

# SHAMROCK HOTEL

## ECHUCA

“CLOVERS BISTRO”

### Hot Breads

Garlic Bread	
Herb Bread	4.50
Oven Baked Cob Loaf	
6.50 served with rosemary butter	
Trio of Dips	9.50
with toasted ciabatta bread drizzled with a lemon and thyme infused olive oil.	

### Entrée

Potato, bacon and leek soup	12.50
served in our crusty cob loaf	
Oysters Kilpatrick	13.60/19.50
packed with bacon and our tasty worcestershire sauce, oven baked till crisp	
Drunken Oysters	13.60/19.50
plump oysters filled with a jameson whiskey and sautéed leek mornay sauce and then baked till golden brown	
Oysters Natural	13.00/19.00
ready to slide! accompanied with lemon and cocktail sauce.	
Garlic Prawns	13.60/19.50
black tiger prawns sautéed with garlic and white wine, finished with cream and served on fluffy jasmine rice	
Crumbed Calamari	9.50/16.50
served golden brown on a garden salad with lemon and tartare	

### Finger Lickers

Wexford Wedges	9.50
served with salsa and sour cream	
Nachos	9.50
heaped with salsa, melted cheese, topped with guacamole, sour cream and spicy jalapeño peppers	
Hot Dippers	12.50
a selection of calamari, spring rolls, dim sims, spicy chicken strips and wedges, served with dipping sauces. great with a beer at the bar!	
Bowl of Chips	5.50
with tomato sauce or house gravy.	

### Main Fare

#### From the Land

Harp of Erin Beef and Guinness Pie	18.50
this irish favourite of slowly braised beef in a rich guinness stock, served with flaky pastry, colcannon mash and garden greens	
Celtic Chicken Pie	17.90
plump pieces of chicken sautéed with bacon, leek and mushrooms served under golden puff pastry in a velvet cream sauce	
Irish Stew with Dublin Dumplings	18.90
this homely classic lamb stew is served with our signature potato and herb dumplings and seasonal greens	
Braised Lamb Shanks	
22.50	
slowly cooked in a stock of rosemary, onions, tomato and red wine until the meat is falling from the bone, served with colcannon mash, garden greens and our house gravy	

<b>Belfast Bangers</b> <i>a trio of succulent sausages; beef 'n' guinness, irish pork, lamb and rosemary served with creamy mash, mixed greens and gravy</i>	17.50
<b>Galway Grill</b> <i>this regional 'reef &amp; beef' is a 300grm porterhouse cooked to your liking with a skewer of grilled prawns smothered in a creamy garlic, lemon and leek sauce</i>	26.50
<b>Waterford Chicken Breast</b> <i>grilled chicken breast served with a creamy smoked salmon, camembert and baby spinach sauce with your choice of sides</i>	19.50
<b>Scotch Fillet</b> <i>300grm scotch fillet grilled to your liking, served with steakhouse chips, garden salad or seasonal vegetables and your choice of sauce</i>	23.50
<b>Porterhouse</b> <i>300grm porterhouse steak grilled to your liking, served with steakhouse chips, garden salad or seasonal vegetables and your choice of sauce</i>	22.50
<b>Chicken Parmigiana</b> <i>traditional pub favourite chicken breast schnitzel topped with napoli, ham and cheese</i>	18.50
<b>Vegetable Filo Parcel</b> <i>a selection of seasonal julienne vegetables lightly curried and baked 'till golden brown</i>	17.50

*Sauces: Creamy Mushroom, Pepper, Dianne, Gravy or Garlic Butter*

### From the Sea

<b>Kerry County Catch</b> <i>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</i>	22.50
<b>Kilkenny Fish and Chips</b> <i>a crispy kilkenny beer battered fish fillet served with fat chips, salad, lemon and tartare</i>	18.50
<b>Seared Salmon Fillet</b> <i>served with a luscious lemon and chive beurre blanc with your choice of sides</i>	19.50
<b>Bantry Bay Fish of the Day</b> <i>lightly grilled fish fillets served with a creamed leek and lemon sauce with your choice of sides</i>	18.50
<b>Fettuccine Marinara</b> <i>our selection of prawns, scallops, mussels, and calamari tossed with fettuccine then finished with your choice of sauce; tomato, cream or garlic and olive oil.</i>	19.50
<b>Crumbed Calamari</b> <i>served golden brown with a garden salad, fat chips, lemon and tartare</i>	16.50
<b>Oysters cold or cooked</b> <i>please refer to entrees for our selection of oysters</i>	
<b>Garlic Prawns</b> <i>black tiger prawns sautéed in garlic and white wine, reduced in cream and served on fluffy jasmine rice</i>	19.60

### **'Leprechauns'** ( ages 14 and under )

<b>Nuggets and chips</b>	
<b>Fish and chips</b>	7.00
<b>Calamari and chips</b>	7.00
<b>Spaghetti Bolognaise with cheese</b>	7.00
<b>Pizza ham and pineapple with chips</b>	7.00
<b>Ham cheese tomato toastie and chips</b>	7.00
<b>Leprechaun in the Lake chocolate frog in green jelly</b>	4.50
<b>Pot of Gold chocolate money in yellow jelly</b>	4.50
<b>Irish Winter bowl of ice-cream with green topping and sprinkles</b>	4.50



