



Desserts

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

Kids Menu *Includes small juice or soft drink*

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

Extras

- | | |
|-----------------------------------|-----------------------------|
| Vegetables 7.5 | Side Salad 7.5 |
| Chips 9.0 | Eggs (x2) 6.0 |
| Mash & Gravy 5.0 | Wedges 9.5 |

Gf - Gluten Free **Gfo** - Gluten Free Option **V** - Vegetarian



All Day Menu

Starters & Small Plates

The Shepherds Arms Loaf	half 10.50	whole 16.5
Your choice of garlic or plain butter		
Seafood Chowder (gfo)	entrée 17.0	main 25.0
Creamy seafood selection, toast		
Cajun Spiced Calamari	18.5	
Garlic aioli, lemon wedge, mixed leaf salad		
Southern Fried Chicken Bites (gfo)	19.0	
Buffalo sauce		

Burgers, Sammies & Tacos

(Gluten Free Bun available on request)

Soft Shell Tacos (your choice of 2)	22.0
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)	
Spicy Red Refried Bean Nachos (v)	24.0
Crispy corn chips, salsa, guacamole	
Spicy Beef Nachos	25.5
Crispy corn chips, mozzarella, salsa, sour cream, guacamole	
BBQ Pulled Pork Sandwich (gfo)	25.5
Pulled pork, apple slaw, toast, fries, aioli	
Vegetarian (v) (gfo)	24.0
Corn fritter patties, beetroot relish, cos, tomato, caramalised onions, house made sauce, wedges, tomat-to sauce	
Beef, Bacon & Cheese (gfo)	26.5
100% beef patty, streaky bacon, smoked cheddar, tomato, cos, beetroot relish, house made sauce, fries, aioli	
Beer Battered Fish (gfo)	26.5
Beer battered fish, gherkin, tomato, cos, tartare sauce, fries and aioli	
Southern Fried Chicken (gfo)	26.5
Buttermilk chicken, streaky bacon, smoked cheddar, tomato, cos, house made sauce, fries, aioli	

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Salads

Calamari	26.0
Cajun spiced calamari, mixed leaf, tomato, lemon vinaigrette, aioli	
Asian Beef (gf)	26.0
Marinated beef, coriander, mint, cos, spinach, spring onions, mango, peanuts, sweet chilli lemon dressing, jasmine rice	
Chicken & Bacon Salad (gfo)	26.0
Grilled chicken breast, streaky bacon, mixed leaf, parmesan cheese, croutons, creamy balsamic dressing	

Mains

Mussels (gf)	½ kg 18.0	1kg 27.0
Coconut cream, coriander, chilli, onions, lemon wedge, toast		
Bangers & Mash (gf)	27.0	
Pork & sage sausages, mash, caramelised onion, tomato relish, house gravy		
House Made Pie	27.5	
Check blackboard – House, gravy, fries, mixed leaf salad, vinaigrette, tomato sauce		
Halloumi & Vege Stack (v)	28.5	
Grilled halloumi, capsicum, asparagus, gourmet potato & carrot, red cabbage, chilli tomato sauce, kumara crisps		
Lamb Hind Shank (gf)	30.5	
Braised lamb hind shank, creamy mash, house gravy, red cabbage, seasonal veg		
Fish & Chips (gfo)	30.5	
Beer battered fish, chunky fries, slaw, tartare sauce, lemon wedge		
Pork Belly (gf)	33.0	
Braised pork belly, gourmet potatoes, bok choy, fennel & apple slaw, apple cider sauce		
300gm Aged Angus Sirloin (gfo)	38.0	
200gm Aged Beef Fillet (gf)	40.0	
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		
Chef's Market Fish (POA)		
Check blackboard – gourmet potatoes, hollandaise, cherry tomatoes, seasonal veg		