

# To start

All served with house oils.

**Garlic Bread** (V) **10.00**

Ciabatta bread, smothered in garlic butter & served with a balsamic & olive oil dip.

**Breads & dips for two** (V & GF) **14.00**

Toasted pieces of ciabatta bread served with three house made dips.

# Entrees

Check the blackboard for our new mouth watering daily specials.

**The Shires Chowder** **15.00**

Scallop, shrimp & bacon, served with a wedge of garlic bread.

**Prawn Cocktail** **14.00**

Large prawns served on a shredded iceberg lettuce salad with seafood sauce & fresh lemon.

**Beef Cups** **14.50**

Slow roasted beef braised with red wine jus, served in Yorkshire puddings on a bed of creamed spinach with red current sauce & a light salad.

Try out vegetarian option with a mushroom filling. (V)

**Lamb Koftas** **14.50**

Greek style lamb meatballs with marinated feta, mediterranean vegetables, minted yoghurt, light salad & tortilla crisps.

**Scallops** **15.00**

Panko crumbed scallops served with fries, a light salad & citrus dill mayonnaise.

**Chicken Livers** **12.50**

Simmered in a tomato chili & wine cream, served with toasted ciabatta bread.

**Jerk Chicken Soft Tacos** **15.00**

Jamaican style BBQ chicken with slaw, a light salad, mango chutney & sour cream, served in warm tortillas & herb spiced roast potatoes.

# Mains

**Check the blackboard for our new mouth watering daily specials.**

## ***Chicken Breast*** **28.50**

Oven roasted chicken breast with fresh herbs, garlic & lemon, served with a mediteranean vegetable medley in a fettuccine pasta.

## ***Salmon Fillet*** **36.00**

Oven baked fresh salmon fillet, marinated in olive oil, lemon & fresh herbs, served with The Shires own dauphinoise potatoes, seasonal vegetables & citrus white wine butter.

## ***BBQ Pork Ribs*** **28.00**

Twice cooked tender pork ribs, basted with our own smokey BBQ sauce, served with slaw & fries.

## ***Lamb Shank*** **30.00**

Tender braised NZ lamb shank, served with potato mash, seasonal vegetables & a mint sauce.

## ***Fish of the Day*** **26.50**

*(GF)*

A choice of either beer battered or pan-fried in garlic butter, served with fries, a garden salad & tartare sauce. Or try our English style mushy peas.

## ***Shires Salad*** **26.00**

*(V)*

Mixed leaf garden salad lightly tossed in our own house dressing, served with condiments & your choice of:

Smoked salmon & prawns; or

Herb infused chicken & streaky bacon; or

Mediterranean vegetables & marinated crumbed camembert.

## ***Aged Scotch Fillet of Beef*** **36.00**

300gm reserve scotch fillet char grilled to your liking, served with your choice of two sides & a sauce listed on page three. Ask the waitress for a range of options.

## ***Pork Cutlet*** **29.50**

Chargrilled & served with Irish style colcannon potatoes, seasonal vegetables, a pickled apple salad & a mushroom jus.

## ***Chicken Parmigiana*** **29.00**

Chicken breast in a basil & parmesan crumb, layered with bacon & Napoli sauce. Served with dauphinoise potatoes, fresh garden vegetables & napped with a garlic parmesan sauce.





# Drinks at the Shires

<b>Flat White</b>	<b>5.00</b>	<b>Long Black</b>	<b>5.00</b>
<b>Espresso</b>	<b>5.00</b>	<b>Latte</b>	<b>5.00</b>
<b>Mochaccino</b>	<b>5.00</b>	<b>Hot Chocolate</b>	<b>5.50</b>
<b>Cappuccino</b>			<b>5.00</b>

Served with your choice of either cinnamon or chocolate.

**Special Coffee** **12.50**

A choice of your favorite liqueur in a specially made coffee topped with whipped cream.

**Tea** **4.00**

A selection of various blends for you to choose from.

**Children's Fluffy** **1.00**

**Heineken** **8.00** **Lion Red** **7.50**

**Corona** **8.00** **Speights Gold** **7.50**

**Stella Artois** **8.00** **Speights Old Dark** **7.50**

**Steinlager Pure** **8.00** **Macs Gold** **7.50**

**Guinness** **8.00** **Speights Apple Cider** **6.50**

**Amstel Light** **6.50** **Speights Mid Ale** **6.50**

**Soft drink** **4.00** **Juice** **5.00**

**House Spirits** **8.50** **Liqueurs** **9.50**

**Port** **9.50** **Cocktails** *from* **12.00**

**White wine by the glass** **8.50**

**Red wine by the glass** **9.00**