

## Main Courses (continued)

**Chef's Pie** - 100% prime beef braised in Hunter Shiraz, served in a terrine with pastry toppers and vegetables on the side 19.90

**Prawn & Scallop Risotto** - chef's freshly made risotto with Tassie scallops, tiger prawns and finished with parmesan cheese 23.90

**Filo Parcel** - pumpkin, red onion, fetta cheese with salad greens and balsamic dressing (vegetarian) 19.90

**Pan Fried Lamb Rump 200g** - with ratatouille and roasted fresh garlic jus 27.90

**Grilled Pork Cutlet 300gm** - with a black olive tapenade and rosemary sauteed new potatoes 27.90

**STEAK** - Our steaks, aged by us for 10 - 12 weeks, are pan sealed and then oven roasted. We use the scale produced by Meat and Livestock Australia, from rare through to well done, as our cooking guide. This guide can be viewed at the bistro servery.

**Scotch Fillet Naturally** 25.90

**With Red Wine & Onion Gravy** 26.90  
or with these freshly prepared chef sauces

**Bearnaise** 27.90

**Green Peppercorn** 27.90

**Blue Cheese** 28.90

**Seafood & Prawn** 29.90

**Garlic & Mushroom** 27.90

**Chef's Select Eye Fillet** 29.90

## CHICKEN BREAST

**Baked Chicken Breast and Vegetables** 16.90

or with....**Green Peppercorn Sauce** 19.90

**Seafood Sauce** 21.90

**Moroccan Topping (gluten free)** 19.90

**Garlic & Mushroom** 19.90

**Red Wine & Onion Gravy** 17.90

## CHICKEN SCHNITZEL

**Imperial Chicken** - crumbed chicken breast, topped with ham and shallots in chef's creamy white sauce under grilled cheese and served with market vegetables 19.90

**Golden Fried Schnitzel** - breast chicken lightly crumbed & flash-fried, accompanied by chips and salad 16.90

**Chicken Schnitzel with Red Wine & Onion Gravy** - served with chips and salad 17.90

## SEAFOOD

**Pan-Fried Salmon Fillet** - with buttered green beans, croquette potato and lemon butter 24.90

**Salt 'n' Pepper Squid**  
tender squid, seasoned and lightly battered, flash fried and served with our own tartare, lemon, chips and salad 19.90

**Tempura Fish**  
two pieces of lightly battered white fish, flash-fried and served with our tartare, lemon, chips and salad 19.90

**Shenanigans Fishcake**  
house-made fishcake with creamed leeks & chive butter sauce, served with garden salad 18.90

## Side Dishes - all \$5

- Roasted Herb Potato & Market Greens
- Tomato, Parmesan & Green Leaf Salad
- Seasoned Potato Wedges
- Chips
- Mash
- Mixed Salad

## Meals for Under 12's

**Captain Shenanigan's Shell** - a selection of flash fried finger pieces with prawn chips and chips 11.90

**Bangers and Mash** 11.90

**Chicken Wedges and Chips** 9.90

**Fish and Chips** 9.90



# SHENANIGANS MENU FOR THE COOLER MONTHS

## Decadent Desserts

*Each of these desserts are perfectly prepared in our kitchen by our cooking team. They are absolutely mouth-watering.*

<b>Glazed Lemon Tart &amp; Lime Shortbread</b>	\$11.90
<b>Sticky Toffee Pudding &amp; Butterscotch Sauce</b>	\$11.90
<b>Baileys Crème Brulée &amp; Tuile Biscuit</b>	\$12.90
<b>Baked Strawberry Cheesecake &amp; Red Fruit Coulis</b>	\$10.90
<b>Warm Chocolate Brownie &amp; Mint Crème Anglaise</b>	\$8.90

## To Start

	for 1	for 2
<b>Turkish Pide Roll</b>	4.00	
<b>Garlic Butter Turkish</b>	3.00	5.00
<b>Garlic and Cheese Turkish</b>	4.00	7.00
<b>Herb Butter Turkish</b>	3.00	5.00
<b>Herb and Cheese Turkish</b>	4.00	7.00
<b>Bruschetta</b> - Tomato, Spanish onion, parsley, parmesan and our own dressing on your choice of GARLIC or HERB pide	7.00	12.00
<b>Herb and Cheese Turkish</b>	4.00	7.00
<b>Mezze Plate</b> - Grilled Turkish bread served with olives and a selection of Mediterranean dips and spreads	9.50	
<b>Extra Bread for Mezze</b>	4.00	

## To Indulge

<b>Sydney Rock Oysters</b>	(6)	(12)
<b>Natural</b>	16.00	27.00
<b>Kilpatrick</b>	18.00	29.00
<b>Roasted Sweet Potato &amp; Garlic Soup</b>		9.00
<b>Warm Goat's Curd Cheese on Italian Ciabatta</b> - with red onion marmalade, green leaf salad and beetroot		12.00
<b>Premium Finger Food Plate</b>	for 2	for 6
- a selection of salt 'n' pepper squid, minted lamb bites, flamegrilled beef balls, garlic crumbed chicken and mini spring rolls with dipping sauces	18.00	38.00

## Main Courses to Fulfil

<b>Caesar Salad</b> - with our homemade dressing, anchovies optional	14.90
<b>Vegetarian Risotto</b> - freshly made risotto with spring onions and a red and green capsicum pesto	14.90
<b>Bangers &amp; Mash</b> - a great version of an old favourite. Freshly grilled sausages (3) with chef-made mashed potatoes finished with red wine and onion gravy	15.90
<b>Smoked Ham Hock Terrine</b> - with sun blushed tomato, toasted brioche and fresh garden salad. Served at room temperature	16.90
<b>Beef Bourignon</b> - prime yearling beef, diced and slow braised with mushrooms and Hunter Shiraz, served with an onion and red wine gravy and mashed potato	16.90
<b>Chicken Caesar Salad</b> (anchovies optional)	17.90

