



**Friday
Dinner
Specials**

Starters/Tapas

Soup of the Day served with garlic infused croutons and fresh chives	6.9	5.2
Garlic and Parmesan Bread (4 slices per serve) thick crusty bread with garlic and parmesan butter	6.5	
Bread Board cheese and mustard, herb and parmesan and Turkish bread with dukkah	7.9	
Ploughman's Board traditional fare with leg ham, pork pie, cheese, pate, pickle and crusty oven baked soda bread	19.8	
Crostini artichoke, tomato, basil, garlic and parmesan	9.9	
Mushroom and Fresh Herb Risotto Balls lightly crumbed and served with a spicy guacamole	9.9	
Sweet Potato Hash Browns with chilli beef and avocado salsa	9.9	
Mini Pizza's fig, prosciutto and gorgonzola	9.9	
Cajun Tiger Prawns and Battered Fish Goujons with a cucumber and crème fraiche aioli	9.9	
Thick Cut Chips	5.0	
Wedges seasoned potato wedges with sour cream and sweet chilli sauce	7.0	

Irish Fare

Beef & Guinness Stew tender chunks of beef slowly cooked with garden vegetables in a rich Guinness gravy, served with colcannon mash and fresh soda bread	18.0	13.5
Dublin Coddle thick pork sausages braised with onion, bacon, garlic, potatoes, thyme and sage served with colcannon mash	18.0	13.5
Steak & Kidney Pie steak, kidney, bacon and mushrooms encased in puff pastry, served with roasted potato, gravy and a spicy tomato relish	19.8	14.9
Shepherd's Pie tender pieces of lamb slowly braised with garden vegetables, topped with champ potato and grilled cheese and served with salad or vegetables	14.9	

Mains

Chicken Cordon Bleu crumbed breast fillet centred with ham and cheese served on hash browns with a creamy mushroom sauce and your choice of salad or vegetables	18.9	
Corned Silverside with peas, carrots, mash and cheesy white sauce.	17.9	
Chicken and Potato Pizza marinated char grilled chicken, roast capsicum, potato, fresh tomato, mozzarella and fresh herbs (VO)	18.9	14.2
O'Shea's Salt and Pepper Squid with garlic and cracked black pepper, thick cut chips and your choice of salad or vegetables	17.8	13.4
Garlic Prawns an old favourite with prawns bound in a creamy garlic sauce served with steamed rice in a fried pappadum basket	19.5	
Linguine Pasta tossed through a rose sauce with mushroom, red onion, baby spinach, semi dried tomato and parmesan (V)	17.8	13.4
	Add chicken	5.0
	Add prawns	7.0
Risotto roasted pumpkin, pine nuts, baby spinach, garlic, semi dried tomato, fresh oregano and parmesan (V)	18.9	13.5
	Add chicken	5.0
	Add prawns	7.0
Limerick Chicken Salad with mesculin, stuffed olives, fetta, semi dried tomatoes, red onion and pesto basted chicken tenderloins drizzled with a sticky balsamic (VO)	17.9	
Chicken BLT with marinated chicken breast fillet, bacon, mesculin lettuce, tomato, Swiss cheese and Caesar mayonnaise on a toasted Turkish bun with chips	19.5	
Fish 'n' Chips battered fish fillets with thick cut chips, tartare sauce and garden salad	19.0	14.3
Callahan's Catch battered snapper fillet, salt and pepper squid and garlic prawns with tartare, thick cut chips and salad or vegetables	22.9	
Chicken Curry tender chicken pieces bound in a mild curry butter sauce with steamed rice and garlic infused flat breads	18.9	
300g Fillet Steak char grilled served on a thick boxty pancake topped with a mushroom duxelle seasoning, crispy bacon rashers and a golden pastry lid and your choice of salad or vegetables	29.9	
Mega Beef Schnitzel with thick cut chips and your choice of salad or vegetables	16.9	
Chicken Schnitzel with thick cut chips and your choice of salad or vegetables	18.9	

Sauces

Gravy, Dianne, Mushroom, Pepper Sauce	2.0
Parmigiana	3.0
Swiss - Virginia ham and mozzarella cheese	4.0
Reef & Beef Sauce - sautéed prawns in a garlic cream (5 prawns)	7.0

Sides

Steamed Rice	4.0	Vegetables	sml 4.5 lg 6.5
Flat Breads	3.0	Add chips	3.5
Colcannon Mash	4.5	Add wedges	4.0
Garden Salad	sml 4.5 lg 6.0		

(G) 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 5pm to 6pm

(Orders must be placed between selected times only - Conditions Apply)



Wine List

Sparkling Wines

	gls	btl
NV Killawarra Brut	4.5	18.0
NV Currency Creek Reserve Brut, Currency Creek		30.0
NV Andrew Garrett Sparkling Shiraz	6.8	27.0

White Wines

08 Rosemount O (Moscato Style)	8.0	31.0
08 Pertaringa "Scarecrow" Sauvignon Blanc, McLaren Vale		33.0
08 Sylvan Springs Semillon Sauvignon Blanc, McLaren Vale	7.0	27.0
08 Wirra Wirra "Scrubby Rise" Unwooded Chardonnay, McLaren Vale	7.8	30.0
08 Coriole Chenin Blanc, McLaren Vale		30.0
07 Longview "Iron Knob" Riesling, Adelaide Hills	8.8	34.0
08 Primo Estate "La Biondina" Colombard, Adelaide Plains		33.0
House Semillon Sauvignon Blanc	5.0	20.0
House Riesling (By Neil Pike), Clare Valley	5.0	20.0
House Chardonnay, Padthaway	5.0	20.0
House Sweet White	4.5	18.0

Red Wines

08 Woodstock Grenache Rosé, McLaren Vale	8.0	31.0
07 d'Arenberg "The Stump Jump" Grenache Shiraz Mourvedre, McLaren Vale	7.0	27.0
07 Longview "Red Bucket" Shiraz Cabernet, Barossa Valley / Adelaide Hills	7.3	28.0
06 Tapestry "Bakers Gully" Shiraz, McLaren Vale	7.3	28.0
06 Hardy's Tintara Tempranillo, McLaren Vale		40.0
05 Sabella Cabernet Sauvignon, McLaren Vale	8.3	32.0
06 Fox Creek "Duet" Cabernet Merlot, McLaren Vale	8.8	34.0
04 Scarpantoni "School Block" Shiraz Cabernet Merlot, McLaren Vale		32.0
06 Chapel Hill Cabernet Sauvignon, McLaren Vale		48.0
05 Kays Amery Shiraz, McLaren Vale		41.0
House Shiraz Cabernet, McLaren Vale	5.0	20.0
House Cabernet Sauvignon	5.0	20.0

Dessert and Fortified

Grant Burge Tawny, Barossa Valley	4.0	
Seppeltsfield Cellar No. 8 Muscat, Rutherglen	4.8	
05 Miranda Golden Botrytis 375ml, Riverina		30.0

All these wines, and more, available now at www.boozebrothers.com.au

www.mickosheas.com.au