

# Shipwrights Arms

## Menu



### Starter

<b>Shippies Homemade Flatbread</b>	10
Served with garlic butter, shredded mozzarella & caramelized onion	
<b>Mini Loaf</b>	9
Served with garlic butter	
<b>Freshly Shucked Barilla Bay Oysters (GFO)</b>	
- Natural with lemon – 6//12	19/36
- Kilpatrick – 6//12	22/40

### Entrée

<b>Shippies Signature Chowder</b>	19
Shippies seafood chowder with fresh seafood served with crusty bread.	
<b>Prawn Cocktail (GF)</b>	21
Finely chopped cos lettuce & shippies seafood sauce.	
<b>Salt and Pepper Squid (GFO)</b>	16/28
Traditional squid dish served with siracha mayo & salad. *entrée // **main	
<b>Thai Beef Salad (GFO)</b>	16/30
Thai marinated beef strips with crunchy hokkien noodles & fresh chilli. *entrée // **main	
<b>Cauliflower Pakora (V)</b>	15
Crispy cauliflower cooked Indian spices served with a cucumber & mint raita.	
<b>Arancini (V) – see specials board.</b>	15

# Mains

<b>Fish &amp; Chips (GFO)</b>	27
Cascade beer battered or crumbed, served with chips + seasonal salad & tartare.	
<b>Tasmanian Scallops (GFO)</b>	31
Cascade beer battered or crumbed, served with chips + seasonal salad & tartare.	
<b>Seafood Basket</b>	32
Crumbed scallops, fried squid, prawn skewer, battered fish with lemon chips + salad & tartare.	
<b>Tasmanian Salmon (GF)</b>	32
Pan fried, skin on with Roasted potatoes & a nicoise salad with a dill & caper butter sauce – on the side.	
<b>Seafood Paella (GF)</b>	34/62
Fresh local seafood + prawns, chorizo, red capsicum & cherry tomatoes. *pan for 1 // **pan for 2	
<b>Freshly Cooked Mussels (GFO)</b>	32
Tasmanian mussels in a choice of either: <ul style="list-style-type: none"><li>- Moules mariniere served with crusty bread</li><li>- Spicy tomato broth served with crusty bread</li></ul>	
<b>Roasted Polenta (V/GFO)</b>	25
Sun-dried tomato polenta cake with garlic mushrooms, cherry tomatoes & finished with onion jam & a balsamic reduction	
<b>Vegetarian Lasagne</b>	27
Roasted fresh local vegetables layered with Napoli sauce & a rocket + parmesan salad.	
<b>Grilled Vegetable Salad(GF/V/G)</b>	25
Roasted pumpkin with red & yellow beets, Spanish onion & toasted pine nuts – tossed & finished with a balsamic reduction.	
<b>Cajun Spiced Chicken Breast (GF)</b>	31
Grilled Mediterranean veg stack, mashed potato & a creamy garlic sauce.	
<b>Chicken Schnitzel</b>	26
Panko crumbed chicken breast served with chips + seasonal salad.	
<b>Chicken Parmigiana</b>	28
Panko crumbed chicken breast, Napoli sauce, grilled cheese served with chips + seasonal salad.	

# Mains

cont...

From the Grill –

Served with your choice of chips + salad or roasted potatoes, green beans & broccoli + choice of sauce.

- 350g Porterhouse 37
- 300g Scotch Fillet 42

# Sauces

Sauces: Pepper, creamy mushroom & gravy 3.5

Add: Reef sauce 9

# Sides

Mash Potato 7

Steamed green beans & broccoli 9

Fries with Aioli 7

Seasonal Salad 7

Wedges with Sweet Chilli & Sour Cream 10

Onion Rings 7.5

# Kids

(12 & under)

Crumbed Fish & Chips All \$15

Spaghetti Bolognese

Cheese Burger & Chips

Crispy Chicken Tenders & Chips

Chicken Schnitzel/Parmigiana

Ice Cream with Topping (Choc, Strawberry) 4.5

