

WINE

SPARKLING WINES

No Fixed Address Sparkling (WA)
Vinaceous Burlesque Sparkling (WA)

Mumm Grand Cordon NV (FR)

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)
Kerrigan & Berry Chardonnay (MR)

ROSÉ

Risky Business White Label Rosé (Swan Valley)
West Cape Howe Cape to Cape Rosé (Mt Barker)

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)

COCKTAILS

Aperol Spritz

Aperol, prosecco, soda and orange

Pink Gin Spritz

Pink gin, prosecco, soda and strawberries

Chambord Mimosa

Chambord and prosecco

Espresso Martini

Espresso, coffee liqueur and vodka

Mr Maker

Makers Mark, ginger beer and lime

Gintonica

Gin, tonic and lime

Mojito Jug

Bacardi, lime, mint and soda

Canadian Classic Jug

Canadian club, dry ginger ale and lime

Pina Canadian Jug

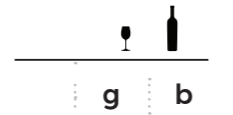
Canadian club, coconut rum, pineapple juice, lime and ginger beer

Long Island Iced Tea Jug

Vodka, bacardi, tequila, rum, gin, coke and lemon

Fruit Tingle Jug

Vodka, blue curacao, lemonade and grenadine



\$9 \$32

\$32

\$85

\$8 \$29

\$9 \$32

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HOW WE ROLL @THEBERRIGAN

MONDAY

\$17 LUNCH SPECIALS

\$19 STEAK NIGHT
- SERVED WITH
CHIPS AND SALAD

TUESDAY

\$17 LUNCH SPECIALS

\$19 SIZZLING GARLIC
PRAWNS NIGHT
- SERVED WITH
GARLIC RICE AND
SALAD

WEDNESDAY

\$17 LUNCH SPECIALS

KIDS EAT FREE FOR
DINNER

THURSDAY

\$19 CHICKEN PARMI
WITH CHIPS AND
SALAD FOR LUNCH
OR DINNER

FRIDAY

\$19 LUNCH SPECIAL

STEAK, CHIPS AND
SALAD

MONDAY - WEDNESDAY

\$17 LUNCH SPECIALS
MENU IS POSTED TO
OUR SOCIALS THE
SUNDAY PRIOR

ENTREE

Garlic Bread	\$ 8.50
Garlic butter & fresh parsley	
Buffalo Wings (GF)	\$ 17.50
Confit buffalo wings with mild hot sauce, blue cheese sauce & celery sticks	
Poppers	\$ 16
Fried jalapeno stuffed with cream cheese, parmesan & cheddar cheese	
Char Sui Bao Bun	\$ 16
Steamed bao bun with sriracha slaw, char sui chicken, fresh chilli & coriander, sesame seeds, fried shallots	
Wedges	\$ 13
Served with sweet chilli & sour cream	
Chips	\$ 12
Served with tomato sauce and/or aioli	

TO SHARE

Tasting Plate	\$ 37
Pork ribs, mini burgers, buffalo wings, garlic bread, olives, fetta, charred pork sausage & side salad	
Seafood Platter for 2 (GF)	\$ 70
Grilled fish, prawn skewers, seared scallops, chilli mussels, calamari, chips, salad & tartare sauce	

SOMETHING LIGHT

Steak Sandwich (GFO)	\$ 23
150g rump, chilli chutney, beetroot, cream cheese puree, wild roquette, swiss cheese, tomato, onion rings on turkish bread with chips	
Beef Burger (GFO)	\$ 23
180g beef pattie, potato bun, BBQ sauce, sriracha mayo, iceberg lettuce, red onion, tomato, mustard, pickles, swiss cheese with chips	
Chicken Burger (GFO)	\$ 22
Buttermilk chicken, potato bun, iceberg lettuce, tomato, onion, swiss cheese, pickles, sriracha mayo with chips	
Beef Nachos	\$ 20
Baked corn chips with minced beef, melted cheese, guacamole, sour cream & salsa	
Vegetarian Nachos	\$ 16
Baked corn chips, melted cheese, guacamole, ratatouille vegetables, sour cream & salsa	

MAINS

Chicken Parmigiana	\$ 28
Panko crumbed chicken breast with ham, cheese, napolitana sauce, Chips & salad	
Lamb Cutlet	\$ 34
Mashed potato, sauteéd greens, ratatouille & gravy	
BBQ Pork Ribs	\$ 32
Slow cooked pork ribs served with mustard slaw & chips	
300g Rump Steak (GF)	\$ 32
Served with your choice of: Chips, garden salad OR garlic mashed potato & vegetables	
Sauces: creamy garlic, pepper, mushroom, gravy	\$ 1
Add extra sauce	\$ 12
Add creamy garlic prawns (GF)	
Fish & Chips (main size)	\$ 27
Battered or grilled, side salad, tartare sauce & chips	
Fish & Chips (small size)	\$ 19
Battered or grilled (GF), side salad, tartare sauce & chips	
Salmon (GF)	\$ 32
Crispy skin salmon served with cauliflower puree, sauteéd greens & pico de gallo	
Squid	\$ 27
Chilli pepper squid with spring onions, fresh chilli, served with chips, salad & confit garlic aioli	
Seafood Platter for 1	\$ 39
Grilled fish, prawn skewers, seared scallops, chilli mussels, calamari, chips, salad & tartare sauce	
Sizzling Garlic Prawns (GF)	\$ 28
Sauteéd prawns in garlic butter, served with garlic rice & salad	
Bangers & Mash	\$ 26
Gourmet pork sausages served with garlic mashed potato, green peas, gravy & onion rings	
Lamb Ragout	\$ 26
Slow cooked lamb shoulder with green peas on linguine pasta, parmesan cheese & pangrattato	
Prawn Linguine	\$ 26
Prawns, garlic, cherry tomatoes, onions, chorizo, napolitana sauce, wild roquette & parmesan cheese	
Vegetarian Linguine	\$ 24
Garlic, cherry tomatoes, onions, napolitana sauce, wild roquette & parmesan cheese	

PASTA

SALADS

Cesar Salad	\$ 20
Cos lettuce, croutons, crispy bacon, boiled egg, anchovies, ceasar dressing & parmesan cheese	
Add Grilled chicken +\$6 Add Calamari +\$6	
Char Sui Chicken Salad	\$ 25
Chicken, Asian salad mix, mint, coriander, rice noodles, roasted peanuts, sesame dressing, fried shallots, bean shoots & chilli	
Add Calamari +\$6	
Berrigan Salad	\$ 20
Asian salad mix, mint, coriander, rice noodles, roasted peanuts, sesame dressing, fried shallots, bean shoots & chilli	
Add Grilled chicken +\$6 Add Calamari +\$6	
SIDES	
Garden salad	\$ 6
Sauteéd greens	\$ 8
Garlic mash	\$ 6

KIDS

Kids menu comes with drink and ice cream

Kids nuggets with chips	\$ 15
Kids fish grilled or battered with chips	\$ 15
Kids burger with chips	\$ 15
Kids Linguine with Napolitana sauce and parmesan cheese	\$ 15

DESSERT

Brownie	\$ 14
Chocolate brownie served with chocolate ganache, vanilla icecream & fresh strawberries	
Apple Crumble Tart	\$ 12
Apple crumble tart served with vanilla icecream & fresh strawberries	
Banana Split (GF)	\$ 10
Banana, vanilla icecream, whipped cream, maple syrup, chocolate powder & strawberry	