

SHAMROCK HOTEL ECO

"CLOVERS BISTRO"

Hot Breads

Garlic Bread

Herb Bread

5.50

Oven Baked Cob Loaf

served with rosemary butter

Trio of Dips

with toasted ciabatta bread drizzled with a lemon and thyme infused olive oil

Entrée

Patrick's Plate

shared as an entrée or pleasant as a main, Paddy's tasting plate sources locally crafted small goods, pork pie and Cumberland sausage, house made relish, pickled savoury vintage cheddar, our beef and guinness coulis and toasted ciabatta .

Perfect with a red or a pint of black

Potato, bacon and leek soup

Served with herb focaccia

Oysters Kilpatrick

packed and ready to slide with bacon and our tasty Worcestershire sauce, oven baked till crisp

Oysters Drunken

plump oysters filled with a Jameson whiskey and sautéed leek mornay sauce and then baked till golden brown

Oysters Paradiso

chilled Tasmanian oysters spooned with our sweet mango, lime and coriander salsa

Garlic Prawns

black tiger prawns sautéed with garlic and white wine, finished with cream and served on fluffy jasmine rice

Crumbed Calamari

served golden brown on a garden salad with lemon and tartare

Finger Lickers

Wexford Wedges

served with sweet chilli and sour cream

Nachos

heaped with salsa, melted cheese, topped with guacamole, sour cream and spicy jalapeño peppers

Hot Dippers

a selection of calamari, spring rolls, dim sims, spicy chicken strips and wedges, served with dipping sauces. great with a beer at the bar!

mash, garden greens and our house gravy

Belfast Bangers

'Bunnaloo' bred pork and apple cider sausage made Cumberland style, served with champ potato mash, sautéed vegetables and house gravy

Galway Grill

this regional 'reef & beef' is a 300grm porterhouse cooked to your liking with a skirt, smothered in a creamy garlic, lemon and leek sauce

Stone's Steig

300grm porterhouse steak grilled to your liking, served with our southern smokey BBQ, bacon, mushroom and caramelized onion gravy, topped with beer battered onion rings and your choice of sides. Classic!

Scotch Fillet

300grm scotch fillet grilled to your liking, served with steakhouse chips, garden salad or seasonal vegetables and your choice of sauce

Porterhouse

300grm porterhouse steak grilled to your liking, served with steakhouse chips, garden salad or seasonal vegetables and your choice of sauce

Waterford Chicken Breast

grilled chicken breast served with a creamy smoked salmon, camembert and wild roquette sauce with your choice of sides

Chicken Parmigiana

traditional pub favourite chicken breast schnitzel topped with napoli, ham and cheese

Vegetable Filo Parcel

Mediterranean on the Murray, a selection of sun ripened Riverina vegetables, slowly roasted in a rich tomato and garlic sauce, baked `till golden brown

Sauces: Creamy Mushroom, Pepper, Southern BBQ, Gravy or Garlic Butter

From the Sea

Kerry County Catch

our selection for this seafood platter includes battered prawns, scallops, flathead tails, crumbed calamari, salt and pepper squid and chilled king prawns, served with a garden salad, steakhouse chips, lemon and tartare

Kilkenny Fish and Chips

a crispy kilkenny beer battered fish fillet served with fat chips, salad, lemon and tartare

Seared Tasmanian Salmon Fillet

served with a luscious lemon and chive beurre blanc with your choice of sides

Bantry Bay Fish of the Day

lightly crumbed and grilled fish fillets served with a creamed leek and lemon sauce with your choice of sides

