Tam O'Shanter Golf & Community Club

Main Menu



Boags Beer Battered Tassie Shark	Sml \$20	Lrg	\$23	
Freshly Caught Jasmanian Shark, Battered in Boags Beer Batter and accompanied				
with Barbecue Seasoned Fries and Salad				
Fisherman's Basket			\$20	
Battered Fish, Scallop Bite, Calamari, Crab Bite & Prawns	served with sea	soned		
Fries and Salad				
Dozen Half Shell Scallops	7 + 0		\$28	
Dozen baked Scallops in half shell, with Japanese Motoyak		0 0 1		
Infused Japanese Whiskey Sauce, Roasted Capsicum served u	ith Jeriyaki Gar	den Sal	ad	
Torinalei Colmon			¢20	
Teriyaki Salmon Pan seared Crispy Skin finished with Teriyaki on Asian Veg a	and Japanese Ric	e	\$30	
Chicken Parmigiana				
- Traditional (Ham, Napoli sauce and mozzarella)			\$20	
- Hawaiian (Ham, Napoli sauce, pineapple and mozzarel	la)		\$20	
- Clubhouse (Bacon, Napoli sauce, Creamy Egg and mo			\$21	
- Texan (Braised Beef, Kansas BBQ Sauce, Jalapeno and	l Mozzarella)		\$22	
Bunker Beef Burger			\$19	
Beef Pattie with Lettuce, Jornato, Egg, Bacon, Cheese & Onio	n. Served with F	ries		

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Cheesy Beef Lasagna	\$22
Homemade Lasague served with seasoned fries and salad	100
Slow Cooked "Cressy" Lamb Shank Lamb Shank with Mint Gravy, Rosemary braised in Devils Corner Pinot Noir, on Paris Mash and Sweet Potato Crisps.	\$28
Sweet & Sour Pork Chef s recipe of Sweet & Sour Pork served with Special Fried Rice	\$23
Smoked 'Cape Grim' Beef Brisket in Kansas BBQ sauce Cape Grim Brisket served with Mexican street Corn, Broccolini & Potato Salad.	\$26
'Bass Strait' Steak (See Special Board)	\$POA
Served with choice of Seasonal Vegetables or Fries & Salad and choice of sauce.	
SAUCE (Extra Sauce \$2) Gravy - Pepper Sauce - Mushroom - Creamy Garlic	
Reef Sauce (Extra \$6)	
	\$5
SIDES (Each) - Sensonal Vegetables - Sensoned Fries	\$5