# PRENDERGAST'S

# RESTAURANT AND BAR

# FOR THE TABLE TO SHARE

Garlic & Herb Bread (4) \$9 Add Cheese \$3 V

## Bruschetta (4) \$18 V

Tomato, grilled capsicum, olives, basil, parmesan, Spanish onion & balsamic glaze on Goomeri Bakery toast

## Goomeri Bakery Sourdough w Dukkah \$21 V

Warm sourdough w house made Dukkah, Olive Oil, Balsamic & Garlic Herb Butter

Warm Marinated Local Olives \$9 V GF

## Crusted Calamari \$18 GF

Lemon Pepper Cajun spiced w house made Aioli & Citrus wedge

## Barkers Creek Pork Pops (8) \$26 GF

Twice cooked crispy pork belly skewers  $\underline{w}$  stewed apple, cinnamon & maple syrup puree

### Steak Cut Fries \$13 GF V

w house made aioli & Chef & Winemaker tomato jam

### Camembert Fondue \$29 V

Fondue of Camembert cheese, buttered leek, garlic chives & double cream w Goomeri Bakery sourdough

### Crumbed Brie \$26 VO

<u>w</u> crispy local bacon, Goomeri Bakery garlic toast and Chef & Winemaker sweet capsicum onion jam

# MAIN FARE...

# Warm Grilled Vegetable Salad \$23 V GF (add a grilled chicken breast \$9 or 300g Rump \$18)

Chargrilled zucchini, confit mushrooms, house smoked tomato, roast sweet potato, charred capsicum, mixed leaves, Persian fetta & chef's Caramelised balsamic EV Olive Oil dressing

### Irish Croquette & Vegetable Stack \$27 V GFO (add grilled chicken breast \$9 or 300g Rump \$18)

Charred red peppers, confit mushrooms, hickory smoked tomato, chargrilled zucchini, roast kumara, atop a potato & leek croquet  $\underline{w}$  caper, garlic & herb butters, sweet potato crisps and balsamic tar

### Seafood Chowder \$29 GFO

Prawns, salmon, scallops, barramundi, tuna, calamari and a hint of dill infused in creamy bisque w cheesy garlic bread

## Fish'n'Chips \$27

Ale battered Flathead fillets w thick cut chips, salad, house made aioli & lemon cheek

### Chicken, Brie & Bacon Burger \$26

Grilled breast, brie, bacon, sweet tomato jam, aioli & lettuce on a Goomeri Bakery Turkish roll w thick cut chips

### **Angus Beef & Bacon Cheeseburger \$26**

180g patty, bacon, cheddar, mustard, aioli, BBQ sauce, caramelised onion capsicum jam on Goomeri Bakery roll & chips

### Double Angus Beef & Bacon Cheeseburger \$32

 $2 \times 180g$  patty,  $2 \times bacon$ ,  $2 \times cheddar$ , mustard, aioli, BBQ sauce, caramelised onion capsicum jam on a Goomeri Bakery roll & thick cut chips

# PRENDERGAST'S

# RESTAURANT AND BAR

# ...MAIN FARE

### Chicken Breast Schnitzel \$25

Breaded chicken breast  $\underline{w}$  thick cut chips, house salad & your choice of sauce

## Chicken Tipperary Topper (Irish Parma) \$29 GFO

Crumbed breast topped & grilled with leek, bacon, creamy white sauce & 3 cheese mix w chips, salad & tomato jam

## **Humpty Doo Barramundi** \$37.5 GFO

Pan baked saltwater Barramundi on a colcannon potato croquette <u>w</u> creamy coleslaw, broccolini & charred citrus cheek

### The Sinking Shepherd \$24

Slow cooked lamb, rosemary & red onion pie w Irish mash, peas, a moat of jus topped with mint, rosemary & onion jam

# Bangers'n'Mash \$27 GF

Thick pork, bacon & apple sausages, local bacon, smoked tomato, capsicum onion jam, Irish mash, peas and rich beef jus.

#### Barkers Creek Pork Roulade \$36 GF

Twice cooked double smoked bacon wrapped pork loin  $\underline{w}$  colcannon mash, seasonal vegetables, rich jus and stewed apple, cinnamon sultana chutney

### Slow Braised Lamb Shanks \$40

Duo of slow braised lamb shanks w buttery colcannon mash, peas, rich pan reduction and sweet onion & capsicum jam

### Smoked Angus Beef Brisket \$36 GFO

72 hour slow cooked Brisket w potato & leek croquette, creamy coleslaw, smoked tomato and rich Texan beef Jus

# STEAKS chargrilled to your liking and served with steak fries & salad or colcannon mash & vegetables

300g Rump - \$34 GF

600g Rump - \$48 GF

350g Rib Fillet - \$48 GF

SAUCES GF \$2.5 - peppercorn cream - garlic herb butter - Texan jus - mushroom cream - beef jus - aioli

# **CHILDREN** Under 14

Chicken Strips & Chips \$12.5 Fish & Chips \$12.5 Banga, Mash, Peas & Gravy \$12.5 GF Cheeseburger & Chips \$14.5

# SIDES

Colcannon Mash \$6 V GF Side Salad \$6 V GF Seasonal Vegetables \$6 V GF Steak Fries \$6 V GF

# **DESSERTS**

See our famous dessert cabinet at the left end of the bar *GF options*Barista made Vincenza coffee

# ALSO SEE OUR GREAT BLACKBOARD SPECIALS

Some dishes can be prepared gluten free, however, we cannot guarantee no traces of gluten. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

V= vegetarian or VO= vegetarian option GF= gluten friendly or GFO= gluten friendly option A surcharge of 15% applies on public holidays