



Friday
Dinner
Specials

STARTERS

Soup of the Day served with garlic infused croutons and fresh herbs (GFO)	6.9	5.2
Garlic and Parmesan Bread thick crusty bread with garlic and parmesan butter	6.5	
Bread Board cheese and mustard, herb and parmesan and Turkish bread with dukkah, balsamic and olive oil	8.9	
Spicy Veal and Pork Sausage wrapped in filo pastry on a pepper leaf sauce	11.9	
Duo of Dips served with garlic infused toasted flat breads and grissini sticks (v)	11.9	
Miniature Chicken Mignons in grilled mushroom cups topped with spicy tomato relish and parmesan	12.9	
Bruschetta tomato, red onion, basil, garlic, baby spinach, char grilled zucchini, olive oil and parmesan (v)	12.9	
Ploughman's Board traditional fare with leg ham, pork pie, cheese, pate, pickle and crusty oven baked soda bread (GFO)	19.8	

IRISH FARE

Pork Sausages thick pork sausages in a rich onion gravy with grilled bacon served on colcannon mash (GF)	21.0	15.8
Lambs Fry with onion and bacon in a rich gravy with colcannon mash	15.9	
Cottage Pie savoury beef mince in a rich gravy topped with creamy colcannon mash and grilled cheese	21.0	15.8
Beef & Guinness Stew tender chunks of beef slowly cooked with garden vegetables in a rich Guinness gravy, served with colcannon mash and fried soda bread (GFO)	22.0	16.5
Steak & Kidney Pie steak, kidney, bacon and mushrooms encased in puff pastry, served on colcannon mash with gravy and a spicy tomato relish	22.0	16.5

PIZZA AND PASTA

Mick's Meat Pizza mozzarella, onion, bacon, ham, beef and pork fillet, sausage, marinated lamb, mushroom	16.9	
Barramundi Pizza Barra goujons, onion, tomato, garlic, fresh basil, roasted capsicum, lemon pepper, mozzarella	16.9	
Stir Fry Vegetarian Noodles with a sweet soy and ginger dressing (v) Add chicken 6.0 Add Prawns 8.0	14.9	
Risotto house roasted tomato, red onion, peas, broccoli, fresh herbs & parmesan (v) Add chicken 6.0 Add prawns 8.0	17.9	13.5
Penne Pasta mushroom, onion, baby spinach, parmesan in a rose sauce (v) Add chicken 6.0 Add prawns 8.0	17.9	13.5

MAINS

Chicken Breast Supreme breast char grilled and served on fried potato farls with a zesty roasted tomato sauce with bacon scrolls	22.9	
Roast of the Day with roast potato, roasted winter vegetables, rich gravy and condiments (GF)	18.5	
O'Shea's Salt and Pepper Squid with garlic and lemon pepper, fries and salad (GFO)	19.8	14.9
Marinated Lamb Kebabs with toasted flat breads on a rocket and mesculin salad with raita dressing (GFO)	21.0	15.8
Beef Stroganoff in a creamy mushroom and dill gherkin sauce on steamed rice with garlic infused flatbreads	18.9	
Chicken BLT with marinated chicken breast fillet, bacon, mesculin lettuce, tomato, cheese and Caesar mayonnaise on a toasted Turkish bun with chips	19.9	
Fish 'n' Chips battered fish fillets with chips, tartare sauce and garden salad	21.0	15.8
Ocean Catch battered fish fillet, salt and pepper squid and crumbed prawns with tartare, chips and salad	23.9	
Pork Fillet Minute Steaks coated in light herb crumb, pan fried and served on Lyonnaise potatoes and veal jus	22.90	
Green Chicken Curry with cumin, lime, coriander, lemongrass, chilli and coconut cream on steamed jasmine rice with toasted flat breads	17.9	
Lamb Shank slowly braised in a red wine and roasted tomato sauce with roasted winter vegetables on colcannon mash	22.9	
Sirloin Steak 350gm char grilled served with battered onion rings, fries and salad (GFO)	26.9	
Fillet Steak char-grilled served on a spice infused risotto topped with a roasted potato and wild mushroom ragout (GFO)	29.9	
Mega Beef Schnitzel with chips and salad	17.5	
Chicken Schnitzel with chips and salad	18.9	

SAUCES

Gravy, Dianne, Mushroom, Pepper Sauce	3.0	Swiss: Virginia ham and mozzarella cheese	4.0
Parmigiana	3.5	Reef & Beef Sauce:	
		Sautéed prawns in a garlic cream (5 prawns)	8.0

SIDES

Steamed Rice	3.0	Chips	5.9
Colcannon Mash	4.0	Add Fries	1.5
Garden Salad	5.9	Add Wedges	1.9
Vegetables	5.0	Add Vegetables	1.5

(GF) Gluten Free (GFO) Gluten Free Optional (v) Vegetarian (VO) Vegetarian Optional
 Cakeage fee of \$15 applies. Table Water \$2 per bottle.
 Friday Dinner Specials available Friday Dinner 5pm to 6pm