

PRENDERGAST'S

IRISH TAVERN

RESTAURANT AND BAR

TO START OR SHARE

Warm Marinated Local Olives 12.5 *V GF DF*

Garlic & Herb Bread (4) 12.5 *V*

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

Bruschetta (4) 22 *V*

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

Goomeri Bakery Sourdough w Dukkah 23 *V DFO*

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

Camembert Fondue 30 *V*

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

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

Twice cooked crispy pork belly skewers w stewed apple, cinnamon & maple syrup puree

Steakhouse Fries 14 *GF V DF*

w secret house made seasoning

Sharing Favourites

Barra Belly Bites 23 *GF DF*

Szechuan Pepper, Sumac & Lime crumbed w Lemon wedge & house made lime Aioli (A)

Crusted Calamari 24 *GF DF +Signature+*

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

Crumbed Brie 29 *VO*

w grilled local butcher bacon, Goomeri Bakery garlic toast and Chef & Winemaker sweet capsicum onion jam

MAIN FARE...

Vegetable Salad w Goat Cheese Whip 30

Roasted sweet potato, beetroot & Spanish onion, chargrilled capsicums & zucchini, mixed salad leaves, EV olive oil, caramelised balsamic w saffron, ginger, orange, honey & goats cheese whip *V GF*

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

Warm Vegetable Medley & 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 *GFO*

Chicken, Brie & Bacon Burger 32

(add gluten free bun 4)

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

Angus Beef & Bacon Cheeseburger 32

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

Big Angus Beef & Bacon Cheeseburger 39

Double the beef, double the local butcher bacon, double the cheese, DHV signature burger sauce on a Goomeri Bakery roll & thick cut chips

Fish'n'Chips 32

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

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Cajun Lemon Pepper Calamari 32

MAIN FARE

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 Of The Day MP

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

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

Duo of Lamb Shanks 49 +Signature+

Slow braised lamb shanks w rich red wine pan reduction, buttery potato & leek colcannon, peas and sweet onion & capsicum jam

South Burnett Pork Loin 42

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

Confit Duck Leg 46

16-hour confit duck leg, Dusty Hill Vineyard liqueur muscat & beetroot glaze, rich mushroom cream, buttery potato & leek mash & seasonal greens **GF**

Smoked Angus Beef Brisket 42 +Signature+

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

Cajun lemon pepper crusted Calamari w house made aioli, lemon cheek, thick chips and salad **GF DF** (1)

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**

CHILDREN

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

Fish, Chips & Tomato Sauce 15 (1)

Cheeseburger & Chips 17

Grilled Chicken Breast

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

DESSERTS

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

Barista made 1770 Coffee available at the bar

Please see our
specials board above
the bar

Some dishes can be prepared gluten friendly, 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 dietary needs, we cannot guarantee our food will be allergen free.

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◆ IRISH TAVERN ◆

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V= vegetarian or VO= option GF= gluten friendly or GFO= option DF= dairy free or DFO= option

Card payments incur a surcharge - Surcharge of 15% applies on public holidays

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