

## appetisers

<b>STEAK BITES</b>	9.95
Tender marinated bites of rump steak served with a sweet dijon dip	
<b>SWEET POTATO FRIES</b>	4.95
Served with roasted garlic aioli (v)	
<b>CHICKEN TENDERS</b>	7.50
House breaded crispy fillets, with a side of ranch dip. Plain or Buffalo style	
<b>PEPPER PRAWNS</b>	8.25
Tempura coated prawns with pan-fried peppers and onions with a chilli and pepper seasoning	
<b>DOUBLE CHEESE NACHOS</b>	10.50
Melted cheese on top of tortilla chips, finished with diced tomatoes, spring onions and jalapeños. Served with salsa and sour cream	
Add guacamole 2.00    Add spicy beef 3.50	
<b>ORIGINAL CHICKEN WINGS</b>	8.85
Eight of our famous chicken wings with your choice of flavour.	
Choose from: Jack Daniels Bourbon BBQ, Golden Shark, Hot, Teriyaki or Salt & Pepper	
Add carrots and ranch dip 1.25	
Go large, 14.50	



## salads

<b>CAESAR SALAD</b>	8.95
Crisp cos lettuce, croutons, crispy bacon bits and Parmesan cheese, tossed in classic Caesar dressing (v)	
Add chicken or prawns 3.00	
<b>STEAK SALAD</b>	14.50
Grilled rump steak, feta cheese, hard boiled egg, baby potatoes, green beans, tomato and cos lettuce tossed in honey lime vinaigrette with a balsamic drizzle	

## sides

<b>FRIES</b>	3.50
<b>SWEET POTATO FRIES</b>	4.95
<b>ONION RINGS</b>	4.95
<b>HOUSE SALAD</b>	4.00
<b>RICE</b>	3.50

## burgers

Served with your choice of side.

Add cheese, bacon, sautéed onions, guacamole, peppercorn sauce or onion rings for 1.50

Add any of our famous wing sauces to your burger - Jack Daniels Bourbon BBQ, Golden Shark, Teriyaki, Salt & Pepper or Hot for 1.00

<b>CLASSIC CHEESEBURGER</b>	10.95
Our homemade beef burger, served with roasted garlic aioli, signature relish, lettuce, tomato, red onion and pickles inside a brioche bun	
<b>SHARK BURGER</b>	12.95
Fully loaded with streaky bacon, sautéed mushrooms, cheddar cheese and sautéed onions	
<b>DOUBLE-FISTED BURGER</b>	14.95
Two delicious beef patties topped with bacon, cheddar cheese, BBQ sauce, burger sauce, lettuce, tomato, pickle and red onion	
<b>CAJUN CHICKEN BURGER</b>	11.95
Cajun spiced blackened chicken breast with melted cheddar cheese, garlic aioli, guacamole, lettuce and tomatoes	
<b>BUTTERMILK CHICKEN SANDWICH</b>	10.95
Crispy fried chicken, spicy sauce, lettuce, pickles, onions and American cheddar	

## daily specials

<b>MONDAY</b>	Pint of Carling	2.95
<b>TUESDAY</b>	Mexican Bulldog (35ml + Corona)	4.95
<b>WEDNESDAY</b>	Chicken wings* <small>(After 3pm - Available in multiples of 10 wings per flavour. Add carrots and ranch dip for 1.00)</small>	45p each
<b>THURSDAY</b>	1/2 price bottles of selected wines Pink Lemonade (50 ml)	4.50
<b>FRIDAY</b>	Chicken wings* <small>(After 3pm - Available in multiples of 10 wings per flavour. Add carrots and ranch dip for 1.00)</small>	45p each
<b>SATURDAY</b>	Double selected spirit and mixer <small>(please ask your server which spirit and mixers are included)</small>	5.95
<b>SUNDAY</b>	3 for 2 appetisers <small>(lowest price appetiser free)</small>	

NO FEATURES ON MATCH DAYS

## mains

<b>GINGER BEEF RICE BOWL</b>	13.50
Sweet and spicy sliced beef with szechuan vegetables and jasmine rice	
Vegan option: Ginger Tofu Rice Bowl 11.25	
<b>CHICKEN TENDERS WITH CHIPS</b>	9.50
House breaded crispy fillets, served with chips and ranch dip	
<b>STEAK FRITES</b>	15.25
Chargrilled rump steak with chimichurri, served with fresh rocket and truffle fries	
<b>FISH &amp; CHIPS</b>	10.95
Newcastle Brown Ale beer-battered fish served with skin-on chips and a coriander and lime aioli	
<b>CAJUN CHICKEN AND PRAWNS</b>	12.50
Cajun spiced chicken breast with pan-fried garlic prawns served with jasmine rice, roasted red peppers and green beans	
<b>OPEN FACED STEAK SANDWICH</b>	11.95
Rump steak cooked to your liking, on a garlic ciabatta with sautéed mushrooms, onions, fresh rocket and Parmesan cheese	
Add peppercorn sauce or onion rings 1.50 each	

## pizza

<b>MARGHERITA</b>	8.95
Rustic tomato base, topped with mozzarella, fresh basil and extra virgin olive oil	
<b>GARLIC BREAD PIZZA</b>	6.95
Our house garlic and herb butter, topped with mozzarella	
<b>PEPPERONI</b>	9.95
Rustic tomato base, topped with mozzarella, pepperoni and extra virgin olive oil	
Add spicy beef 3.50    Add extra cheese 2.00	
<b>MEDITERRANEAN VEGETABLE</b>	9.25
Roasted peppers, red onion, courgette, mushrooms and cherry tomatoes on a rustic tomato base topped with creamy mozzarella and fresh rocket	

## dessert

<b>STICKY TOFFEE PUDDING</b>	5.50
Served warm with buttery caramel sauce, whisky crème anglaise and French vanilla ice cream	
<b>WHITE CHOCOLATE COOKIE SKILLET</b>	5.50
A house-baked soft cookie served warm with vanilla ice cream and chocolate sauce	

\*Only valid with the purchase of a beverage

## cocktails

<b>MARGARITA</b> (25 ml)	4.95
Tequila, Triple Sec, frozen citrus, with your choice of mango, strawberry, raspberry or lime	
<b>PINK LEMONADE</b> (50 ml)	7.25
Raspberry Vodka, Archer's Peach Schnapps, Sourz Raspberry, pineapple juice	
<b>PINEAPPLE MOJITO</b> (50 ml)	7.25
Bacardi Superior Rum, Licor 43, fresh mint, lime, simple syrup, pineapple juice	
<b>MEXICAN BULLDOG</b> (35 ml + Corona)	8.25
Tequila, Triple Sec, lime slush, spiked with an upside down Corona	
<b>BELGIAN BULLDOG</b> (35 ml + Frülü)	8.25
Tequila, Triple Sec, lime slush, spiked with an upside down Frülü	
<b>OLD FASHIONED</b> (50 ml)	5.95
Bulleit bourbon, Angostura bitters	
<b>CAIPIRINHA 43</b> (50 ml)	7.25
Licor 43, Cachaça, simple syrup, fresh lime	
<b>BRAMBLE</b> (50 ml)	6.75
Bombay Sapphire Gin, Crème de Mûre, fresh lemon, simple syrup	
<b>AMERICAN BULLDOG</b> (35 ml + Blue Moon)	8.25
Tequila, Triple Sec, mango-lime slush, spiked with an upside down Blue Moon	
<b>SOURS</b> (50 ml)	5.95
Fresh lemon, simple syrup and your choice of Amaretto, Whiskey, Chambord, Midori, Limoncello, etc	
<b>RASMOPOLITAN</b> (50 ml)	6.50
Raspberry Stoli Vodka, Chambord, Absolut Citron Vodka, lime juice, simple syrup	
<b>MANGO TOM COLLINS</b> (50 ml)	6.95
Gordon's Gin, fresh lemon, mango puree topped with soda	
<b>FROZEN STRAWBERRY DAQUIRI</b> (50 ml)	6.25
Bacardi, Strawberry Puree, simple syrup and fresh lime	
<b>ZOMBIE</b> (87 ml)	9.25
Captain Morgan Dark Rum, Old J Gold Spiced Rum, Apricot Brandy, Old Navy Rum, orgeat, pineapple juice, Angostura bitters, fresh lime	
<b>MOSCOW MULE</b> (50 ml)	7.15
Ketel One Vodka, ginger beer, fresh lime	
<b>APPLE AND RASPBERRY COOLER</b> (50 ml)	6.75
Smirnoff Green Apple, Chambord, Raspberry Puree, Cranberry Juice, Lime Juice	

## taps (pint)

<b>GUINNESS</b> IRE 4.1%	4.25
<b>CARLING</b> GBR 4%	3.80
<b>BLUE MOON</b> USA 5.4%	4.50
<b>COORS LIGHT</b> USA 4%	4.00
<b>CAFFREY'S</b> IRE 3.8%	3.75
<b>STAROPRAMEN</b> CZE 5%	4.00
<b>PERONI</b> ITA 5.1%	5.10
<b>MOLSON CANADIAN</b> CAN 4%	5.00
<b>CARLING BLACK FRUIT</b> GBR 4%	3.95
<b>ASPALL CYDER</b> GBR 5.5%	4.30

## caps (330ml)

<b>MAGNERS</b> IRL (568 ml) 4.5%	4.75
<b>SMIRNOFF ICE</b> USA (275 ml) 4%	3.85
<b>NEWCASTLE BROWN ALE</b> GBR 4.7%	3.95
<b>BUDWEISER</b> USA 4.5%	3.95
<b>CORONA</b> MEX 4.5%	3.95
<b>COORS LIGHT</b> USA 4%	3.85
<b>HEINEKEN</b> NLD 5.0%	3.90
<b>PERONI</b> ITA 5.1%	3.90
<b>PERONI GLUTEN FREE</b> ITA 5.1%	3.90
<b>FRULI</b> BEL 4.1%	3.90
<b>REKORDERLIG</b> SWE (500ml) 4%	4.75
<b>DESPERADOS</b> CRO 5.9%	3.90
<b>ERDINGER</b> DEU (500ml) 5.3%	4.50
<b>BLUE MOON</b> USA 5.4%	3.90
<b>ESTRELLA DAMM</b> ESP 4.6%	4.00
<b>DOOM BAR</b> GBR (500ml) 4.3%	4.50
<b>STELLA ARTOIS</b> BEL 4.8%	3.85
<b>HEINEKEN</b> NLD 0%	3.50

## wine (330ml)

	175ml	250ml	bottle
<b>WHITE AND ROSÉ</b>			
Blanc de Blancs, Le Rouleur   France 11.5%	4.60	6.30	18.25
Pinot Grigio, Via Nova   Italy 12%	4.90	6.70	19.50
Chardonnay Reserve, Tooma River   Australia 12%			21.95
Sauvignon Blanc, Vinamar   Chile 12%			20.95
Sauvignon Blanc, Frost Pocket   New Zealand 12%	6.75	8.75	25.95
Chenin Blanc Reserve, Ken Forrester Wines South Africa 14%	7.00	9.40	27.95
Rosado "Jolaseta" Bodegas Agronavarra Spain 12%	4.95	6.75	19.50
White Zinfandel, Anchor Step   USA 11%	5.20	6.90	20.50
Prosecco, Vinicola Serena   Italy 11%		8.00 (Single serve 200ml)	
Prosecco, Stelle d'Italia   Italy 11%			24.75
<b>RED</b>	175ml	250ml	bottle
Rama Tinto, Bodegas Coviñas   Spain 12.5%	4.95	6.75	19.50
Merlot, Vinamar   Chile 13%	5.50	7.25	21.50
Cabernet Sauvignon Petit", Ken Forrester Wines South Africa 13.5%	5.95	7.95	23.50
Pinot Noir, Les Mougeottes   France 13%			23.50
Shiraz "Skaapveldt", MAN Family Wines South Africa 14%			24.95
Malbec "Estacion 1883", Trapiche   Argentina 14%	7.25	9.75	28.50
Rioja Crianza, Ramón Bilbao   Spain 14%	7.25	9.75	28.50
Shiraz Viognier "The Laughing Magpie", d'Arenberg Australia 14.6%			43.75



We are pleased to introduce our newly developed Shark Club PureClean Programme, designed to elevate our existing high standards of hygiene and cleanliness procedures.

