocodile fillet with fresh mango dressing and roast macadamias	

SIDES

Seasoned Fries	Med \$7.50
	Lg \$8.50
Potato Wedges	Med \$9.00
Served with sour cream and sweet chilli	Lg \$10.00
Garlic and Herb Bread	\$7.00
Creamy Mash	\$6.50
Irish Soda Bread	\$6.00
Garden Salad	\$7.00
Potato Nachos	\$7.50
Served with guacamole, sour cream and cheese (add chilli beef \$3.00)	

Extras:

Sauce \$0.50 Sour Cream \$1.50 Gravy \$1.50 Cheese \$1.50 Chilli Beef \$3.00

MAINS

From The Char Grill (all with chunky chips, salad & choice of sauce)	
Aged Scotch Fillet on the bone (400g)	\$38.00
Aged T bone (450g)	\$36.00
Angus Rump (400g)	\$32.00
Sauces: Peppercorn, Onion, Mushroom, Red Wine or Roasted Garlic Butter.	
Extras: Homemade semidried tomato \$1.50, Sautéed garlic mushrooms \$2.50, Beer battered onion rings \$3.00	
Surf & Turf G	\$38.00
Prime eye fillet topped with local gulf prawns in a creamy garlic and white wine sauce served on crumbed herb potato cake	
Territory Mixed Grill G	\$34.00
Crocodile sausage, kangaroo fillet, barramundi, homemade semidried tomato, mushrooms and roast garlic butter, with creamy mashed potato	
Pork Cutlets G	\$30.00
Tender loin cutlets pan fried and finished with Bulmer's cider, honey & thyme jus served on sauté chat potatoes	
Loin Of Lamb G	\$34.00
Pan roasted pink on sweet potato and spinach mash, minted jus	
Supreme of Chicken G	\$28.00
Stuffed with chorizo sausage and smoked cheddar with roast bell pepper sauce served with chat potatoes, mange tout, green beans & carrot	
Kangaroo Fillet (medium rare) G	\$28.00
Marinated in harrisa spice served on salad with roast macadamia and honey yoghurt dressing	
Local Barramundi G	\$28.00
Local barramundi Irish beer battered or grilled with pea puree, chunky chips, homemade tartare sauce and fresh salad	
Curry of the Day	\$20.00
See specials board for today's choice served with steamed rice & poppadoms	
Spinach and Field mushroom Risotto G V	\$22.00
Field, oyster and shitake mushrooms, with baby spinach & shaved parmesan	
Bangers and Mash	\$22.00
Prime pork sausages made to our own recipe with creamy mash topped with rich onion gravy	
Beef and Guinness	Med \$17.00
Tender beef slowly cooked in Guinness gravy with creamy mash and pastry top	Lg \$19.00
Traditional Irish Stew	Med \$19.00
Tender lamb slow cooked with root vegetables and potatoes with Irish soda bread	Lg \$20.00
Pasta of the Day V	\$24.00
See specials board for today's choice Vegetarian option available	

G - Denotes Gluten Free option available

V - Suitable for Vegetarians