

PRENDERGAST'S

IRISH TAVERN

RESTAURANT AND BAR

TO START OR SHARE

Garlic & Herb Bread (4) 12.5 **V**

Cheesy Garlic & Herb Bread (4) 16**V**

Sourdough w Dukkah 23 **V DFO Vegan**

Warm sourdough w chef made Dukkah, EV Olive Oil and reduced balsamic

Camembert Cheese Fondue 30 **V**

Fondue of Camembert cheese, buttered leek, garlic chives & double cream topped with Capsicum onion jam and served with warm sourdough

Pork Pops (6) 26 **GF DF +Signature+**

South Burnett pork belly skewers twice cooked w stewed apple, cinnamon & maple syrup puree

Steakhouse Fries 14 **GF V DF**

w Dusty Hill's secret house made seasoning

Crusted Calamari 24 **GF DF +Signature+**

Lemon Pepper Cajun spiced Calamari rings w house made Aioli & citrus wedge (I)

Bruschetta (4) 22 **V**

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

SEAFOOD

Seafood Chowder 34 **+Signature+**

Prawns, salmon, scallops, barramundi, tuna, calamari and a hint of dill infused in creamy bisque w garlic & herb toast **GFO (M)**

Fish'n'Chips 32

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

Cajun Lemon Pepper Calamari 33

Cajun lemon pepper crusted Calamari rings w house made aioli, lemon cheek, thick chips and salad **GF DF (I)**

Fish Of The Day Market Price

Colcannon potato croquette w creamy coleslaw, broccolini, charred citrus cheek & preserved lemon & herb salsa verde **GFO (A)**

MAINS

Vegetable Salad w Goat Cheese Whip 30

Roasted sweet potato, beetroot & Spanish onion, grilled red capsicum & zucchini, mixed leaves, EV olive oil, caramelised balsamic w saffron, ginger, orange, honey, goats cheese whip & Dukkah **V GF** (add a grilled chicken breast 9 or 300g Rump 20) (Vegan option upon request)

Warm Vegetables & Irish Croquette 30

Charred peppers & zucchini, Roast beetroot, kumara & red onion, smoked tomato, potato & leek croquette w garlic, herb & caper butters, sweet potato crisps and balsamic tar **V GFO**

(add a grilled chicken breast 9 or 300g Rump 20)

Chicken Breast Schnitzel 28

Breaded chicken breast w crunchy steakhouse fries and salad with house made dressing **DFO**

Chicken Tipperary Topper 36 **+Signature+**

(The Irish Parma) - Crumbed breast topped & grilled with leek, bacon, creamy white sauce & 3 cheese mix w chips, salad & tomato jam

Naked Chicken Tipperary Topper 36

(The Irish Parma) - Chicken breast topped & grilled with leek, bacon, creamy white sauce & 3 cheese mix w chips, salad & tomato jam **GF**

The Sinking Shepherd 27

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

South Burnett Pork Loin 42

Twice cooked infused with confit garlic and thyme w stewed apple, cinnamon sultana chutney, potato & leek mash, seasonal vegetables and rich jus **GF**

Smoked Angus Beef Brisket 43 **+Signature+**

72-hour slow cooked brisket w potato & leek croquette, creamy house coleslaw, smoked tomato and rich Texan beef jus **GFO**

V = vegetarian or **VO = option**

GF = gluten friendly or **GFO = option**

DF = dairy free or **DFO = option**

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BURGERS

Chicken, Brie & Bacon Burger 32

Grilled breast, brie, bacon, sweet tomato jam, aioli & lettuce on a Goomeri Bakery Turkish roll w thick cut chips **GFO** (add gluten free bun 4)

Angus Beef & Bacon Cheeseburger 32

180g beef patty, local butcher bacon rasher, 3 cheese mix, DHV signature burger sauce on Goomeri Bakery roll & chips

Double Angus Beef & Bacon Cheeseburger 40

Two 180g beef patties, two rashers of local butcher bacon, double the cheese, DHV signature burger sauce on a Goomeri Bakery roll & thick cut chips

STEAKS

Chargrilled to your liking and served with steakhouse fries & salad or colcannon mash & seasonal vegetables **GF DFO**

300g Rump - 42

600g Rump - 59

350g Rib Fillet - 59

SAUCES

Rich beef jus - 3.5 **GF**

Peppercorn cream - 3.5 **GF**

Garlic herb butter - 3.5 **GF**

Texan jus - 3.5 **GF**

Mushroom cream - \$3.5 **GF**

Aioli - 3.5 **GF DF**

Signature burger sauce - 3.5 **GF DF**

SIDES

Side Salad 7 **V GF DF**

Coleslaw 8 **V GF**

Steak Fries 8 **V GF DF**

Colcannon Mash 8 **V GF**

Seasonal Vegetables 8 **V GF DFO**

Please see our chefs' specials board above the bar

CHILDREN

Chicken Strips, Chips & Tomato Sauce 15 **DF**

Fish, Chips & Tomato Sauce 15 (I)

Cheeseburger & Chips 17

Grilled Chicken Breast

w Mash, Peas & Gravy 17 **GF**

DESSERTS & COFFEE

Please see our famous dessert cabinet at the left-hand end of the bar **Gluten friendly options**

Barista made 1770 coffee available at the bar

DRINKS

Please order all drinks at the bar

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 dietary requirements, we cannot guarantee our food will be allergen free.

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Seafood - M=Mixed A=Australia. I=Imported

Please Note: A 5% surcharge applies on Saturdays, 10% on Sundays and 15% on Public Holidays. These charges help us cover the higher wage costs on weekends and holidays so we can continue to look after our team. Thank you for your support!