



## Desserts

<b>Ice Cream Sundae</b> .....	<b>14.0</b>
Wafer, whipped cream, your choice of sauce: Chocolate, strawberry or caramel	
<b>Sticky Date Pudding</b> .....	<b>14.0</b>
Caramel sauce, vanilla ice cream	
<b>Tiramisu</b> .....	<b>14.0</b>
Choc swirl, whipped cream	
<b>Apple &amp; Berry Crumble</b> .....	<b>14.0</b>
Berry coulis, vanilla ice cream	

## Kids Menu

*Includes small juice or soft drink*

<b>Fish Bites &amp; Chips (gfo)</b> .....	<b>16.0</b>
<b>Hot Dogs (x2) &amp; Chips</b> .....	<b>16.0</b>
<b>Cheese Burger &amp; Chips (gfo)</b> .....	<b>16.0</b>
<b>Beef Nachos</b> .....	<b>16.0</b>
Crispy corn chips, beef, mozzarella, sour cream	
<b>Vegetables &amp; Steamed Rice (gfo)</b> .....	<b>7.0</b>
<b>Kids Sundae</b> .....	<b>3.0</b>
Your choice of sauce: chocolate, strawberry or caramel	

## Extras

<b>Vegetables</b> .....	<b>7.5</b>	<b>Side Salad</b> .....	<b>7.5</b>
<b>Chips</b> .....	<b>9.0</b>	<b>Eggs (x2)</b> .....	<b>6.0</b>
<b>Mash &amp; Gravy</b> .....	<b>5.0</b>	<b>Wedges</b> .....	<b>9.5</b>

gf – gluten free   gfo – gluten free option   v – vegetarian



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# All Day Menu

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## Starters & Small Plates

<b>The Shepherds Arms Loaf</b> .....	<b>half 8.50.....whole 14.5</b>
Your choice of garlic or plain butter	
<b>Seafood Chowder (gfo)</b> .....	<b>entrée 15.0.....main 23.0</b>
Creamy seafood selection, toast	
<b>Cajun Spiced Calamari</b> .....	<b>16.5</b>
Garlic aioli, lemon wedge, mixed leaf salad	
<b>Southern Fried Chicken Bites (gfo)</b> .....	<b>17.0</b>
Buffalo sauce	

## Burgers, Sammies & Tacos

*(Gluten Free Bun available on request)*

<b>Soft Shell Tacos (your choice of 2)</b> .....	<b>20.0</b>
Buttermilk chicken, slaw, chilli mayo Marinated beef, slaw, garlic aioli Lemon pepper fish, slaw, tzatziki Pulled pork, BBQ sauce, slaw Spicy red refried kidney beans, slaw, salsa (v)	
<b>Spicy Red Refried Bean Nachos (v)</b> .....	<b>22.0</b>
Crispy corn chips, salsa, guacamole	
<b>Spicy Beef Nachos</b> .....	<b>23.5</b>
Crispy corn chips, mozzarella, salsa, sour cream, guacamole	
<b>BBQ Pulled Pork Sandwich (gfo)</b> .....	<b>23.5</b>
Pulled pork, apple slaw, toast, fries, aioli	
<b>Vegetarian (v) (gfo)</b> .....	<b>22.0</b>
Corn fritter patties, beetroot relish, cos, tomato, caramalised onions, house made sauce, wedges, tomato sauce	
<b>Beef, Bacon &amp; Cheese (gfo)</b> .....	<b>24.5</b>
100% beef patty, streaky bacon, smoked cheddar, tomato, cos, beetroot relish, house made sauce, fries, aioli	
<b>Beer Battered Fish (gfo)</b> .....	<b>24.5</b>
Beer battered fish, gherkin, tomato, cos, tartare sauce, fries and aioli	
<b>Southern Fried Chicken (gfo)</b> .....	<b>24.5</b>
Buttermilk chicken, streaky bacon, smoked cheddar, tomato, cos, house made sauce, fries, aioli	

## Salads

<b>Calamari</b> .....	<b>24.0</b>
Cajun spiced calamari, mixed leaf, tomato, lemon vinaigrette, aioli	
<b>Asian Beef (gf)</b> .....	<b>24.0</b>
Marinated beef, coriander, mint, cos, spinach, spring onions, mango, peanuts, sweet chilli lemon dressing, jasmine rice	
<b>Chicken &amp; Bacon Salad (gfo)</b> .....	<b>24.0</b>
Grilled chicken breast, streaky bacon, mixed leaf, parmesan cheese, croutons, creamy balsamic dressing	

## Mains

<b>Mussels (gf)</b> .....	<b>½ kg 16.0.....1kg 25.0</b>
Coconut cream, coriander, chilli, onions, lemon wedge, toast	
<b>Bangers &amp; Mash (gf)</b> .....	<b>25.0</b>
Pork & sage sausages, mash, caramelised onion, tomato relish, house gravy	
<b>House Made Pie</b> .....	<b>25.5</b>
Check blackboard – House, gravy, fries, mixed leaf salad, vinaigrette, tomato sauce	
<b>Halloumi &amp; Vege Stack (v)</b> .....	<b>26.5</b>
Grilled halloumi, capsicum, asparagus, gourmet potato & carrot, red cabbage, chilli tomato sauce, kumara crisps	
<b>Lamb Hind Shank (gf)</b> .....	<b>28.5</b>
Braised lamb hind shank, creamy mash, house gravy, red cabbage, seasonal veg	
<b>Fish &amp; Chips (gfo)</b> .....	<b>28.5</b>
Beer battered fish, chunky fries, slaw, tartare sauce, lemon wedge	
<b>Pork Belly (gf)</b> .....	<b>31.0</b>
Braised pork belly, gourmet potatoes, bok choy, fennel & apple slaw, apple cider sauce	
<b>300gm Aged Angus Sirloin (gfo)</b> .....	<b>36.0</b>
<b>200gm Aged Beef Fillet (gf)</b> .....	<b>38.0</b>
Your choice of: chunky fries, creamy mash or gourmet potatoes Choose 1 of the following: creamy mushroom, bearnaise, garlic butter Served with garden salad & vinaigrette	
<b>Chef's Market Fish (POA)</b>	
Check blackboard – gourmet potatoes, hollandaise, cherry tomatoes, seasonal veg	