



FROM THE OYSTER BAR

FRESHLY SHUCKED OYSTERS

3 / 15 6 / 28 12 / 55

OYSTERS KILPATRICK

3 / 18 6 / 34 12 / 60

SOMETHING SMALL

GARLIC BREAD 8 V

ADD CHEESE +2.5 ADD CHEESE & BACON +3

BUFFALO CHICKEN WINGS 19

A dozen wings in hot sauce or whiskey BBQ sauce,
with ranch dressing

LEMON PEPPERED CALAMARI 20

Roast garlic aioli, Sriracha sauce, salad

VEGGIE BURGER 25 V

Tomato, lettuce, onion, herb mayonnaise, chips

STEAK SANDWICH 28

Grilled minute steak, bacon, black pudding, tomato relish,
caramelised onions, Cos, cheddar cheese, mayonnaise, chips

PLOUGHMAN’S PLATE 28

Potted ham hock, smoked salmon,
Clonakilty black pudding, Irish cheddar, tomato relish,
pickles, caper berries, traditional Irish bread

MAC & CHEESE CROQUETTES 15 V

Irish tomato relish

CAESAR SALAD 22

Cos lettuce, bacon, parmesan, herb croutons, boiled egg

ADD GRILLED CHICKEN +5



THE LITTLE ONES

12 YEARS & UNDER - ALL \$15

PORK SAUSAGE, MASH & GRAVY

BATTERED FISH FILLET & CHIPS

CHICKEN BITES & CHIPS

VANILLA ICE CREAM 4

Chocolate or berry sauce



P.J.O’BRIEN’S

THE IRISH PUB

MAINS & IRISH FARE

BEEF & GUINNESS PIE 32

Guinness sauce, creamy mash potato, seasonal vegetables

IRISH LAMB STEW 32

Traditional lamb stew with potato, carrot, celery, soda bread

IRISH PORK SAUSAGES 26

Buttered green peas, seeded mustard mash, onion gravy

PAN FRIED SALMON 29

Steamed chats, bruschetta salad, Romesco sauce

SEAFOOD CHOWDER 29

Market fresh seafood in a traditional cream sauce, traditional Irish bread

SPICED VEGETABLE PASTIE 27 V

House made pastie, crushed green peas, Irish curry sauce

ADD CHIPS +3.5

STOUT BRAISED LAMB SHANK 34

Colcannon potato, rosemary carrots

FISH & CHIPS 27

Beer battered fish fillet, chips, salad, tartar sauce

MUSSEL POT 28

Fresh black mussels steamed in your choice of creamy garlic white wine or chilli sauce,
traditional Irish bread, chips

IRISH CHICKEN CURRY 27

Chicken & seasonal vegetables in Irish curry sauce, Basmati rice, chips

VEGETARIAN & VEGAN OPTIONS AVAILABLE

CHICKEN PARMA 29

Chips, garden salad

CHICKEN SCHNITZEL 27

Chips, garden salad with gravy, peppercorn or mushroom sauce

ADD CHEESE, BACON & IRISH CURRY SAUCE +3.5

SUNDAY ROAST 30

Roast of the day with all the trimmings

ONLY ON A SUNDAY

V - VEGETARIAN

NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN ALLERGENS.
IF YOU HAVE ANY ALLERGIES / FOOD REQUIREMENTS PLEASE ADVISE YOUR WAIT PERSON.

FROM THE GRILL

250G BLACK ANGUS BEEF SIRLOIN 40

250G ANGUS BEEF RUMP 35

250G KANGAROO FILLET 32

400G JACK’S CREEK BONE IN RIB EYE 70

220G LAMB BACK STRAP 36

Served with chips, garden salad & choice of sauce:
Gravy / Peppercorn / Mushroom

SIDES

TRADITIONAL IRISH BREAD 6.5

GLUTEN FRIENDLY OPTION +1

ONION RINGS 12

CHIPS 12

ADD CHEESE & BACON +3

WEDGES 14

ADD CHEESE & BACON +3

CREAMY MASH POTATO 8

SEASONAL VEGETABLES 9

GARDEN SALAD 6.5

IRISH CURRY SAUCE 3



TO FINISH

BAKED BAILEYS CHEESECAKE 14

Vanilla ice cream

PEANUT BUTTER BROWNIE 12

Vegan vanilla ice cream, caramalised peanuts

GUINNESS CHOCOLATE CAKE 14

Baileys icing, vanilla ice cream

HOUSE MADE APPLE CRUMBLE 15

Cinnamon ice cream

CHEESE BOARD 24

Local & European cheeses, crisp breads, accompaniments

JAMESON IRISH COFFEE 14.5

Whiskey, demerara sugar, black coffee, semi whipped cream

COFFEE & TEAS FROM 4.5