

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 <i>GF</i>	25	46
Kilpatrick <i>GF</i>	28	50

ENTREES

Pork Belly <i>GF</i>	22.00
Tender pork belly with crispy skin, served with Asian slaw, Japanese BBQ Sauce and an apple compôte	
Saganaki Prawns <i>GF</i>	23.00
Sizzling king prawns with garlic, tomato and Bulgarian feta cheese	
Garlic Prawns <i>GF</i>	21.00
King prawns sauteed in olive oil, garlic and white wine, served sizzling to your table	
Seafood Chowder	22.00
Chef's combination of local seafood poached in our creamy soup	
Shannon's Curry	
Shannon's famous mild curry sauce, served on a bed of rice with a choice of:	
	<i>Chicken</i> 21.00
	<i>Scallops</i> 23.00
	<i>Prawns</i> 22.00
	<i>Vegetables</i> 20.00
	<i>Mixed seafood - scallops, prawns and Moreton Bay bug</i> 25.00
Chicken Satay <i>GF</i>	20.00
Skewers of marinated breast of chicken in a tasty satay sauce, served on a bed of rice	
Pork Belly & Scallops <i>GF</i>	25.00
Tender pork belly and seared scallops on a sweet pumpkin puree	
Haloumi <i>GF*</i>	22.00
Grilled haloumi with avocado, Turkish bread and balsamic reduction	

GF - GLUTEN FREE GF - CAN BE MADE GLUTEN FREE ON REQUEST*

Fully licensed - no BYO. To ensure a smooth dining experience for all guests, we are unable to itemise individual bills. Separate payments are welcome when the total is divided evenly.



Mains

SEAFOOD

Garlic Prawns *GF** 38.00

King prawns sauteed with garlic, white wine, finished in a creamy sauce and served on a bed of rice

Seafood Hotpot *GF** 45.00

King prawns, scallops, Moreton Bay bug, calamari, mussels and snapper poached in our rich tomato and white wine sauce

Fresh QLD Snapper *GF** 38.00

Sustainably caught local Snapper, grilled with lemon butter sauce with vegetables and your choice of either fries or mash

GF Topped with prawns, scallops and calamari with a creamy garlic sauce add 13.00*

Surf & Surf *GF** 47.00

Our Fish of the Day with local Moreton Bay bug, king prawn and a lemon butter sauce, served with vegetables and your choice of either fries or mash

Spaghetti Marinara

The ultimate pasta dish with Moreton Bay bug, king prawns, scallops, snapper, calamari and mussels, mixed with spaghetti and topped with pecorino cheese. Choose from either:

Creamy garlic sauce 45.00

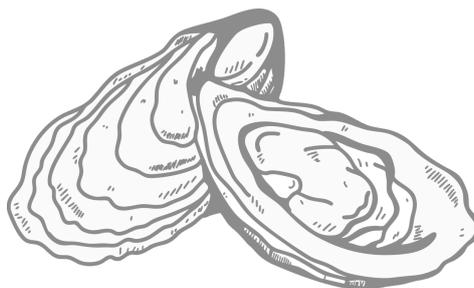
Tomato and white wine cream sauce 45.00

HOT & COLD SEAFOOD PLATTER

\$110 per person

*Chefs' combination of delicious hot and cold seafood.
Carefully selected by seasonal availability to ensure freshness and taste.
Served with condiments.*

24 hours' notice required for ordering.
Please advise quantity required upon booking.



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Mains

ALTERNATIVES

Shannon's Curry

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

<i>Chicken</i>	34.00
<i>Scallops</i>	40.00
<i>Prawns</i>	38.00
<i>Vegetables</i>	33.00
<i>Mixed seafood - scallops, prawns and Moreton Bay bug</i>	45.00

Chicken Funghi *GF*

35.00

Tender chicken breast on a bed of mash topped with our rich mushroom sauce & served with vegetables and your choice of fries or mash

Pork Belly *GF*

37.00

Tender crispy pork belly with red wine jus with an apple compôte, vegetables and your choice of fries or mash

Steak Diane *GF*

38.00

Medallions of beef fillet, sauteed with garlic & finished in a rich Diane sauce with vegetables and your choice of fries or mash

Kilpatrick Steak *GF*

39.00

Tender medallions of beef fillet sauteed with garlic, bacon and Worcestershire sauce with vegetables and your choice of fries or mash

Surf & Turf *GF**

59.00

Shannon's signature dish - tender eye fillet cooked to your liking, accompanied with local Moreton Bay bug, king prawn & béarnaise sauce with vegetables and your choice of fries or mash

FROM THE GRILL



Our cuts are 100% Verified Black Angus Beef.

All served with vegetables, your choice of fries or mash and your choice of sauce - béarnaise, mushroom, pepper, red wine jus or Diane (+4.00)

350gm Sirloin/Porterhouse *GF**

42.00

350gm Rib Fillet *GF**

48.00

250gm Eye Fillet *GF**

49.00

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Other

SIDES

per person

Fries <i>GF</i>	7.00
Fries with truffle aioli and Parmesan	
Vegetables <i>GF</i>	7.00
Fresh seasonal vegetables finished in our tasty master stock	
Mash Potato <i>GF</i>	7.00

KIDS

all 15.00

Nuggets & Fries
Fish & Fries
Calamari & Fries
Spaghetti Bolognese

Dessert

Profiteroles	18.00
Crème Pâtisserie encased in choux pastry on vanilla bean ice cream, topped with chocolate ganache	
Baileys Crème Brûlée <i>GF</i>	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/Kahlua/Baileys <i>add 8.00</i>

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

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