

Starters

BREADS

	<i>per person</i>
Garlic Bread	4.50
Sweet Chilli & Cheese Bread	5.50
Fetta & Garlic Bread	5.50

OYSTERS

	<i>½ doz</i>	<i>dozen</i>
Natural	28	49
Kilpatrick	30	52

ENTREES

all 23.00

Pork Belly

Tender pork belly with crispy skin, served with Asian slaw and an apple compôte

Saganaki Prawns

Sizzling king prawns with garlic, tomato & fetta cheese

Garlic Prawns

King prawns sauteed in olive oil, garlic & white wine, served sizzling to your table

Seafood Chowder

Chef's combination of local seafood poached in our creamy soup

Soft Shell Crab

Soft shell crab fried in our tasty salt & pepper mix, served on a bed of rice

Shannon's Curry

Shannon's famous mild curry sauce, served on a bed of rice with a choice of:

Chicken
Scallops
Prawns
Vegetables
Eye Fillet Beef *add 3.00*

Chicken Satay

Skewers of marinated breast of chicken in a tasty satay sauce, served on a bed of rice

Camembert

Golden crumbed wedges of Camembert with cranberry sauce

Prawn & Avo Cocktail

Fresh local prawns served with a half avocado and our cocktail sauce

Pork Belly & Scallops

Tender pork belly & seared scallops on a sweet pumpkin puree

add 4.00

Calamari

Golden rings of delightfully tender crumbed calamari, served on a bed of rice with our tartare sauce

Haloumi

Grilled haloumi with balsamic reduction & roasted Turkish bread

Black Mussels

Live local black mussels poached in our tomato & white wine broth

Mains

SEAFOOD

Garlic Prawns	36.00
King prawns sauteed with garlic, white wine, finished in a creamy sauce & served on a bed of rice	
Seafood Bouillabaisse	42.00
Selection of fresh seafood poached in our tomato & snapper soup	
Fish of the Day	37.00
Fresh line caught 250gm fillet of QLD reef fish with lemon butter sauce & a medley of vegetables	
The Somni Special	43.00
Fish of the Day smothered in a king prawn, avocado & mornay sauce, served with a medley of vegetables	
Moreton Bay Bugs	55.00
Fresh whole local bugs lightly grilled & topped with a brandy butter sauce	
Mornay Scallops	38.00
King roe-on scallops simmered in our cheesy mornay sauce	
Surf & Surf	47.00
Our Fish of the Day with local Moreton Bay bug, king prawn & a lemon butter sauce, served with a medley of vegetables	
Spaghetti Marinara	42.00
Selection of seafood in our creamy tomato sauce, tossed with spaghetti	

ALTERNATIVES

Shannon's Curry	
Shannon's famous mild curry sauce, served on a bed of rice with a choice of:	
Chicken	33.00
Scallops	38.00
Prawns	37.00
Vegetables	33.00
Eye Fillet Beef	42.00
Chicken Funghi	35.00
Tender chicken breast on a bed of mash topped with our rich mushroom sauce & served with a medley of vegetables	
Chicken Parmigiana	35.00
Chicken breast with ham, Napoli sauce & mozzarella, served with fries	

Mains

ALTERNATIVES

cont.

Pork Belly	37.00
Tender crispy pork belly with red wine jus on a bed of mash with medley of vegetables and an apple compôte	
Steak Diane	38.00
Medallions of beef, sauteed with garlic & finished in a rich Diane sauce on a bed of mash with a medley of vegetables	
Kilpatrick Steak	39.00
Tender medallions of beef fillet sauteed with garlic, bacon and Worcestershire sauce on a bed of mash with a medley of vegetables	
Surf & Turf	56.00
Shannon's signature dish - tender eye fillet cooked to your liking, accompanied with local Moreton Bay bug, king prawn & béarnaise sauce, on a bed of mash with a medley of vegetables	
Veal Funghi	40.00
Tender backstrap of veal, panfried in our exotic mushroom sauce on a bed of mash with a medley of vegetables	

FROM THE GRILL

all served on a bed of mash with a medley of vegetables & your choice of sauce - béarnaise, mushroom, pepper, red wine jus or Diane (+4.00)

300gm Wagyu Rib Fillet (MB3+)	45.00
Grass fed & MSA graded to ensure maximum flavour	
300gm Black Angus Riverina Rump (MB3+)	38.00
120-day grain fed Riverina cattle	
220gm Darling Downs Eye Fillet	49.00
100-day grain fed Queensland beef	

SIDES

per person

Fries	5.00
Fries with truffle aioli and Parmesan	
Vegetables	7.00
Medley of veg wrapped in prosciutto finished with herb and garlic butter	
Mash Potato	5.00

KIDS

all 15.00

Nuggets & Fries
Fish & Fries
Calamari & Fries
Spaghetti Bolognese

Dessert

Lemon Meringue	18.00
Served with our delightful lemon curd & vanilla bean cream	
Death by Chocolate	18.00
Moist chocolate sponge layered with chocolate mousse, topped with ganache & shaved chocolate with vanilla bean ice cream	
Profiteroles	18.00
Crème Pâtisserie encased in choux pastry on vanilla bean ice cream, topped with chocolate ganache	
Baileys Crème Brûlée	18.00
Deliciously soft Baileys custard with a crispy caramel crust	
Vanilla Bean Ice Cream	10.00
With your choice of topping - chocolate ganache, caramel, strawberry	
Affogato	12.00
Vanilla ice cream served with a side shot of espresso	
Add your choice of liqueur:	
Frangelico	8.00
Kahlua	8.00
Baileys	8.00

TEA / COFFEE

Flat White	6.00	Long Black	6.00
Latte	6.00	Short Black	5.00
Cappuccino	6.00	English Breakfast Tea	6.00