

## Starters and Snacks

<b>Soup of the Day</b>	\$7.90
See Specials for Chef's Selection	
<b>Garlic Bread</b>	\$5.50
<b>Bruschetta</b>	\$8.90
Toasted thick ciabatta topped with fresh garlic, onion, basil & finely chopped tomato with olive oil	
<b>Trio of Dips</b>	\$12.90
Chef's selection of dips served with warm ciabatta bread	
<b>With extra bread</b>	\$14.90
<b>Salt &amp; Pepper Squid Entrée</b>	\$12.90
Served with crusty ciabatta & sweet chilli aioli	
<b>Chilli &amp; Garlic Tiger Prawns</b>	\$12.90
Served with crusty ciabatta bread	
<b>Tapas Plate for Two</b>	\$28.00
See Specials for Chef's Selection	
<b>Nachos</b>	\$14.90
Layered cheese & salsa topped with sour cream & guacamole	
<b>Bowl of Chips</b>	\$7.00
<b>With Gravy</b>	\$8.00

## Main Fare

<b>Grilled Healthy Chicken Wrap</b>	\$8.90
With spring onions capsicum, mixed greens, tomato & garlic aioli on a warm wrap	
<b>Caesar Salad</b>	\$14.90
Cos lettuce, fresh parmesan, herbed croutons, bacon & topped with poached egg & house made anchovy dressing	
<b>Add Chicken</b>	\$17.90
<b>Salt &amp; Pepper Squid</b>	\$19.50
Served on a garden salad with sweet chilli aioli	
<b>Chilli &amp; Garlic Tiger Prawns</b>	\$19.50
tossed with fresh herbs & Mediterranean vegetables on a bed of basmati risotto	
<b>Beef Burger &amp; Chips</b>	\$15.90
Beef patty on a toasted bun with lettuce, tomato, bacon, cheese, onion & tomato sauce	
<b>Steak Sandwich &amp; Chips</b>	\$15.90
Grilled porterhouse with onions, tomato, bacon, cheese & BBQ sauce on toasted ciabatta	
<b>Bangers &amp; Mash</b>	\$17.90
Irish pork sausages on a bed of potato mash topped with onion gravy & peas to the side	

## Main Fare

<b>Fish &amp; Chips</b>	\$15.90
Battered Flake with tartare sauce, lemon wedge, chips & salad	
<b>Pasta of the Day</b>	\$17.90
See Specials for Chef's Selection	
<b>Basmati Chicken Risotto</b>	\$18.90
With roasted vegetables, fresh parmesan & pinenuts	
<b>Vegetarian option available</b>	\$18.90
<b>O'Sullivan's Chicken Parma</b>	\$18.90
Crumbed breast topped with ham, napoli sauce, melted cheese & served with chips & salad or potato & vegetables	
<b>Chicken Schnitzel</b>	\$16.90
Crumbed breast with gravy, chips & salad or potato & vegetables	
<b>Beef &amp; Guinness Pie</b>	\$18.50
Tender chunks of beef simmered in Guinness with hearty root vegetables & gravy with a mashed potato base & a puff pastry lid	
<b>Seafood Pie</b>	\$18.90
Medley of fresh local fish, squid, mussels & tiger prawns in a white wine, cheesy cream sauce on a bed of mash with a puff pastry lid	
<b>Chicken Breast of the Day</b>	\$19.90
See Specials for Chef's Selection	
<b>Fish of the Day</b>	\$22.90
See Specials for Chef's selection of fresh local fish	
<b>O'Sullivan's Mixed Grill</b>	\$21.90
Irish pork sausage, bacon, grilled tomatoes, mushrooms, black pudding, scotch fillet steak & two fried eggs served with chips & toasted ciabatta	
<b>Steaks</b>	
<b>Surf &amp; Turf</b>	\$27.90
250g porterhouse cooked to your liking with tiger prawns in a garlic white wine cream sauce, your choice of chips & salad or potato & vegetables	
<b>300g Scotch Fillet</b>	\$26.50
Cooked to your liking with your choice of sauce, chips & salad or potato & vegetables	
<b>250g Porterhouse Steak</b>	\$23.90
Cooked to your liking with your choice of sauce, chips & salad or potato & vegetables	
<b>Choice of sauces:</b>	
Garlic butter, mushroom, pepper, onion or plain gravy	

## Side Dishes \$5.50

Chips  
Vegetables of the day  
House Salad with balsamic vinaigrette dressing  
Potato of the Week

## Just For Kids \$9.00

Fish & Chips  
Banger & Mash  
Nachos  
Chicken Nuggets & Chips  
Crumbed Calamari & Chips  
Risotto

Add a soft drink **or** ice cream with topping \$11.00  
Add **both** \$13.00

## Desserts \$8.90

**Crème Brulee**  
A lovely & smooth traditional favourite with crisp toffee shell, house made

**Chocolate Pudding**  
Served warm with chocolate sauce & cream & infused with Kahlua

**Sticky Date Pudding**  
Homemade pudding topped with butter scotch sauce & vanilla ice cream

**Crumble**  
Varies each week of apple, apple & rhubarb or apple & feijoa slowly baked with spices & topped with a crispy crumble served with ice cream & cream

**Tea & Coffee** \$3.00

**Or try one of our 'nightcaps':**

- Irish Coffee
- Penfold Club Tawney Port
- Galway Pipe Fine Old Tawney Port
- Courvoisier Cognac
- Hot Toddie (Irish Whiskey)

## Wine List

### Sparkling Wine & Champagne

	GLASS	BOTTLE
<b>Jacobs Creek Moscato Piccolo</b> 200ml - Barossa Valley, SA		\$7.50
<b>Killawarra Klassic Piccolo 200ml</b> 200ml - Nuriootpa, SA		\$7.50
<b>Wyndham 1828 Vintage Brut</b> Dalwood, SA	\$5.50	\$25.90
<b>Chandon NV, Methode Traditionelle</b> Yarra Valley, Victoria		\$38.00
<b>Freixenet-Cordon Negro, Spain</b>		\$30.00

### White Wine

	GLASS	BOTTLE
<b>Wyndham 1828 Unwooded Chardonnay</b> Hunter Valley, NSW	\$5.50	\$25.90
<b>Jacobs Creek Riesling</b> Barossa Valley, SA	\$5.50	\$25.90
<b>Cape Vine Sem/Sauvignon Blanc</b> Margaret River, WA	\$5.50	\$26.00
<b>Brown Brothers Moscato</b> Glenrowan, Vic		\$29.90
<b>Alessia Pinot Grigio 2007</b> Barossa Valley, SA		\$28.00
<b>T'Gallant Juliet Pinot Grigio</b> Mornington Peninsula, VIC		\$33.00
<b>Jacob's Creek Reserve Riesling</b> Barossa Valley, SA		\$29.90
<b>Buddha Chardonnay</b> Yarra Valley, VIC		\$28.90
<b>Montana Marlborough Unwooded Chardonnay</b> Marlborough, NZ		\$30.00
<b>Rothbury Estate Chardonnay</b> South Eastern Australia		\$25.00
<b>Scotchman's Hill Sauvignon Blanc</b> Geelong, Vic		\$34.90
<b>Stoneleigh Marlborough Sauvignon Blanc</b> Marlborough, NZ		\$29.90
<b>Catching Thieves Semillon Sauvignon Blanc</b> Margaret River, WA		\$29.90

## Wine List

### Red Wine

	GLASS	BOTTLE
<b>Rothbury Estate Cabernet Merlot</b> South Eastern Australia		\$26.00
<b>Gramps Cabernet Merlot</b> Barossa Valley, SA	\$7.00	\$31.00
<b>Cape Vine Cabernet Shiraz</b> Margaret River, WA	\$5.50	\$26.00
<b>Jacob's Creek Reserve Pinot Noir 2006</b> Barossa Valley, SA		\$29.90
<b>T'Gallant Pinot Noir 2006</b> Mornington Peninsula, VIC		\$42.00
<b>Alessia Grace Cabernet Sauvignon</b> Barossa Valley, SA		\$28.00
<b>Jacobs Creek Res. Cabernet Sauvignon 2004</b> Barossa Valley, SA		\$31.00
<b>Connor Park Cabernet Sauvignon 2000</b> Bendigo, VIC		\$39.00
<b>Penfolds Koonunga Hill Shiraz Cabernet Seventy Six 2006</b> Barossa Valley, SA		\$32.00
<b>Jacobs Creek Reserve Shiraz 2004</b> Barossa Valley, SA		\$31.00
<b>Pepperjack Shiraz 2008</b> Barossa Valley, SA		\$34.90
<b>Campbells "Bobbie Burns" Shiraz 2008</b> Rutherglen, VIC		\$34.90
<b>Jacob's Creek 3 Vines Grenache Shiraz</b> Barossa Valley, SA		\$29.00

## Beer List

### International Beers on Tap

Guinness Stout, Ireland

Kilkenny Ale, Ireland

Bulmers Cider, Ireland

Stella Artois, Belgium

Carlsberg, Denmark

### Australian Beers on Tap

Carlton Draught, VIC

Victoria Bitter, VIC

Fat Yak Pale Ale, VIC

Pure Blonde, Low Carbohydrate, VIC

Cascade Premium Light Beer, VIC

### Bottled Beers

#### Australian

Boags Premium Lager, TAS

Carlton Cold, VIC

Crown Larger, VIC

Carlton Natural, VIC

Coopers Pale Ale, SA

Pure Blonde, VIC

Cascade Premium Light, TAS

Victoria Bitter, VIC

#### International

Asahi, Japan

Corona, Mexico

Heineken, Holland

Kronenbourg 1664, France

Peroni, Italy