

STARTERS  
CÚRSA TOSAIGH

OYSTERS NATURAL	\$14	\$26	\$39
<i>With a Jameson's Irish Whiskey Mignonette</i>	3	6	12
KILPATRICK	\$16	\$28	\$41
FARMHOUSE VEGETABLE SOUP GF*/VG*			\$14
<i>Creamed vegetable soup with house made buttermilk brown bread</i>			
LOADED SKINS GF/VG*			\$17
<i>Bacon &amp; spring onion or garlic mushroom loaded skins baked until golden and served with creamy Irish style slaw</i>			
SAUSAGE ROLL BITES			\$18
<i>Irish black pudding sausage rolls with house chutney</i>			
PORK BELLY SKEWERS GF			\$19
<i>On beetroot puree, pickled cabbage and poached chili</i>			
CALAMARI GF			\$18
<i>Salt and pepper crusted with pickled fennel, orange and radish salad and black garlic aioli</i>			
PRAWN COCKTAIL GF*			\$21
<i>Open style chunky tiger prawns tossed in house made Marie rose sauce on freshly baked Irish brown bread</i>			
GARLIC MUSHROOMS VG			\$17
<i>Lightly crumbed mushrooms with a creamy garlic filling with house salad and black garlic mayo</i>			
GALWAY BAY PRAWN ROLL			\$18
<i>Poached tiger prawns in smoked egg aioli with crisp celery, lemon mayo and shredded lettuce</i>			
COLCANNON CROQUETTES VG*			\$18
<i>One of our famous dishes served as croquettes on a smoky bacon jam</i>			
HOUSE MADE BUTTERMILK SODA BREAD VG			\$12

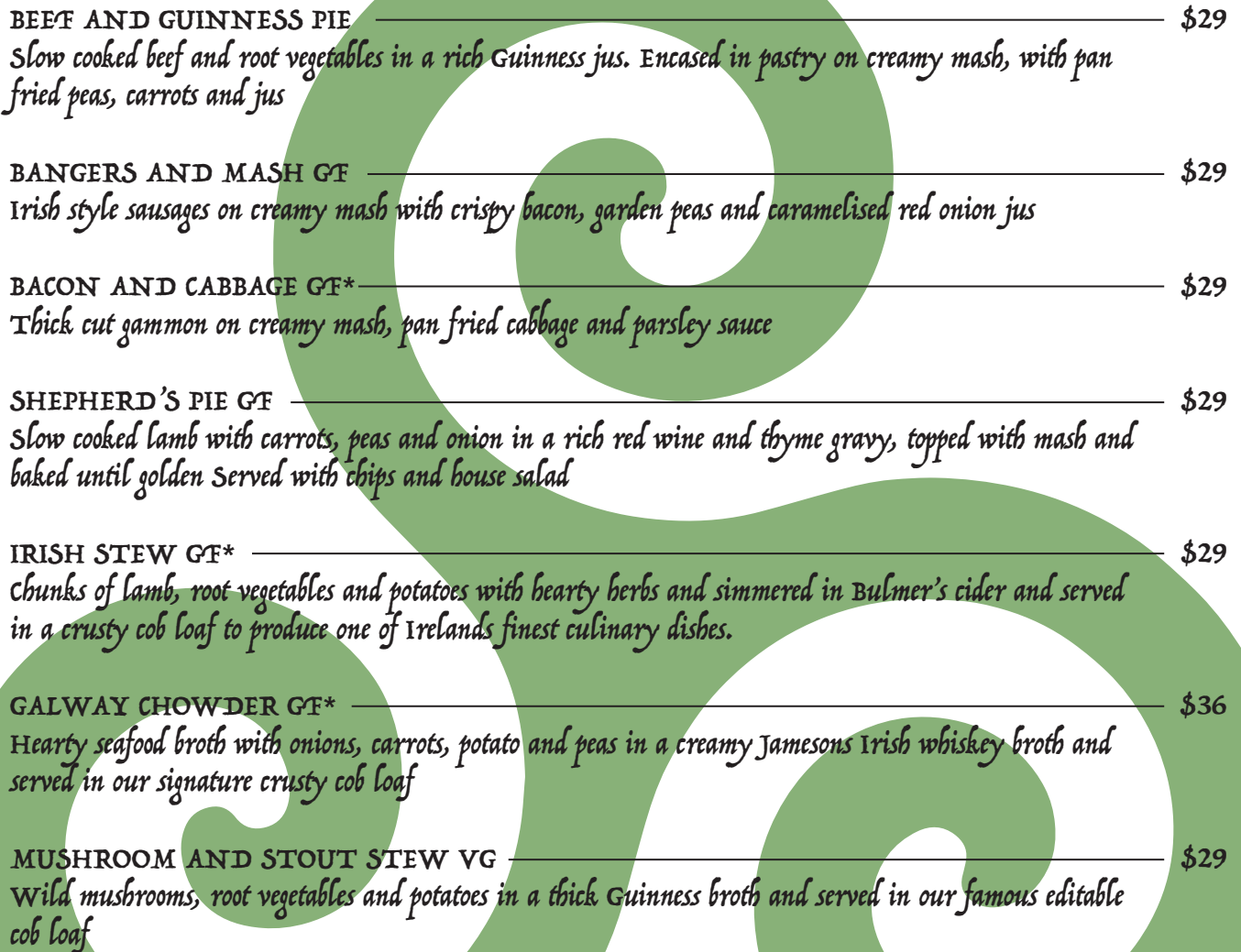
VG - Vegetarian

VG\* - Vegetarian Option

GF - Gluten Free

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TASTE OF HOME  
**BLAS NA BHAILE**



<b>BEEF AND GUINNESS PIE</b>	\$29
<i>Slow cooked beef and root vegetables in a rich Guinness jus. Encased in pastry on creamy mash, with pan fried peas, carrots and jus</i>	
<b>BANGERS AND MASH GF</b>	\$29
<i>Irish style sausages on creamy mash with crispy bacon, garden peas and caramelised red onion jus</i>	
<b>BACON AND CABBAGE GF*</b>	\$29
<i>Thick cut gammon on creamy mash, pan fried cabbage and parsley sauce</i>	
<b>SHEPHERD'S PIE GF</b>	\$29
<i>Slow cooked lamb with carrots, peas and onion in a rich red wine and thyme gravy, topped with mash and baked until golden Served with chips and house salad</i>	
<b>IRISH STEW GF*</b>	\$29
<i>Chunks of lamb, root vegetables and potatoes with hearty herbs and simmered in Bulmer's cider and served in a crusty cob loaf to produce one of Ireland's finest culinary dishes.</i>	
<b>GALWAY CHOWDER GF*</b>	\$36
<i>Hearty seafood broth with onions, carrots, potato and peas in a creamy Jamesons Irish whiskey broth and served in our signature crusty cob loaf</i>	
<b>MUSHROOM AND STOUT STEW VG</b>	\$29
<i>Wild mushrooms, root vegetables and potatoes in a thick Guinness broth and served in our famous edible cob loaf</i>	

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PUB FARE

# TÁILLE TÁBHARNE

<b>THE QM PARMA</b>	<b>\$29</b>
<i>Hand Crumbed Chicken breast schnitzel served with Napoli, bacon lardons and four cheese blend with hand cut chips and house salad</i>	
<b>THE QM IRISH PARMA</b>	<b>\$29</b>
<i>Our hand crumbed chicken breast schnitzel with Mc Donnell's curry sauce, four cheese blend, salt and vinegar crumb with hand cut chips and salad</i>	
<b>CARRICKFERGUS CHICKEN</b>	<b>\$34</b>
<i>Chicken rolled with house stuffing, Irish ham &amp; Brie. Wrapped in prosciutto and pan fried. Served on a duo of potato, seasonal vegetables, cranberry jus and walnuts</i>	
<b>CHICKEN &amp; HAM PIE</b>	<b>\$29</b>
<i>Poached Chicken, leek and Irish gammon in a creamy white wine sauce. Encased in golden pastry and served on a bed of mash potato, pan fried peas and carrots and house mushroom sauce</i>	
<b>BANTRY BAY FISH SUPPER</b>	<b>\$29</b>
<i>Thick cut chips, beer battered fish &amp; mushy peas with house salad, tartare sauce and lemon</i>	
<b>PORK BELLY GF</b>	<b>\$38</b>
<i>Twice cooked on roasted celeriac puree, braised red cabbage with a fennel &amp; apple salad and Bulmers Irish cider reduction</i>	
<b>PORT OF DUBLIN FISH</b>	<b>\$29</b>
<i>Crumbed Fillet of seasonal white fish on creamy colcannon mash, green peas and a lemon and chive white sauce</i>	
<b>SHANNON'S SALMON &amp; PRAWN GF*</b>	<b>\$39</b>
<i>Whiskey Marinated Salmon Fillet on roast garlic and spinach mash, pan fried seasonal greens with prawns in a creamy Jamesons Irish whiskey butter sauce</i>	

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THE BUTCHER 'S BLOCK  
**ROGHCHLÁR STÉIG**

All GF except \*

<b>250G GRASS FED RUMP STEAK</b>	_____	<b>\$36</b>
<i>Cooked to your liking with a choice of a spud, a veg and a sauce</i>		
<b>300G 150-DAY AGED PORTERHOUSE STEAK</b>	_____	<b>\$42</b>
<i>Cooked to your liking with a choice of a spud, a veg and a sauce</i>		
<b>400G GRAIN FED SCOTCH FILLET</b>	_____	<b>\$49</b>
<i>Cooked to your likings with a choice of a spud, a veg and a sauce</i>		
<b>TOMAHAWK</b>	_____	<b>\$195</b>
<i>1.3kg Tomahawk ~ designed to share and cooked medium unless otherwise asked, served with our chefs trio of sides, sauces and beer battered onion rings. We promise you won't go hungry.</i>		
<b>QM SIZZLING STEAK</b>	_____	<b>\$29</b>
<i>Shredded steak pieces with sauteed onion and mushrooms in a creamy green peppercorn sauce. All you have to do is choose your side</i>		

**VEGETABLES**

- SEASONAL VEGETABLES PAN FRIED
- SAUTEED ONION AND MUSHROOMS
- HOUSE TOSSED SALAD
- PEAS AND CARROTS
- BEER BATTERED ONION RINGS\*
- PAN CABBAGE
- HOUSE COLESLAW

**SPUDS**

- GARLIC SPUDS
- CREAMY MASH
- HAND CUT CHIPS
- POTATO GRATIN
- SPINACH MASH +\$2
- CHAMP (SPRING ONION MASH) +\$2
- MUNSTER CHAMP (SPRING ONION & BACON MASH) +\$3
- COLCANNON MASH (PAN FRIED CABBAGE AND MASH)

**SAUCES**

- RED WINE JUS
- CURRY SAUCE\*
- GREEN PEPPERCORN SAUCE
- CREAMY MUSHROOM SAUCE
- CARAMELISED RED ONION JUS
- BLACK GARLIC WHISKEY BUTTER\*
- REEF FOR YOUR BEEF- POACHED FRESH SEAFOOD IN A CREAMY GARLIC SAUCE +\$12

SIDES  
**TAOBHANNA**

SAUCES

<i>Spiced Chicken gravy (super chip sauce)*</i>	— \$4
<i>Curry sauce</i>	— \$4
<i>Gravy</i>	— \$4
<i>Jus</i>	— \$4
<i>Creamy peppercorn</i>	— \$4
<i>Creamy mushroom</i>	— \$4
<i>Caramelised red onion jus</i>	— \$4
<i>Mayo</i>	— \$3
<i>Black garlic aioli</i>	— \$3
<i>Black garlic and whiskey butter</i>	— \$3

SPUDS

<i>Creamy mash</i>	— \$8
<i>Spinach mash</i>	— \$9
<i>Champ (mash with spring onion)</i>	— \$9
<i>Munster Champ (spring onion and bacon)</i>	— \$10
<i>Potato gratin</i>	— \$10
<i>Side of chips</i>	— \$7
<i>Garlic spuds</i>	— \$8

All Gf except \*

VEGETABLES

<i>Honey roasted baby carrots with toasted almonds and pea puree</i>	— \$12
<i>Chefs tossed salad greens and seasonal pickles</i>	— \$8
<i>Pan fried sprouts with gammon, apple and walnuts</i>	— \$12
<i>Pan fried carrots and peas</i>	— \$8
<i>Mixed seasonal veg</i>	— \$9
<i>House slaw</i>	— \$6
<i>Beer battered onion rings*</i>	— \$10
<i>Sauteed onion and mushrooms</i>	— \$9

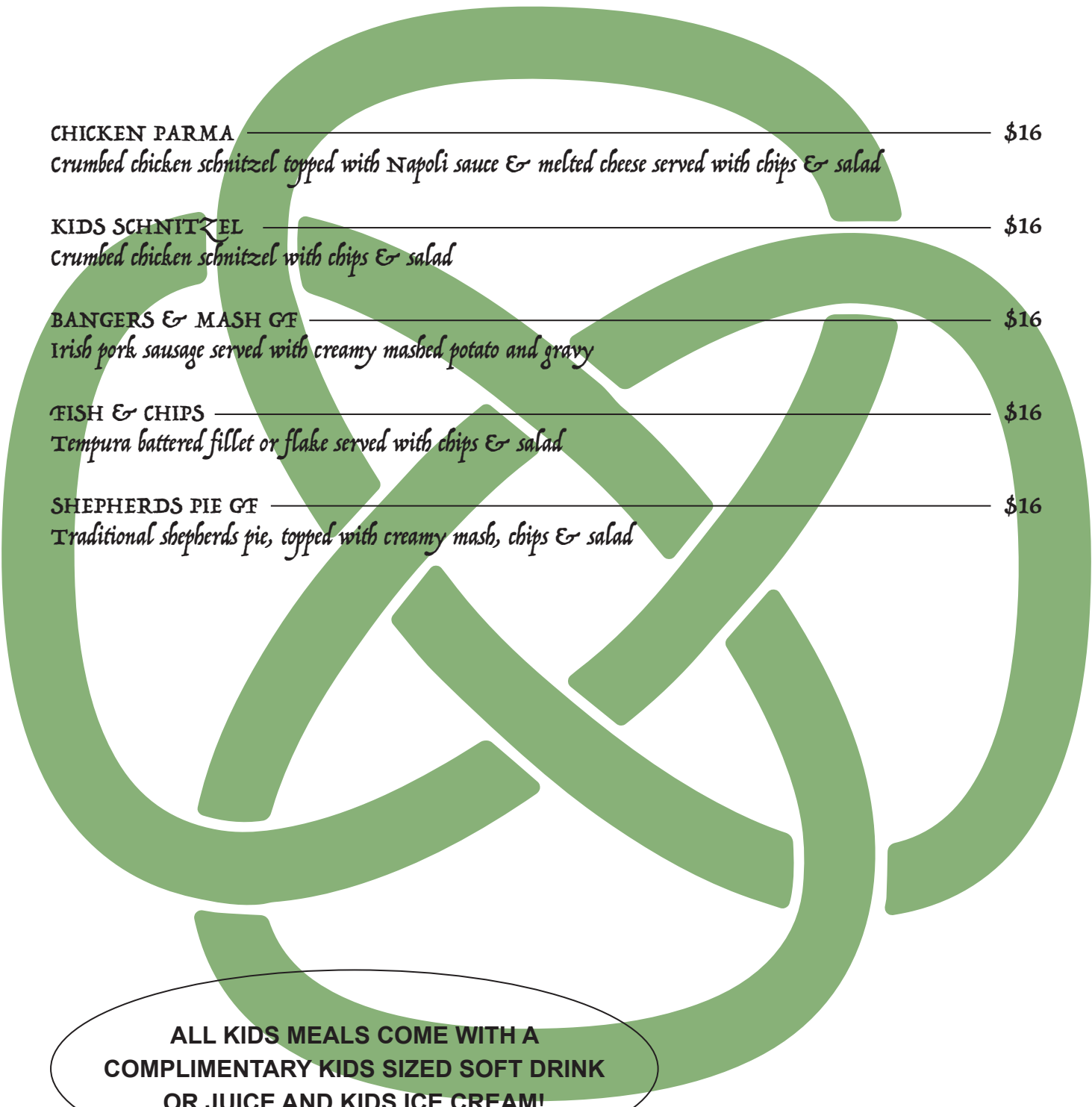
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KIDS MENU  
**BIACHLÁR PÁISTÍ**



<b>CHICKEN PARMA</b>	\$16
<i>Crumbed chicken schnitzel topped with Napoli sauce &amp; melted cheese served with chips &amp; salad</i>	
<b>KIDS SCHNITZEL</b>	\$16
<i>Crumbed chicken schnitzel with chips &amp; salad</i>	
<b>BANGERS &amp; MASH GF</b>	\$16
<i>Irish pork sausage served with creamy mashed potato and gravy</i>	
<b>FISH &amp; CHIPS</b>	\$16
<i>Tempura battered fillet or flake served with chips &amp; salad</i>	
<b>SHEPHERDS PIE GF</b>	\$16
<i>Traditional shepherds pie, topped with creamy mash, chips &amp; salad</i>	

**ALL KIDS MEALS COME WITH A  
COMPLIMENTARY KIDS SIZED SOFT DRINK  
OR JUICE AND KIDS ICE CREAM!**

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# THE CHIPPY SCEALLOGA

ALL OUR POTATOES ARE SOURCED VIA SPUD SISTERS OF BALLARAT  
AND HAND CUT IN HOUSE AND TRIPLE COOKED BY US!

All GF except \*

Beer battered onion rings *	\$10
Southern fried chicken *	\$14
Hand Cut 'Spud Sisters' Chips with ketchup	\$10
Wedges with bacon and cheese served with sweet chili and sour cream	\$16
Wedges with sweet chili and sour cream	\$12
Cheesy chips	\$12
Cheesy gravy chips	\$14
Cheesy curry chips *	\$14
Cheesy Garlic chip	\$14
Super chip (spiced chicken gravy) *	\$12
Super chip and cheese *	\$14
Battered sausages *	\$9
Chips and slaw	\$14
Chips cheese and slaw	\$16
Chips peas onion and gravy or curry	\$16
Add extra gravy/curry/super chip sauce / aioli	\$3

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DESSERTS  
**MILSEOGA**

BANOFFEE PIE ————— \$14  
*Sweet Pastry, filled with rich caramel, topped with banana and whipped cream with chocolate shavings*

APPLE PIE ————— \$14  
*House made apple pie with custard*

**LIQUID DESSERTS**

TRADITIONAL IRISH COFFEE ————— \$16  
*Jameson's whiskey, coffee and topped with freshly whipped cream*

BAILEYS COFFEE ————— \$16  
*The other Irish Coffee with baileys and freshly whipped cream*

COFFEE ROYAL ————— \$16  
*Brandy, coffee and freshly whipped cream*

AMERICAN ————— \$16  
*Jack Daniels, coffee and topped with freshly whipped cream*

SEVILLE COFFEE ————— \$16  
*Cointreau, coffee and topped with freshly whipped cream*

CARIBBEAN COFFEE ————— \$16  
*Coconut rum, coffee and topped with freshly whipped cream*

RUSSIAN COFFEE ————— \$16  
*Vodka, coffee and topped with freshly whipped cream*

HIGHLAND COFFEE ————— \$16  
*Scotch whiskey, coffee and topped with freshly whipped cream*

AUSTRALIAN COFFEE ————— \$16  
*Bundaberg Rum, Coffee and topped with freshly whipped cream*

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