



# menu

## STARTERS & SNACKS

Garlic Bread _____	\$4.50
Parmesan & Leek Bread _____	\$5
Soup of the Day _____	\$7
Brecknock Tasting Plate _____ Potato Boxty, Irish Fish Cakes, Soda Bread, Roasted Onion Mustard & Cheese dip, seared Black Pudding and House-made Chutney.	\$20
Marinated Octopus _____ Served with House-made Aioli & flat bread.	\$10.50
Mixed Plate _____ Assorted dips, Marinated vegetables, Frittata, Olives, Grissini and flat bread.	\$14

## SALADS

Ciabatta Crumbed Camembert _____ Salad greens, toasted walnuts with a Cranberry & Red onion dressing	\$11
Prawn & Avocado Salad _____ Tossed with Red onion, salad greens & croutons with a light honey mustard dressing.	\$12
Traditional Caesar Salad _____ Cos Lettuce, parmesan, croutons, anchovies & crispy bacon topped with a poached egg & creamy dressing.	\$10
Roast Sweet Potato & Pappadom Salad _____ Baby spinach, red onion & toasted cashews finished with a spicy dressing.	\$10

## SIDES

Garden Salad _____	\$5
Steamed Vegetables for one _____	\$6
Desiree Potatoes tossed in Sea Salt _____	\$5
Wedges with sweet chilli & sour cream _____	\$5.50
Chips & Aioli _____	\$5

## MAINS

Beef or Chicken Schnitzel \_\_\_\_\_ \$10  
Freshly crumbed & served with hand-cut chips, garden salad and choice of gravy, pepper, mushroom or diane sauce. Parmigiana \$2 extra

Irish Stew & Soda Bread \_\_\_\_\_ \$15  
Braised lamb chunks, leek & carrots topped with Champ potatoes

Beef & Guinness Potpie \_\_\_\_\_ \$15  
Tender chunks of beef & mushroom braised in Guinness & baked with a pastry lid. Served with Champ potatoes & steamed seasonal vegetables

Chargrilled 350g Rump Steak \_\_\_\_\_ \$20  
Served with chunky Desiree potatoes, house salad & topped with a crab meat & tarragon butter.

350g Scotch Fillet \_\_\_\_\_ \$22  
Chargrilled & served on a potato rosti with mushroom, baby spinach & a Shiraz glaze.

Hahndorf Venison Open Burger \_\_\_\_\_ \$15  
150g pattie on a toasted bun with rocket, redcurrant & apple chutney & served with chunky Desiree potatoes.

Vegetarian Tart \_\_\_\_\_ \$11  
Layers of seasonal vegetables baked in Filo pastry & topped with bread crumbs, goats cheese & served with the House salad.

Thick Pork Sausages & Mash \_\_\_\_\_ \$10  
Served with Onion Gravy

Curry of the Day \_\_\_\_\_ \$14  
Refer to our specials board. Served with steamed basmati rice, pappadam & House salad

Pasta of the Day \_\_\_\_\_ \$14  
Refer to our specials board.

Salt & Lemon Pepper Squid \_\_\_\_\_ \$10  
Tender squid steak slices served with hand-cut chips & aioli

Coopers Battered Fish & Chips \_\_\_\_\_ \$10  
Served with housemade tartare & lemon. Grilled & crumbed also available

## DESSERTS

Super Nut Sundae \_\_\_\_\_ \$7

Affogato \_\_\_\_\_ \$7.50

*Please see staff for other daily dessert specials!*