



What's happening this week?

MON	2 - 4 - 1 Tacos
TUES	Quiz Night
WED	\$15 Burgers
THURS	Tradie Day
FRI	'Roll the Dice'

See staff for details



All Day Menu

Starters & Small Plates

The Shepherds Arms Loaf	half 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, caramalised 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	Tiramisu
Wafer, whipped cream, your choice of sauce: Chocolate, strawberry or caramel	Choc swirl, whipped cream
Sticky Date Pudding	Lemon Mousse
Caramel sauce, vanilla ice cream	Rhubarb, honey crumble, whipped cream

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