



Entrees

Warm Breads Fresh from the Oven

Garlic sour dough cob	\$7.00
Garlic sour dough half cob	\$4.00
Irish soda bread	\$6.00

Natural Oysters ½ Dozen **\$16.00** - Dozen **\$30.00**
Served simply with fresh lemon and vinaigrette

Rockafella Oysters ½ Dozen **\$18.00** – Dozen **\$34.00**
Hot baked with spinach, onions, bacon, breadcrumbs and parsley with a dash of Tabasco.

Kilpatrick Oysters ½ Dozen **\$18.00** - Dozen **\$34.00**
Grilled with crispy bacon and Worcestershire and a dash of b-b-q sauce.

Saint Patrick's Soup **\$10.00**
Traditional Irish soup made from potatoes, onions, leek and bacon with herb croutons. A thick hearty soup.

Sasanach Mushroom Caps **\$14.00**
Crispy mushrooms stuffed with Stilton cheese and shallot served with port and cranberry glaze with a green leafy salad.



Entrees Continued...

Schezuan Calamari **\$13.00**

Crispy coated Calamari with lime aioli and a green leaf salad.

Tempura Bug Tails **\$15.00**

Coriander and lemon tempura bug tails served with cucumber noodles, chilli jam and aioli.

Garlic King Prawns. **\$15.00**

Sauté King Prawns with dry white wine, Shallots, garlic, ginger and fresh cream served over winter greens.

Hot Duck Rolls. **\$14.00**

Shredded spiced Duck spring rolls with Chef's special soy dipping sauce.

Please see our blackboard for additional daily specials.



Mains

From The Grill

D'Arcy's Sasanach Fillet Steak **\$32.00**

300g prime fillet steak served over wilted spinach and champ with our famous house special Stilton cheese and port sauce.

Eye Fillet Traditional **\$32.00**

300g eye fillet with crispy onion ring, grilled mushrooms and cherry tomatoes on champ with jus.

Additional sauce. **\$3.00**

Choose from Pepper, Mushroom or Stilton.

B-B-Q Smokey Medallions. **\$30.00**

Eye fillet medallions of beef served with crispy bacon and Smokey b-b-q sauce served over wilted spinach and champ potato.

Reef and Beef Sirloin **\$30.00**

300g premier sirloin steak grilled to order with flambé King Prawns in Cognac, shallots and fresh cream served over wilted spinach and champ potato.

Rib Fillet of Pork **\$28.00**

300g grilled select rib fillet of Pork served with caramelized apple chutney over roasted vegetables and champ potato with jus.



Mains continued...

Fish and Seafood

Salmon Fillet **\$28.00**

Crispy skin salmon fillet served with wilted spinach, dill cream sauce and salmon caviar over champ potato.

Barramundi Fillet **\$30.00**

Pan roasted fresh fillet with crispy King Prawns and a dry white wine cream sauce. Served with winter greens and champ potato.

Eye Fillet Stroganoff **\$28.00**

Eye fillet strips of beef flambé with Cognac and cooked with shallots, mushrooms, paprika and fresh cream served with Saffron rice.

Roasted Chicken Breast **\$26.00**

Succulent pan roasted chicken breast covered with smoky cheese and grilled bacon served over champ potato with roasted vegetables and mushroom sauce.

Lamb Shank **\$26.00**

Slow cooked in Kilkenney beer, garlic, onions, rosemary and tomatoes served over champ potato and roasted vegetables in its own cooking sauce.



Mains continued...

Paddy's Irish Stew **\$25.00**

Slow cooked lamb, beef and vegetables topped with a herb pastry dumpling with champ potato.

Baked Vegetable Hot Pot **\$22.00**

Fresh roasted vegetables cooked with herbs and garlic, layered with wilted spinach and tomato fondue, covered with mashed potato and melted cheese.

Extras on the Side: **\$4.00**

- House vegetables.
- Chunky chips.
- House salad.
- Onion rings.
- Grilled mushrooms
- Wilted spinach.
- Extra jug of sauce

\$3.00

Please see our blackboard for additional daily specials.

One Bill per Table.

Queensland government law requires all food to be eaten on premises.