

# FENIANS

Open 7 days a week

## Share

<b>Cheese and leek soda bread (V)</b> Butter	8
<b>Salt and pepper calamari</b> Fennel pollen, lemon myrtle mayonnaise	19
<b>Jalapeño corn cheese croquette (V)</b> House-made HP Guinness sauce	21
<b>Guacamole potato skin (V) (N) (G)</b> Sour cream, pico de gallo	18
<b>Shawarma chicken wings (G)</b> Labneh, Dukkah	19
<b>Irish spice bag (D)</b> Crumbed chicken, capsicums, sliced chilli peppers, fried onions, curry sauce, chips and chef's secret fourteen spices mix	26



## Fish 'n' chips Friday

Special offer - all day, every Friday

<b>Barramundi* and chips</b> Battered Barramundi, tartar sauce, mixed leaf salad, chips *Grilled available on request	25
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Prices include GST.

We're cashless – please pay by card or contactless payment

A surcharge of 1.1% applies to all credit card payments

A surcharge of 10% applies on public holidays

All menus are subject to availability and change

## Main

<b>Caesar Salad (V) (G)*</b> Baby cos lettuce, poached egg, bacon bits, croutons, anchovies, house-made dressing *Add chicken	23
<b>Roasted Moroccan cauliflower (VG) (G)</b> Ras el hanout, pine nuts, cherry vine tomatoes, spinach, red onion, cucumber, pomegranate vinaigrette	24
<b>300g WA Dardanup Black Angus striploin (G) (E)</b> Ripped potatoes, broccolini	43
<b>Feniens burger</b> Onyx Angus patty, balsamic glazed onion, rocket, semi-dried tomatoes, vintage Cheddar, truffle mayonnaise, potato bun	28
<b>Irish bangers and mash (E) (N)</b> McLoughlin Irish pork sausages, Colcannon, green pea purée, onion rings, red onion gravy	28
<b>Barramundi* and chips</b> Battered Barramundi, tartar sauce, mixed leaf salad, chips *Grilled available on request	27
<b>Hunter's chicken</b> Herb crumbed chicken breast, house-made smoke BBQ sauce, bacon, Swiss cheese, mozzarella, chips	30
<b>Feniens beef and Guinness pie</b> Black Angus beef, Guinness gravy, creamy cheese champ potatoes, green peas	28
<b>Roasted Tasmanian salmon (G) (E) (N)</b> Rosemary roasted potatoes, blue cheese sauce, fried capers	38
<b>Prawn linguine</b> Prawns, olives, capers, anchovies, chilli, puttanesca sauce	33

## Children's

Mini beef sliders and chips	15
Chicken tenders and chips	15
Spaghetti bolognese	15

## Sauces

Aioli	3	Peppercorn	3
Sweet chilli	3	Caramelised onion	3
Truffle Aioli	5	House-made smoked BBQ	3

## Sides

Crispy chips (VG) (G)	11
Truffle and parmesan fries (V) (G)	17
Guinness cheese loaded fries (V) (G)	15
Beer-battered onion rings (V)	11
Grilled broccolini, toasted almonds (VG) (G) (E)	12
Seasonal vegetables, lemon, extra virgin olive oil (VG) (G) (N)	12
Traditional Irish Colcannon mashed potato (V)(G)	10

## Desserts

<b>Sticky date pudding (V)</b> Irish whiskey toffee sauce, vanilla ice cream	15
<b>Baileys Irish cheesecake parfait (V)</b>	15
<b>Flourless chocolate brownie (V) (G)</b> Chocolate sauce, cream	15

- V = Vegetarian
- VG = Vegan
- D = Made without dairy
- E = Made without eggs
- N = Made without nuts
- G = No added gluten

Please note that our products are produced in commercial kitchens which contain / use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

## Sparkling & Champagne

	Glass	Bottle
Villa Fresco Prosecco King Valley, VIC	11	54
Bay Of Stones Brut Fleurieu Peninsula, SA	10	40

## White

Flametree Pinot Grigio Margaret River, WA	11	46
Bay Of Stones Sauvignon Blanc Fleurieu Peninsula, SA	10	40
TaiNui Sauvignon Blanc Marlborough, NZ	12	45
Wavelength Sauvignon Blanc Sémillon Manjimup, WA	11	46
Icarus Chardonnay Margaret River, WA	12	48

## Rosé

Sittella Rosé Swan Valley, WA	12	45
McPherson Aimee's Garden Moscato Nagambie, VIC	12	48

## Red

Bay Of Stones Shiraz Fleurieu Peninsula, SA	10	40
d'Arenberg The Love Grass Shiraz McLaren Vale, SA	12	46
Silkwood The Walcott Pinot Noir Pemberton, WA	12	45
Campo Viejo Tempranillo Logroño, Spain		47
Four Sisters Cabernet Sauvignon Central Victoria	12	50
Hesketh Cabernet Sauvignon Coonawarra, SA		62

## On tap

	ABV	Sch.	Pint
Guinness Irish dry stout	4.2%	11	13
Kilkenny Irish cream ale	4.3%	11	13
Hahn SuperDry 3.5	3.5%	10	12
Little Creatures Rogers' Amber Ale	3.8%	12	13
James Squire Ginger Beer	4.0%	12	14
One Fifty Lashes Pale Ale	4.2%	11	13
Swan Draught mild lager	4.4%	9	11
White Rabbit White Ale	4.5%	11	13
Hahn SuperDry Low Carb	4.6%	10	12
James Squire Orchard Crush Cider	4.8%	12	14
White Rabbit Dark Ale	4.9%	11	13
Little Creatures Pale Ale	5.2%	11	13
Little Creature Hazy IPA	6.0%	12	14

## Bottles

	ABV	Bottle
Heaps Normal Quiet XPA	>0.5%	11
Matso's Ginger Beer	3.5%	11
Peroni Leggera lager	3.5%	10
Great Northern Super Crisp lager	3.5%	9
O'Brien Pale Ale (GF)	4.5%	12
Gage Roads Single Fin Summer Ale	4.5%	11
Magners Irish Cider	4.5%	13
Carlton Dry lager	4.5%	9
Corona Extra pale lager	4.5%	10
5 Seeds Crisp Apple Cider	5.0%	10
Weihenstephaner Pilsner	5.1%	13
Pirate Life South Coast Pale Ale	5.4%	10

## Signature cocktails

Blueberry Mojito	21
Havana Club rum, blueberry syrup	
Baileys Espresso Martini	21
Vodka, Baileys, espresso	
Jameson Spritz	21
Jameson Orange, Cointreau, Prosecco	
Shamrock Juice	21
Gin, tequila, Blue Curacao, orange juice	

## Spirits

### Whisky

Canadian Club	11	Johnny Walker	12
Jack Daniel's	12	Red Label	

### Bourbon

Jim Beam	11	Johnny Walker	13
Maker's Mark	12	Black Label	
Woodford Reserve	13	Chivas 12 years	12
		The Singleton	12

### Gin

Bombay Sapphire	12	Johnny Walker	14
Gordon's London Dry	11	Double Black	
Gordon's Premium Pink	12	Glenfiddich 12 years	14
Hendrick's	14	Glenmorangie 10 years	14
		Talisker 10 years	16

### Rum

Malibu	10	<b>Vodka</b>	
Bundaberg	10	Smirnoff	11
Bacardí White	11	Grey Goose	14

### Captain Morgan

Spiced Gold	11	<b>Tequila</b>	
Captain Morgan	11	Jose Cuervo Especial	11
Black Spiced		El Jimador Repo	12
Kraken Black Spiced	12	Don Julio Reposado	16

## Liqueur

Tia Maria	10	Cointreau	10
Kahlúa	10	Frangelico	10
Baileys Irish Cream	10	Southern Comfort	10
Drambuie	10	Chambord	10
Disaronno Amaretto	10	Galliano Black	10
Galliano White	10	Suntory Midori	10

## Aperitif

Aperol	10	Pernod	10
Campari	10		



# HAPPY HOUR

5.00 pm - 6.00 pm  
on weekdays

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