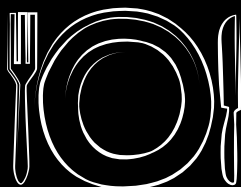


Restaurant: Table Service
Alfresco and Bar; Order at Bar



Friar Tucks Irish House

Nil aon tintéan mar thintéan fhéin



Starters

Tucks's Calamari 18

Marinated Squid, gently fried with tartare sauce and lemon

Friars Buffalo Wings 19

Marinated chicken wings, served with spicy buffalo sauce

Seafood Crepe 17

Light crepe with seafood in a creamy wine sauce

Bruschetta 12 (v)

w/tomato, onions, garlic, olives & balsamic glaze

Dublin Brie (Entree) 16 (v)

Brie cheese lightly tossed in our beer batter deep fried, light garnish, Irish bread, fruit chutney

Farmer's Mushrooms 13 (v)

Crispy breaded mushrooms with our own creamy garlic sauce

Drunken Tuck's Prawns 18.5

Pan-fried prawns in fresh garlic, whiskey and creamy garlic sauce with rice (gfo)

Onion Rings with Aioli 10 (v)

Traditional Soda Bread 10 (v)

Traditional Irish Soda Bread baked in-house

Friar's Garlic Bread 6 (v)

with Mozzarella Cheese add 2

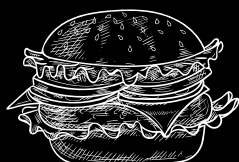


Cheese Burger 21

Tender beef patty, Friar's burger sauce, red onion, pickles, cheese

Chicken Burger 18.5

Chicken, pineapple, tomato, onions, garden leaves, house dressing, chips



Something Fishy

Grilled Barramundi Fillet 34

Fresh ocean barramundi fillet, grilled and served with seasonal veggies and scoop of creamed potatoes finished with a garlic cream sauce (gfo)

Chilli & Garlic Mussels 32

Pan Fried New Zealand green lip mussels infused with white wine garlic tomato sauce, lemon and garlic bread

Sizzling Cajun Salmon 36

A darne of salmon dusted with Cajun spices topped with juicy prawns with a seasonal-veg, white wine sauce and baked potato (gfo)

Friar Fish & Chips 26

Battered or grilled with chunky chips, salad, tartar

The Prawn Sizzler 32

Marinated juicy prawns cooked with garlic, worchester sauce, sizzling with basmati rice (gfo)

Seafood Chowder 18/28

Cooked to order combination of seafood with our homemade soda bread (gfo)

Seafood Platter 72

Grilled barramundi, garlic prawns, chilli mussels, calamari, chunky chips, tatar sauce (add salmon 8)



Farmyard Burgers

Friar's Steak Sandwich 18.8

Tender beef, red onion, garden leaves, tomato, mayo, chips

Mushroom 17 (v.vg)

Soft Bun, filled with mushroom, vegetables, and cheese, onion rings
All burgers served with chips



Steak Ribs and Grill

Rib Eye 39

Juicy Rib Eye Steak on the bone

Aussie Sirloin 35

Tender striploin steak cooked to perfection

The Big Tucking Rump 39

400gm pure aussie paddock fed rump

Paddy's BBQ Pork Ribs 36

Succulent basted half rack pork ribs in our own BBQ flavoured sauce with chips (gfo)

Steak and Tails 39

A surf and turf classic with a juicy 300g porterhouse served with prawns in a garlic cream sauce

Smaller Cut Rump 25

A beautiful delicate cut of rump

Add Garlic Prawns 8, Add fried onions 6,
Add Fried Garlic Mushrooms 7
Sauces; Mushroom, Pepper, Gravy, Diane, Creamy Garlic



Salads

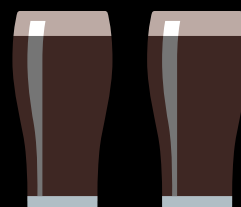
Tuck's Cobb Salad 20 (v)

(Options Add: Chicken 5, prawns 8, calamari 6, Salmon 8)

Egg, ginger, honey, tossed salad, sesame seeds, balsamic glaze

Oriental Beef Salad 24

Fine Strips of beef infused with our Thai dressing and mixed leaves



Happy Hour 430-530 Weekdays 20% off drinks!
Daily Specials on board!



Friar's Classics

Beek Cheek 29

Succulent slow cooked cheek served on mash with a creamy mushroom sauce

Celtic Chicken 29

Stuffed breast, lemon grass, ginger, on a bed of seasonal vegetables and mashed potatoes

Country Beef/Guinness Pie 28

Traditional home cooked, puff pastry lid, beer battered chips

Rosemary & Red Wine Lamb Shanks 29 (gfo)

Melty lamb shank smothered with a rich red wine and rosemary sauce, potatoes

Stobhach Gaelach (Irish Lamb Stew)

Tender lamb, potato, leek slowly cooked for 8 hours

Sizzling Chicken 32 (gfo)

Veg option available 28
Chicken cooked Cajun spices with our own tortillas (2), salsa, sour cream, guacamole

Seven Spiced Beef 32 (gf)

Tender beef wok cooked, fresh tomato, onion, spiced tomato base sauce, sizzling with rice

Chicken Breast Parmesan/Snitzel 26

Breast breaded and topped with our tomato herb sauce, cheese served with chips or baked potato

The Curry Pot

Curry with naan bread and basmati rice or fries

Veg Curry 24 (v)

Irish style Chicken Curry 28

Butter Chicken Curry 28



Pasta and Vegetarian

Chilli Prawn Pasta 29

Fettuccine with a combination of prawns with a creamy tomato sauce

Mushroom & Broccoli Penne 26

(v)

Springs of broccoli, fresh mushrooms in a cream garlic wine sauce
(Add Chicken 4 Add Prawns 8)

Chicken Fettuccine 29

Fettuccine with chicken, bacon and mushroom, with a cream wine sauce

Dublin Brie 24 (v)

Wedges of brie cheese lightly tossed in our beer batter deep fried, light garnish, Irish bread, fruit chutney

Loaded jacket potato 18 (v)

Add prawns 8

Add Chicken 7

2 large potato halves loaded with aromatic bean mix, mozzarella, sour cream, guacamole, tomato salsa



Early Dinner Specials

11:30-5pm

All Day For Seniors

Pie and Schooner/Wine	\$18
Steak, Chips and Sauce	\$18
Parmesan/Snitzel & Chips	\$15
Lamb Shank	\$16
Seafood Chowder (Entrée)	\$15
Fish and Chips	\$12
Creamy Garlic Mussels	\$18
Pork Bangers and Mash	\$14
Curry & Soft Drink	\$18
Add any dessert for \$5	



Side Dishes

Garden Vegetable 8

McLoughlin's Black Pudding 8

Wedges S- 7, L - 9

Garlic Mushroom 8

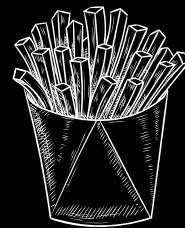
Baked Potatoes 5

Garlic Prawns (4) 9

Bucket Chips S - 5, L - 8

Tossed salad 8.5

Sauces: Tomato, sweet chili, or sour cream



Weans

Kids Eat Free 4pm-6pm

(Upon Purchase of a Main Meal)

Chicken nuggets 12

Chicken wrap 11

Junior Schnitzel 13

Pork Sausages 12

Fish'n'Chips 12

Kids Cheesy Pasta 14



Desserts

See the specials board or table talker



Happy Hour 4:30-5:30 Weekdays 20% off all drinks!
Daily Specials on Board!

