

To start

All served with house oils.

Garlic Bread (gfo) **14.00**

With Cheese

Accompanied with a oil and balsamic dip

15.00

Flat Bread (v & gfo) **14.50**

Toasted topped with a Jack Daniels sauce and pork belly pieces

Entrees

Scallops **25.00**

Crumbed Scallops served with a salad garnish and a wedge of lemon

The Shires Chowder (GFO) **24.00**

Creamy scallop, prawn & bacon chowder, served with a wedge of garlic bread.

Chicken Satay **21.50**

Skewered Chicken drizzled with our house made satay sauce and served with a salad garnish.

Beef Cups (vo) **22.00**

Slowly roasted beef braised in a red wine jus, served in Yorkshire puddings on a bed of creamed spinach with a light salad.

Try our vegetarian option with a mushroom filling. (V)

Prawn Cocktail **19.00**

Large prawns served on a bed of shredded iceberg lettuce topped with a Marie rose sauce

Camembert Wedges **20.50**

Crumbed Camembert served with a salad garnish, a wedge of garlic ciabatta & Tamarillo plum chutney.

Green lipped Mussels (v) (gfo) **18.00**

Steamed mussels in a creamy bacon and coconut sauce.

Mains

Check the blackboard for our new mouth watering daily specials.

Lamb Shank

32.00

Slowly braised lamb shank served with cream spinach mash potatoes, seasonal steam vegetables in a house made red wine sauce

Chicken Parmigiani

38.00

Crumbed Chicken layered with bacon, Napoli sauce and mozzarella and served with garlic butter new potatoes, a light salad and garlic parmesan sauce

BBQ Pork Ribs

(GF)

39.00

Twice cooked tender pork ribs, basted with our own Smokey BBQ sauce, served with slaw & fries.

Pork Porchetta

43.00

Crispy Pork belly with a bacon and herb filling, serve with dauphinois potatoes, seasonal vegetables, a apple sauce and napped with a pork jus

Beef Wellington

45.00

Braised beef and mushroom cream wrapped in flaky pastry and oven baked and served with garlic mash potatoes, steamed vegetables and a red wine jus.

Fish of the Day

(GFO)

27.00

A choice of either beer battered or pan-fried in garlic butter, served with fries, a garden salad, tartare sauce & fresh cut lemon. Or try our English style mushy peas

Pan Fried Fish

33.00

With crumb scallops and served with garlic new potatoes, seasonal vegetables and topped with a mango salsa

Aged Scotch Fillet of Beef

(GFO)

44.00

300gm reserve scotch fillet char grilled to your liking, served with your choice of Fries and Salad or Potatoes of your choice, garlic sautéed vegetables, onion rings and your choice of sauce

Aged Eye Fillet

46.00

With the same choice of all sides

Pasta of the Day

GF, V

30.00

Please refer to our blackboard for the days pasta

Shires Salad of the day

29.00

Daily salads change , see blackboard

Sauces

Choose your favorite sauce. (All GF)

Mushroom & cream reduction Red wine jus

Green peppercorn

Creamy Alfredo

Sides

Fries	6.00
Steamed garden vegetables	7.00
Mash/Roast /baked or new potatoes	8.00
Fresh garden salad with a house dressing	8.00
English style mushy peas	6.00
Crumb Scallops and prawns	19.00
Chips and Gravy	9.00
Onion Rings	8.00

Finale

The Shires Dessert **14.50**

We tempt you with an ever changing selection of delicious desserts, served with fresh cream or ice cream.

The Shires Cheese Board to share **17.00**
Per person

A selection of cheese, crackers, pate' & condiments for you to share.

Please note that we work in an environment that handles & processes products containing gluten, soy, nuts, dairy & shellfish. Please inform your waitress of any special dietary requirements.