THE Shank Inn

NOVEMBER MENU

MONDAY 2 NOVEMBER -
MONDAY 30 NOVEMBER

STARTERS

	M	G
GARLIC BREAD (V)	10.5	12.5
CHEESY GARLIC BREAD (V)	13.5	15.5
STEAKHOUSE FRIES (V)	8	9
SEASONED WEDGES (V) With sweet chilli & sour cream	15	17
SALT & CHILLI SQUID With garlic aioli	17	19
AS A MAIN with crunchy chips & salad	28	33
KOREAN BBQ CHICKEN WINGS (3) With Asian style dipping sauce	17.5	19.5

LUNCH SPECIALS

	M	G
TERIYAKI CHICKEN DON Chicken thigh fillet coated in teriyaki sauce, served with steamed rice & a side of pickled vegetables	18	22
HERB AND PARMESAN PORK SCHNITZEL Served with creamy mashed potatoes, seasonal steamed vegetables & a side of rich gravy	20	24
HONEY MACADAMIA CHICKEN MINI ROAST Topped with rich gravy, served with creamy mashed potatoes & seasonal steamed vegetables	20	24

PLEASE CHECK DAILY BLACKBOARD SPECIALS

MAINS

	M	G
PANKO CRUMBED CHICKEN SCHNITZEL Served with traditional gravy & your choice of crunchy chips & salad or mashed potatoes & seasonal steamed vegetables	26	31
PANKO CRUMBED CHICKEN PARMIGIANA Topped with shaved leg ham, tomato concasse & melted cheese, served with your choice of crunchy chips & salad or mashed potatoes & seasonal steamed vegetables	30	35
300g TENDER GRAIN FED 100 DAY AGED SCOTCH FILLET (GFO) Premium cut scotch fillet, served with traditional gravy & your choice of crunchy chips & salad or mashed potato & seasonal steamed vegetables	45	50
GRILLED BARRAMUNDI (GF) [I] Grilled barramundi fillet served with smashed chat potatoes, seasonal greens & hollandaise sauce	31	36
300G SLOW COOKED PORK RIBS & KOREAN BBQ CHICKEN WINGS (3) Ribs marinated in BBQ plum sauce with Korean BBQ chicken wings, served with crunchy chips & salad	40	45
WAGYU BEEF SAUSAGES (GFO) Worcestershire & cracked black pepper wagyu beef sausages, served with creamy mashed potatoes, steamed seasonal vegetables & rich onion gravy	27	32
VEGETABLE BURGER (V) Served with crunchy chips	26	31
CHICKEN SCHNITZEL BURGER Served with crunchy chips	26	31
KALANG BEEF BURGER Served with crunchy chips	26	31
GREEK ORZO SALAD (V) Orzo pasta, fresh rocket, Kalamata olives, grape tomatoes & a Greek lemon dressing	24	29
ADD GRILLED CHICKEN	29	34
CHICKEN SCALLOPINI Chicken breast fillet, smashed chat potatoes, steamed broccolini & a creamy garlic, onion & mushroom sauce	30	35
SEAFOOD COMBINATION [I] Tempura prawns, beer battered whiting, salt & chilli squid, served with crunchy chips, salad & tartare sauce	30	35
CHEF'S RAGU Penne pasta topped with daily selection of chef's ragu, accompanied by sour cream & crispy rocket	37	42
BUILD YOUR OWN FISH TACOS [I] Salt, pepper & garlic oven baked barramundi, slaw, lettuce, gherkin, tomato salsa & cheese on a soft tortilla	30	35

EXTRAS

	M	G
TRADITIONAL GRAVY	2	3
CREAMY MUSHROOM	3.5	4.5
DELIGHTFUL DIANE	3	4
PEPPERCORN	3	4
HOLLANDAISE SAUCE	3	4
PRAWN TOPPER WITH HOLLANDAISE SAUCE [I]	16.5	18.5

SMALL MEALS

SMALL MEALS ARE AVAILABLE TO ANYONE WISHING TO PURCHASE

	M	G
CALAMARI & CHIPS [I]	15	17
WHITING & CHIPS [A]	15	17
NUGGETS & CHIPS	15	17
ICE CREAM Chocolate, caramel or strawberry topping	6.5	7.5

DESSERTS

	M	G
TIRAMISU	15	17
CHOCOLATE MOUSSE SPONGE	15	17
STICKY DATE PUDDING	15	17

All items may contain traces of eggs, nuts or gluten as these products are used in our kitchen. Please advise your waiter of any dietary requirements.
Please note a 20% surcharge applies on public holidays, excluding Anzac day.

SEAFOOD ORIGIN
A = Australian
I = Imported
M = Mixed (Australian & imported)

M = MEMBERS G = GUESTS
(GF) = gluten-free (GFO) = gluten-free optional = mildly spiced = healthy option = vegetarian Vg = vegan