

Lunch Dinner

Menu

Available daily from 11:30

Entrees & Salads

Beer Battered Chips	7
Served with tomato sauce	
Bowl of Wedges	8
Served with sweet chilli or sour cream	
Mediterranean Salad	9.9
Tomato, cucumber, capsicum, olives, red onion and feta cheese	
Calamari	12.9
Served with chips, salad and aioli	
Lagman Bowl	14
Uzbekistan hot soup with lamb and seasonal vegetables served over egg noodles	
Meat Salad	15
Lamb, tomato, cucumber, capsicum, olives, red onion, feta cheese and olive oil dressing	

Mains

Emadashi Chicken	16
Spicy slow cooked chicken with rice vegetable and cheese	
Lamb and Halloumi	17
Served on a pillow of chips	
Golubtsy	18
Slow cooked beef with rice, wrapped in cabbage leaves	
Plov	18
Plov is originally an Uzbek dish, but quickly spread thought Commonwealth countries. Plov is a slow cooked rice with lamb, carrots, onions and spices.	
Stuffed Eggplant	18
«Vegan Option Available» Eggplant stuffed with seasonal vegetables and topped with cheese. Served with chips and salad.	

From the Grill

Is a fragrant, juicy meat cooked on charcoal. In Central Asia no weekend passes without shashlik being cooked over the charcoals. The aromas tantalise taste buds, making summer evenings complete at the dacha.

Pork Shashlik	18.9
Served with chips, pita, salad and tomato chutney	
Chicken Shashlik	18.9
Served with chips, pita, salad and tomato chutney	
Lamb Shashlik	20.9
Served with chips, pita, salad and tomato chutney	
Family Platter	69.9
Lamb, chicken and pork shashlik, lamb yiros, stuffed eggplant, served with chips, pita, salad and tomato chutney	

Fresh Oysters

Fresh Oyster	2.5 pc
Shamora Style	2.9 pc
Fresh chilli, coriander, Spanish onion and Tabasco	
Mediterranean	2.9 pc
Spanish onion, olives, feta, olive oil and lemon	
Gin & Tonic Oyster	2.9 pc
Gin, tonic, cucumber and lemon zest	

Savoury Crepes

Available daily from 11:30
Saturday/Sunday from opening

Bacon & Maple Syrup	14.9
Ham, Cheese & Tomato	14.9
Bacon, Egg & Cheese	14.9
Himalayan chilli beef	14.5
Served with rice, egg and house hot sauce	
Dublin	15.9
Cheese, baby spinach, mushrooms, caramelised onion, tomato and egg	
Chicken	15.9
with tomato, cheese, baby spinach, red onion, egg and sauce	
Smoked salmon	16.9
with baby spinach, tomato, onion, egg and Hollandaise sauce	
Lamb	16.9
with tomato, cheese, baby spinach, garlic sauce and egg	
Extras	
Mushroom(3), Avocado(3), Halloumi(3), Spinach(3), Bacon(3), Potato Roasti(3), Grilled Tomato(3), Cheese Kransky(3), Smoked Ham(3), Smoked Salmon(5), Two Eggs(3.5), House Hot Sauce(0.5) or Tomato Chutney(0.5)	
Buckwheat crepe option	\$5

Sweet Crepes

Lemon & Sugar	9
Crepes with Toppings	9
Honey, Condensed milk, Maple syrup, Caramel, Vegemite, or Strawberry jam	
Nutella & Banana	13
Caramelised Apple	14
Nutella & Strawberries	14.5
Mixed Berries	15.5
<u>Add ice cream or whipped cream \$1</u>	

For Kids

Chicken Nuggets	9
Served with chips and tomato ketchup	
Fish and Chips	9
Served with chips and aioli	
Buttermilk pancake	9
Served with maple syrup and ice cream	

Shamora, Shop 16 299 Montacute Road, Newton SA — «VVO Project in AU»

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Alcoholic Beverage

Beers

The Hills Apple Cider	6.5
Coopers Pale Ale	6.5
Hahn Super Dry	6.5
James Boag's	7.5
Asahi	7.5
Peroni	7.5
Heineken	7.5
Stella	7.5
Kozel Lager 0.5 L	9.9
<small>Czech Republic</small>	
Kozel Dark 0.5 L	9.9
<small>Czech Republic</small>	

Sparkling Wines

GL | BTL

Tamburlaine Premium Cuvée	8.9 35
<small>Organic, Central Ranges, NSW</small>	
Masterpeace Sparkling Moscato	8.9
<small>200 ml Piccolo, Barossa, SA</small>	
Masterpeace Sparkling Bl de Bl	8.9
<small>200 ml Piccolo, Barossa, SA</small>	
Masterpeace Sparkling Shiraz	8.9
<small>200 ml Piccolo, Barossa, SA</small>	

White Wines & Rose

GL | BTL

Tamburlaine Sauvignon Blanc	8.9 35
<small>Organic, Central Ranges, NSW</small>	
Tamburlaine Rose	8.9 35
<small>Organic, Central Ranges, NSW</small>	
Skillogalee Estate Riesling	9.9 39
<small>Clare Valley, SA</small>	
Tamburlaine Chardonnay	8.9 35
<small>Organic, Central Ranges, NSW</small>	
Bethany Chardonnay	45
<small>1st Village, Barossa, SA</small>	
Longhop Pinot Gris	45
<small>Mt Lofty Ranges, Adelaide Hills, SA</small>	

Red Wines

GL | BTL

Tamburlaine Shiraz	8.9 35
<small>Organic, Central Ranges, NSW</small>	
Tamburlaine GSM	35
<small>Organic, Central Ranges, NSW</small>	
Kalleske Moppa Shiraz	12 45
<small>Barossa, SA</small>	
Coriole Shiraz - Sangiovese	35
<small>Molly's Garden' McLaren Vale</small>	
Tamburlaine Cabernet Merlot	35
<small>Organic, Central Ranges, NSW</small>	
4 Sisters Merlot	35
<small>Central Victoria</small>	
Bethany Shiraz	39
<small>1st Village, Barossa, SA</small>	

Soft Drinks

Coke, Coke Diet, Coke No Sugar	4.5
Capi Lemonade	4.5
Capi Ginger Beer	4.5
Capi Mineral Water	4.5
Lemon Lime Biter	5.5
Heineken Zero	5.9

* Corkage \$15 per bottle

**15% Surcharge on Public Holidays



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