

Starters & Small Plates

The Shepherds Arms Loafhalf 7.50.....whole 13.5
Your choice of garlic or plain butter
Seafood Chowder (gfo)entrée 14.0.....main 22.0
Creamy seafood selection, toast
Cajun Spiced Calamari 16.0
Garlic aioli, lemon wedge, mixed leaf salad
Southern Fried Chicken Bites (gfo) 16.0
Buffalo sauce

Burgers, Sammies & Tacos

(Gluten Free Bun available on request)

Soft Shell Tacos (your choice of 2) 18.0
<ul style="list-style-type: none">• Buttermilk chicken, slaw, chilli mayo• Marinated beef, asian salad, chilli lemon dressing, garlic aioli• Lemon pepper fish, slaw, tzatziki• Pulled pork, house sauce, apple slaw
Beef Nachos 21.0
Crispy corn chips, spicy beef, mozzarella, salsa, sour cream
BBQ Pulled Pork Sandwich (gfo) 22.5
Pulled pork, apple slaw, toast, fries, aioli
Vegetarian (v) (gfo) 21.5
Corn fritter, beetroot relish, mushroom, cos, tomato, relish, onions, house made sauce, wedges, tomato sauce
Beef, Bacon & Cheese (gfo) 23.5
100% beef patty, streaky bacon, smoked cheddar, tomato, cos, beetroot relish, house made sauce, fries, aioli
Beer Battered Fish (gfo) 23.5
Steinlager beer battered fish, gherkin, tomato, cos, tartare sauce, fries and aioli
Southern Fried Chicken (gfo) 23.5
Buttermilk chicken, streaky bacon, smoked cheddar, tomato, cos, house made sauce, fries, aioli

Kids Menu

Vegetables & Steamed Rice (gfo) 7.0
Crumbed Fish Bites & Chips (gfo) 13.0
Hot Dogs (2) & Chips 13.0
Cheese Burger & Chips (gfo) 13.0
Beef Nachos 13.0
Crispy corn chips, beef, mozzarella, sour cream

Mains

Mussels (gf)½ kg 14.0.....1kg 23.0
Coconut cream, coriander, chilli, onions, lemon wedge, toast
Bangers & Mash (gf) 23.0
Pork & sage sausages, mash, caramelised onion, tomato relish, house gravy
House Made Pie 24.5
Check blackboard. House, gravy, fries, tomato sauce, mixed leaf salad, vinaigrette
Lamb Hind Shank (gf) 27.5
Braised lamb hind shank, mash, house gravy, red cabbage, seasonal veg
Fish & Chips (gfo) 27.5
Beer battered fish, chips, slaw, tartare sauce, lemon wedge
Pork Belly (gf) 29.5
Braised pork belly, kumara fondant, bok choy, fennel & apple slaw, apple cider sauce
Aged Angus Sirloin (gfo) 34.0
300gm aged prime angus sirloin, house gravy, fries, mesclun salad, vinaigrette and your choice of: Creamy mushroom, bearnaise or harissa butter
Aged Beef Fillet (gf) 36.0
200g aged angus beef fillet, roasted veg, carrot puree, spinach, caramelised onion, red wine jus
Chef's Market Fish (POA)
Check with wait-staff

Salads

Roasted Vegetable (v) 22.0
Roasted beetroot, carrot, potato, cos, spinach, smoked yoghurt dressing
Calamari 23.0
Cajun spiced calamari, mixed leaf, tomato, lemon vinaigrette, aioli
Asian Beef (gf) 23.0
Marinated beef, coriander, mint, cos, spinach, spring onions, mango, peanuts, sweet chilli lemon dressing, jasmine rice
Grilled Chicken (gf) 23.5
Chicken, halloumi, mix leaf, nuts, fennel, apple, italian glaze, tzatziki

Desserts 13.0

Ice Cream Sundae
Wafer, whipped cream, your choice of sauce: Chocolate, strawberry or caramel
Sticky Date Pudding
Caramel sauce, vanilla ice cream

Tiramisu
Choc swirl, whipped cream
Lemon Mousse
Rhubarb, honey crumble, whipped cream

(gf - gluten free, gfo - gluten free option, v - vegetarian)