

SHENANIGANS MENU FOR THE WARMER MONTHS

Decadent Desserts

Chef Made Vanilla Bean Brûlée <i>with tuile biscuit (GF without biscuit)</i>	8.90
Home Made Sticky Date Pudding <i>with butterscotch sauce</i>	7.90
Mars Bar & Honeycomb Cheesecake <i>with fresh cream</i>	8.90
Nanna's Home-made Apple & Triple Berry Crumble	7.90
Lemon Lime Tart <i>with chef made meringue topping</i>	9.90
Ben's Home-Made Chocolate Cake (GF) <i>with fresh cream</i>	7.90
Vanilla Ice Cream <i>3 scoops with your choice of chocolate, caramel or strawberry topping</i>	6.90
3 Cheese Board - with walnuts, crackers & fresh fruit	13.90

Starters & Entrees

Bacon & Sweet Chilli Cheese Bread	5.50
Garlic Butter Turkish	3.50
Garlic & Cheese Turkish	4.00
Herb Butter Turkish	3.50
Herb & Cheese Turkish	4.00
Bruschetta (V) - vine ripened tomato, Spanish onion, fresh basil, parmesan and our own dressing on your choice of GARLIC or HERB pide	6.50
Mezze Plate (V) - grilled Turkish bread served with a selection of dips and spreads, including hummus, tzatziki, basil pesto, sun-dried tomato pesto and balsamic	10.00
Extra Mezze Bread	4.00
Tapas Plate to share - asparagus wrapped in prosciutto, marinated chicken, grilled field mushrooms filled with garlic feta, salt & pepper squid and grilled Turkish bread fingers	24.00

Creamy Garlic Prawns in a Sizzling Pot	15.00
Salt & Pepper Squid	13.00
Local Rock Oysters from Moffats at Port Stephens	(6) (12)
Natural	17.00 28.00
Kilpatrick	19.00 30.00

Main Courses to Fulfil

Caesar Salad - with egg and our homemade dressing, anchovies optional	15.90
Chicken Caesar Salad (anchovies optional)	17.90
Greek Salad (V) - mixed lettuce leaves tossed with tomato, feta, cucumber, red and green capsicum, Spanish onion, kalamata olives and finished with olive oil and balsamic	15.90
Smoked Salmon Salad - Norwegian smoked salmon served on a bed of fresh seasonal salad with egg and finished with chef's dressing	18.90
Beef Lasagne - chef's handmade lasagne topped with Napoli sauce, served with a summer salad	17.90
Vegetable Lasagne (V) - grilled seasonal vegetables layered with fresh pasta sheets then topped with Napoli sauce and parmesan	18.90
Prawn & Tassie Scallop Linguini - served in a creamy garlic sauce	22.90
CHICKEN BREAST SUPREME <i>Served with seasonal vegetables</i>	
Roasted Chicken Supreme (GF)	19.90
Roasted Chicken Supreme with Gravy	20.90
Roasted Chicken Supreme with Peppercorn Sauce	21.90
Roasted Chicken Supreme with Cream of Garlic & Mushroom Sauce	21.90
Roasted Greek Chicken Supreme <i>filled with a mixture of feta, sun-dried tomatoes and roasted pine nuts</i>	23.90



more meals over the page

PUBLIC HOLIDAY SURCHARGE APPLIES

Main Courses (continued)

CHICKEN SCHNITZEL

served with chips and salad unless specified

Imperial Chicken

(best seller for 17 years straight)

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

22.90

Chicken Parmigiana (a real pub favourite)

- schnitzel with bacon and stewed tomato under grilled parmesan, chips and salad

22.90

Golden Fried Schnitzel - chips and salad

18.90

Golden Fried Schnitzel with gravy

- chips and salad

19.90

Golden Fried Schnitzel with

Peppercorn Sauce - chips and salad

20.90

Golden Fried Schnitzel with

Cream of Garlic & Mushroom Sauce

- with chips and salad

20.90

SEAFOOD

Moules (GF) - 1kg mussels cooked in chilli, basil and garlic, served with chips and soaking bread

19.90

Pan-Fried Salmon Fillet (GF) - with a sun-dried tomato/avocado salsa and sweet potato gratin

26.90

Chef Made Salt 'n' Pepper Squid

- tender squid, seasoned by our team, flash fried and served with fresh lemon, chips and salad

19.90

Salmon & Barramundi Fishcakes

- house made with leek and chive butter sauce and served with salad

21.90

Lemon Pepper Barramundi Fillet (GF)

- served with asparagus wrapped in prosciutto, chef's leek sauce and sweet potato gratin

24.90

BEEF STEAK

Our steaks are sourced from the lush pastures of northern NSW. We strongly recommend that steaks be cooked Rare to Medium, so as to maintain the tenderness, texture and natural juices of this cut. If you choose to have your steak cooked Medium Well or Well Done, it may shrink to half its original size

Chef's Select Beef Eye Fillet (GF)

- with sweet potato gratin, asparagus and prosciutto wrap

31.90

Imperial Prime (GF) - with chips and salad

25.90

Imperial Prime Surf & Turf (GF)

- topped with squid and garlic prawns, served with chips and salad

29.90

Imperial Prime with Gravy - chips and salad

26.90

Imperial Prime with Peppercorn Sauce - chips and salad

27.90

Imperial Prime with Cream of Garlic & Mushroom Sauce - chips and salad

28.90

The Godfather

- Imperial Prime with grilled onion, bacon, creamy garlic and mushroom sauce and sweet potato gratin

29.90

Hand-Made Double Pattie Beef & Salad Burger - with chips

18.90

Side Dishes For 2

Seasoned Potato Wedges

for 2

10.00

Chips

8.00

Sweet Potato Gratin

9.00

Mixed Salad

8.00

Meals for Under 12's

Seasoned Chicken Nuggets & Chips

11.90

Fish Bites & Chips

11.90

Kids Beef Lasagne

11.90

