

Share

**Garlic And Chive Buttered
Cob Loaf (V)** \$7.00

Pizza Bread
With house made pesto, Grana Padano and
mozzarella. (V) \$9.00

Trio Of Dips
On the whim of the chef, served with a selection of
oven fresh bread. (V) \$14.90

Flash Fried Lemon Pepper Squid
Aioli, Asian dipping sauce and lemon. \$13.00

Buffalo Wings
Slow cooked, mild chilli tomato sauce with
traditional accompaniments. \$14.00

Spring Rolls
With shitake mushroom & water chestnuts served
with sweet chilli (V) \$17.00

Mezze Plate
Pesto, hummus, beetroot dip, marinated olives,
fetta, capsicum, semi baked tomatoes
served with char grilled bread. \$19.00

Steakhouse Fries
With tomato ketchup and aioli (V) (GF) \$8.50
Mexican with melted cheese, salsa,
Guacamole and sour cream \$12.50
Irish with Mc Donnell's Curry sauce \$12.50
Bowl of Gravy \$3.00

Seasoned Wedges
Sour cream and sweet chilli. \$8.50
Melted cheese, crispy bacon and sour cream
(Irish poutin). \$12.50

Light Meals

Mick's Famous Steak Sanga
Rib fillet, bacon, caramelised onion, tomato,
beetroot, BBQ sauce & aioli
served with steak fries. \$14.90

10oz Cheese Burger
Top quality house made 10oz beef paddy char
grilled with onion & tomato relish
served with steakhouse fries. \$14.90

Grilled Haloumi
Grissini, house relish, spinach, field mushrooms,
wild rouquette and basil essence. (V) \$17.00

Pulled Porker
Pork belly slow braised in apple cider, tossed in
chefs New York style smoky BBQ sauce & served
up with coleslaw and steakfries. \$14.90

All Day Breakfast
Fried eggs, bacon, black pudding, grilled tomato,
homemade baked beans, chipolatas &
buttery toast. \$19.90

Classic Caesar Salad
With baby cos lettuce, candied pancetta, seasoned
homemade croutons, egg, parmesan &
Caesar dressing. \$14.00
- Add a grilled Chicken Kiev \$5.00
- Add a smoked Salmon \$5.00

Smoked Salmon Salad
Watercress, avocado, vinegar potatoes,
poached egg. (GF) \$21.00

Mains

Steak and Guinness Pie

Chunky steak simmered in Guinness and cabernet with a mirapoix of vegetables topped in crisp puff pastry and creamy mash potato

Sml \$17.50

Lge \$23.50

O'Malley's Irish Stew

Tasmanian lamb braised with carrots, onions and potatoes finished with fresh rosemary and served with crusty bread

Sml \$17.50

Lge \$23.50

Bangers And Mash

Today's thick wholesome sausages served with Ulster champ with onion gravy and Branston pickle

Sml \$17.50

Lge \$23.50

Confit Duck Leg

With Du phuy lentils, French beans, slow roasted tomatoes and Madeira jus

\$24.00

Barkers Creek Pork Cutlet

Duck fat potatoes, apple and rhubarb salad

\$23.00

Kilkenny Beer Battered Fish

Served with salad, chunky chips & chef's famous Tartare sauce

\$17.50

Slow braised Pork Belly

simply served on sautéed cabbage, mash potato & a cider cream sauce

\$22.00

Cauliflower And 3 Cheese Macaroni

Parmesan, Persian fetta & mozzarella tossed in a creamy cauliflower & garlic cream sauce then gratinated then drizzled with truffle oil (V)

\$21.00

Fish of the Day

Posted on the Black Board Daily

POA

From The Chargrill

400g T-Bone

Grain Fed Aged 8 weeks, the Cattleman's Favourite \$28.90

500g Rump

For an Extremely Tasty & Tender Eating Experience \$26.00

300g Rib Sillet

This Prime Cut of Beef is Flavoursome & Succulent \$26.90

300g Sillet Mignon

Succulent Eye Fillet Steak Wrapped in Bacon \$31.50

300g Pork Cutlet

Moist & Tender Australian Pork Cutlet \$25.00

All grill items cooked to your liking & served
with your choice of garnish & sauce

Garnishes

Creamy Mash & Onion Rings
Creamy Mash & Vegetables
Steakhouse Fries with Salad (GF)

Steak Toppers

The Perfect Addition To Your Favourite Steak:

Prawns in a Creamy Garlic Sauce 7
Salt & Pepper Calamari 6
Field Mushrooms 5

Sauces

Jus Blue Cheese
Mushroom Creamy Garlic
Pepper Dianne
Chilli

Additional Sides All \$5

Steamed Seasonal Vegetables
Garden Salad with House Vinaigrette
Crisp Onion Rings
Mashed Potato
Ulster Champ

Dessert

Please ask our serving staff for the changing
desserts of the day