

D'Arcy Arms Restaurant

Breads

Warm Breads Fresh from the Oven

Garlic sour dough cob	\$7.00
Garlic sour dough half cob	\$4.00
Irish soda bread	\$6.00

Entrees

<i>Natural Oysters</i>	½ Dozen	\$16.00	-Dozen	\$30.00
Served simply with fresh lemon and vinaigrette				
<i>Rockafella Oysters</i>	½ Dozen	\$18.00	-Dozen	
\$34.00				
Hot baked with spinach, onions, bacon, breadcrumbs and parsley with a dash of tabasco.				
<i>Kilpatrick Oysters</i>	½ Dozen	\$18.00	- Dozen	\$34.00
Grilled with crispy bacon and worcestershire and a dash of bbq sauce.				
<i>Saint Patrick's Soup</i>				
Traditional Irish soup made from potatoes, onions, leek and bacon with herb croutons. A thick hearty soup.				
<i>Sasanach Mushroom Caps</i>				
Crispy mushrooms stuffed with stilton cheese and shallot served with port and cranberry glaze with a green leafy salad.				
<i>Schezuan Calamari</i>				
\$13.00				
Crispy coated calamari with lime aioli and a green leaf salad.				
<i>Tempura Bug Tails</i>				
Coriander and lemon tempura bug tails served with cucumber noodles, chilli jam and aioli.				
<i>Garlic King Prawns.</i>				
\$15.00				
Sauté King Prawns with dry white wine, shallots, garlic, ginger and fresh cream served over winter greens				
<i>Hot Duck Rolls.</i>				
Shredded spiced duck spring rolls with chef's special soy dipping sauce				

Mains

<i>D'Arcy's Sasanach Fillet Steak</i>	\$32.00
300gm prime fillet steak served over wilted spinach and champ with our famous house special stilton cheese and port sauce.	
<i>Eye Fillet Traditional</i>	\$32.00
300gm eye fillet with crispy onion ring, grilled mushrooms and cherry tomatoes on champ with jus.	
<i>Additional sauce</i> Choose from pepper, mushroom or stilton	\$3.00
<i>BBQ Smokey Medallion</i>	\$30.00
Eye fillet medallions of beef served with crispy bacon and smokey bbq sauce served over wilted spinach and champ potato.	
<i>Reef and Beef Sirloin</i>	\$30.00
300gm premier sirloin steak grilled to order with flambé king prawns in cognac, shallots and fresh cream served over wilted spinach and champ potato.	
<i>Rib Fillet of Pork</i>	\$28.00
300gm grilled select rib fillet of pork served with caramelized apple chutney over roasted vegetables and champ potato with jus.	
<i>Salmon Fillet</i>	\$28.00
Crispy skin salmon fillet served with wilted spinach, dill cream sauce and salmon caviar over champ potato.	
<i>Barramundi Fillet</i>	\$30.00
Pan roasted fresh fillet with crispy king prawns and a dry white wine cream sauce, served with winter greens and champ potato.	
<i>Eye Fillet Stroganoff</i>	\$28.00
Eye fillet strips of beef flambé with cognac and cooked with shallots, mushrooms, paprika and fresh cream served with saffron rice	
<i>Roasted Chicken Breast</i>	\$26.00
Succulent pan roasted chicken breast covered with smoky cheese and grilled bacon served over champ potato with roasted vegetables and mushroom sauce.	
<i>Lamb Shank</i>	\$26.00
Slow cooked in kilkenney beer, garlic, onions, rosemary, tomatoes served over champ potato and roasted vegetables in it's own cooking sauce.	
<i>Paddy's Irish Stew</i>	\$25.00
Slow cooked lamb, beef and vegetables topped with a herb pastry dumpling with champ potato.	
<i>Baked Vegetable Hot Pot</i>	\$22.00
Fresh roasted vegetables cooked with herbs and garlic, layered with wilted spinach and tomato fondue, covered with mashed potato and melted cheese.	