



S H A K E S P E A R E

Entrees

Mini garlic butter cob loaf **7**

Add cheese **8** cheese & bacon **9**

Soup of the day **14.5**

Served with garlic bread

Leek, mushroom and camembert tart **16.5**

Beef tortellini **16.5**

Red capsicum puree, bacon and asparagus

Beef cheek & mozzarella arancini with aioli **16.5**

Thai prawns in a creamy red curry sauce with coconut rice **16.5** 

Mains 37.5

Grilled barramundi

Topped with prawns, asparagus and hollandaise, with chat potatoes and greens

Lamb shank roulade

Wrapped in bacon, with dauphinoise potatoes

Pork cutlet

Topped with brandied apples with celeriac chips, jus & sweet potato puree

Chargrilled Moroccan chicken breast

With risotto, braised fennel/tempura scallops jus

Salmon fillet

Topped with dill butter, with lemon chat potatoes, salad

200g Angus sirloin

Topped with onion jam, with mashed potatoes, grilled mushroom & shallot jus

Shakespeare seafood topper **12.5**

Creamy garlic prawns, calamari and scallops

Veggie Stack (v) **26.5**

Pumpkin, cauliflower, grilled mushrooms, sweet potato puree, celeriac chips & greens



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Dessert 15.5

Rhubarb crumble

With vanilla bean ice cream & anglaise

Sticky date pudding

With toffee ice cream & butterscotch sauce

Marsbar cheesecake

With deadly chocolate ice cream & honeycomb

Baby brioche

With caramelised apples & star anise syrup

Dessert tasting plate 26.5

Chefs selection of desserts, serves 2-4

Sides 7.5

Garden salad

Vegetable medley

Garlic butter mushrooms

Risotto

Crispy fries

Sautéed chat potatoes with bacon

Asparagus with hollandaise