

DESSERTS

THE SHIP INN SUNDAE (GF)

Vanilla ice cream with macadamia praline, orange reduction & whipped cream

\$8

CRÈME BRULEE OF THE DAY (GF)

\$10

HOMEMADE WARM BROWNIE

Served with vanilla bean ice cream & salted caramel sauce.

\$8

CHILDREN'S MENU \$7.50

CHICKEN NUGGETS & CHIPS

FISH & CHIPS

CALAMARI & CHIPS

STEAK & CHIPS

All served with a small garden salad and tomato sauce

SPAGHETTI WITH TOMATO SAUCE, SHAVED PARMESAN & GARLIC BREAD

ADD 2 SCOOPS VANILLA ICE CREAM WITH FLAVOURED TOPPING

\$10

STARTERS & SMALL PLATES

STICKY CHICKEN WINGS

Half kilo of fried wings with a tamarind infused glaze

\$12

CALAMARI OVER ASIAN STYLE SALAD

Golden fried salt and pepper calamari over a crunchy salad with an Asian inspired dressing

\$16

TERIYAKI PORK BELLY

Slow cooked sticky teriyaki pork belly presented with a rice noodle salad

\$19

DECONSTRUCTED CHICKEN CAESAR SALAD

A wedge of lettuce with grilled chicken breast, candied bacon, egg, croutons, parmesan and a classic Caesar dressing

\$18

LAMB AND VEGETABLE PITA POCKET

A mini pita pocket stuffed with lettuce, a crunchy mixed vegetable salsa and lamb finished with a tzatziki and served with steakhouse fries

\$18

Change to falafels as vegetarian option (V)

\$16

Add haloumi (V)

\$5

BANGERS AND MASH

Thick beef sausages over a creamy mash and gravy with onions and peas

\$18

GARLIC BREAD WITH PARMESAN (V)

\$9

SWEET POTATO WEDGES (V)

\$12

CHUNKY STYLE CHIPS (V)

With your choice of gravy, tomato sauce or aioli

Small

\$7

Large

\$10

SALADS

PUMPKIN, HALOUMI AND WALNUT SALAD (V, GF)

Cumin roasted pumpkin and baked haloumi over crunchy mixed lettuce, with walnuts and house vinaigrette

Entrée

\$17

Main

\$22

Add Chicken, Lamb or Calamari

\$5

SLOW COOKED BRISKET SALAD

Slow cooked, lightly smoked brisket over leafy mix, diced mixed veg, house vinaigrette and our homemade corn bread muffin

\$21

BURGERS & SANDWICHES

CHICKEN BURGER

Grilled chicken breast marinated in Cajun spices with mixed leaves, tomato, avocado, grilled bacon and a wholegrain mustard mayo served on a toasted burger bun and presented with chunky chips \$21

TANDOORI CHICKEN WRAP

Fragrant chicken breast marinated in smoky tandoori spices, wrapped with mixed vegetables, lettuce and a minted yoghurt dressing served with chunky chips \$19.50

STEAK SANDWICH

150g porterhouse steak with bacon, mixed salad leaves, homemade mustard mayo and tomato chutney served on toasted Turkish bread with chunky chips \$21

ROAST BEEF BURGER

Rubbed with herbs Aussie beef roasted, thinly sliced and served on toasted roll, with crushed egg, lettuce, onions and tomato with a horseradish dressing and served with chunky chips \$19.50

SHIP INN FAVOURITES

FISH AND CHIPS

Fish fillet breadcrumbed and fried golden served with a house salad with vinaigrette, chunky chips and a homemade tartare dipping sauce \$23

200GR RIB FILLET

Rib fillet cooked to your liking served with chunky chips, a house salad with vinaigrette and your choice of wild mushroom, pepper and whisky, red wine and thyme sauce or gravy. \$27

Add Salt & Pepper Calamari \$5

GRILLED PARMICHICKEN

A plump chicken breast, grilled and topped with bacon, Napoli sauce and cheddar, with garden salad and chunky chips \$24

LAMB SHANK (GF)

Braised in red wine and rosemary, served with warm potato, asparagus and mushroom salad finished with tarragon butter \$27

LAMB KORMA (GF)

Hand cut lamb in our fruity macadamia korma sauce, served with rice, chutney, yoghurt and poppadums \$22

CHICKPEA SHAKSHUKA (V)(GF)

Braised chickpea and tomato stew, with medley of capsicum, Spanish onion and chickpeas with the blend of Moroccan spices served with grilled pita bread \$16

Add lamb or chicken \$5

PULLED BEEF BURRITO

12 inch tortilla filled with hand pulled beef, beans, cheese and steamed rice served with mixed bean, capsicum salsa, sour cream, guacamole and corn chips \$22

PASTA

CREAMY CHICKEN PESTO PASTA (CAN BE MADE GF)

Hand cut chicken breast, in a creamy sauce with home-made basil pesto, sundried tomatoes shaved parmesan over spaghetti with a side of garlic bread \$25

PULLED PORK PASTA (CAN BE MADE GF)

Australian pork, slow cooked in apple cider, served with Napoli gravy, fresh basil, cherry tomatoes confit over rigatoni topped with shaved parmesan and served with garlic bread \$24

CHORIZO CALAMARI PASTA (CAN BE MADE GF)

Pan fried Spanish chorizo, calamari, and roasted vegetables with rosemary olive oil, Napoli sauce, garlic bread and shaved parmesan over spaghetti \$25

SHIP INN CLASSICS

GRILLED LAMB SOUVLAKI WITH HALOUMI (GF)

Grilled tender lamb marinated in lemon and oregano, served with golden fried haloumi cheese, hand cut potato wedges, roasted Kalamata olives, salsa and tzatziki \$29

STICKY PORK BELLY (GF)

Twice cooked sticky pork belly with an Asian infusion served with rice and steamed greens \$28

350G RIB FILLET (GF)

Rib Fillet cooked to your liking, served with grilled asparagus and hand cut potato wedges with choice of wild mushroom, pepper and whisky, red wine and thyme sauce or gravy \$39

SLOW COOKED BEEF CHEEKS (GF)

Slow cooked in Fat Yak Pale Ale and served with creamy chump potatoes and fresh green beans \$29

CONE BAY BARRAMUNDI (GF)

Pan fried crispy skin Barra fillet, roasted dukkha eggplant, potato wedges joined with lemony mixed beans salsa \$36

SIDE DISHES \$6

CREAMY MASHED POTATO (V, GF)

GOLDEN FRIED POTATO WEDGES (V, GF)

GARDEN SALAD (V, GF)

SEASONAL STEAMED VEGETABLES (V, GF)