

WINE —	• I
	g b \$10 \$33 \$33 \$10 \$33 \$86
WHITE WINE The Berrigan SSB (GS/WA) No Fixed Address SB (WA) West Cape Howe SSB (Mt Barker) Vinaceous Shakre Chardonnay (MR) Vinaceous Sirenya Pinot Grigio (Mt Barker) Mount Trio Moscato (Mt Barker) No Fixed Address SSB Haha SB (NZ)	<ul> <li>\$9</li> <li>\$30</li> <li>\$10</li> <li>\$33</li> <li>\$11</li> <li>\$34</li> </ul>
<b>ROSÉ</b> Risky Business White Label Rosé (Swan Valley) West Cape Howe Cape to Cape Rosé (Mt Barker)	\$10 \$33 \$10 \$33
RED WINE The Berrigan Shiraz (GS/WA) No Fixed Address Shiraz (WA) West Cape Howe Cab Merlot (Mt Barker) West Cape Howe Shiraz (Mt Barker) Frog Belly Cab Sauv (MR) Mount Trio Pinot Noir	\$9 \$30 \$10 \$33 \$10 \$33 \$10 \$33 \$10 \$33 \$10 \$33 \$10 \$33
COCKTAILS Aperol Spritz	\$15
Aperol, prosecco, soda and orange Pink Gin Spritz	\$15
Pink gin, prosecco, soda and strawberries	
Chambord Mimosa Chambord and prosecco	\$15
<b>Espresso Martini</b> Espresso, coffee liqueur and vodka	\$15
<b>Mr Maker</b> Makers Mark, ginger beer and lime	\$15
<b>Cintonica</b> Gin, tonic and lime	\$15
<b>Mojito Jug</b> Bacardi, lime, mint and soda	\$25
<b>Canadian Classic Jug</b> Canadian club, dry ginger ale and lime	\$25
<b>Pina Canadian Jug</b> Canadian club, coconut rum, pineapple juice, lime and ginger bee	<b>\$25</b>
Long Island Iced Tea Jug Vodka, bacardi, tequila, rum, gin, coke and lemon	\$25
<b>Fruit Tingle Jug</b> Vodka, blue curacao, lemonade and grenadine	\$25

## **HOW WE ROLL @THEBERRIGAN**

MONDAY	TUESDAY
\$17 LUNCH SPECIALS	\$17 LUNCH SPECIALS
\$19 STEAK NIGHT - SERVED WITH CHIPS AND SALAD	\$19 SIZZLING GARLIC PRAWNS NIGHT - SERVED WITH GARLIC RICE AND SALAD
WEDNESDAY	THURSDAY
\$17 LUNCH SPECIALS	\$19 CHICKEN PARMI WITH CHIPS AND
KIDS EAT FREE FOR DINNER	SALAD FOR LUNCH OR DINNER
FRIDAY	MONDAY - WEDNESDAY
\$19 LUNCH SPECIAL	S17 LUNCH SPECIALS
STEAK, CHIPS AND SALAD	MENU IS POSTED TO OUR SOCIALS THE SUNDAY PRIOR



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## The BERRIGAN









ENTREE Garlic Bread Garlic butter & fresh parsley	\$9
	\$ 18.50
<b>Poppers</b> Fried jalapeno stuffed with cream cheese, parmesan & cheddar cheese	\$ 17
<b>Char Sui Bao Bun</b> Steamed bao bun with sriracha slaw, char sui chicken, fresh chilli & corriander, sesame seeds, fried shallots	\$18
Wedges Served with sweet chilli & sour cream	\$14
<b>Chips</b> Served with tomato sauce and/or aioli	\$13
TO SHARE	
<b>Tasting Plate</b> Pork ribs, mini burgers, buffalo wings, garlic bread, olives, fetta, charred pork sausage & side salad	\$40
Seafood Platter for 2 (GF option available) Grilled fish, prawn skewers, seared scallops, chilli mussels, calamari, chips, salad & tartare sauce	\$75
SOMETHING LIGHT	
<b>Steak Sandwich (GFO)</b> 150g rump, chilli chutney, beetroot, cream cheese puree, wild roquette, swiss cheese, tomato, onion rings on turkish bread with chi	<b>\$29</b>
<b>Beef Burger (GFO)</b> 180g beef pattie, potato bun, BBQ sauce, sriracha mayo, iceberg lettuce, red onion, tomato, mustard, pickles, swiss cheese with chips	\$24
<b>Chicken Burger (GFO)</b> Buttermilk chicken, potato bun, iceburg lettuce, tomato, onion, swiss cheese, pickles, sriracha mayo with chips	\$23
<b>Beef Nachos</b> Baked corn chips with minced beef, melted cheese, guacamole, sour cream & salsa	\$23
<b>Vegetarian Nachos</b> Baked corn chips, melted cheese, guacamole, ratatouille vegetables, sour cream & salsa	\$20

	MAINS		SALADS
	<b>Chicken Parmigiana</b> Panko crumbed chicken breast with ham, cheese, napolitana sauce, Chips & salad	\$29	<b>Ceasar Salad</b> Cos lettuce, cro dressing & pari
0	Lamb Cutlet	\$35	Add Grilled ch
7	Mashed potato, sauteéd greens, ratatouille & gravy BBQ Pork Ribs Slow cooked pork ribs served with mustard slaw & chips	\$34	<b>Char Sui Chick</b> Chicken, Asian sesame dressir
	300g Rump Steak (GF)	\$35	Add Calamari ·
8	Served with your choice of: Chips, garden salad OR garlic mashed potato & vegetables		<b>Berrigan Salac</b> Asian salad mi
4	<i>Sauces:</i> creamy garlic, pepper, mushroom, gravy Add extra sauce Add creamy garlic prawns (GF)	\$1 \$13	sesame dressir Add Grilled ch
3	<b>Fish &amp; Chips (main size)</b> Battered or grilled, side salad, tartare sauce & chips	\$29	SIDES
	<b>Fish &amp; Chips (small size)</b> Battered or grilled (GF), side salad, tartare sauce & chips	\$23	Garden salad Sauteéd green Garlic mash
0	<b>Salmon (GF)</b> Crispy skin salmon served with cauliflower puree, sauteéd greens & pico de gallo	\$34	
5	<b>Squid</b> Chilli pepper squid with spring onions, fresh chilli, served with chips, salad & confit garlic aioli	<b>\$</b> 28	Ki Kids nuggets v
	<b>Seafood Platter for 1</b> Grilled fish, prawn skewers, seared scallops, chilli mussels, calamari,	\$40	Kids fish grilled
9	chips, salad & tartare sauce <b>Sizzling Carlic Prawns (GF)</b> Sauteéd prawns in garlic butter, served with garlic rice & salad	\$30	Kids Linguine
4	<b>Bangers &amp; Mash</b> Gourmet pork sausages served with garlic mashed potato, green peas, gravy & onion rings	\$28	DESSERT
3			<b>Brownie</b> Chocolate brov & fresh strawbe
3	<b>PASTA</b> Lamb Ragout Slow cooked lamb shoulder with green peas on linguine pasta, parmesan cheese & pangrattato	\$27	Apple Crumble Apple crumble
0	<b>Prawn Linguine</b> Prawns, garlic, cherry tomatoes, onions, chorizo, napolitana sauce, wild roquette & parmesan cheese	\$29	<b>Banana Split (i</b> Banana, vanilla chocolate pow
	<b>Vegetarian Linguine</b> Garlic, cherry tomatoes, onions, napolitana sauce, wild roquette & parmesan cheese	\$26	

Ceasar Salad	\$22
cos lettuce, croutons, crispy bacon, boiled egg, anchovies, ceasar Iressing & parmesan cheese	
dd Grilled chicken +\$6   Add Calamari +\$6	

## har Sui Chicken Salad

nicken, Asian salad mix, mint, coriander, rice noodles, roasted peanuts, esame dressing, fried shallots, bean shoots & chilli

\$27

dd Calamari +\$6

## Berrigan Salad

\$23 sian salad mix, mint, coriander, rice noodles, roasted peanuts, esame dressing, fried shallots, bean shoots & chilli

dd Grilled chicken +\$6 | Add Calamari +\$6

arden salad	\$7
auteéd greens	\$8
arlic mash	\$7



<b>rownie</b> hocolate brownie served with chocolate ganache, vanilla icecream fresh strawberries	\$15
pple Crumble Tart pple crumble tart served with vanilla icecream & fresh strawberries	\$13
<b>anana Split (GF)</b> anana, vanilla icecream, whipped cream, maple syrup, hocolate powder & strawberry	\$12