



food

All day breakfast , pairings & platters,
pub classics and desserts.

All Day Breakfast



** Picture is for illustration purpose only.*

Irish Fry Up | \$21

White pudding, Irish pork sausage, Irish thick cut back bacon, eggs, mushrooms, baked beans, grilled tomato, panini bread and unsalted butter.

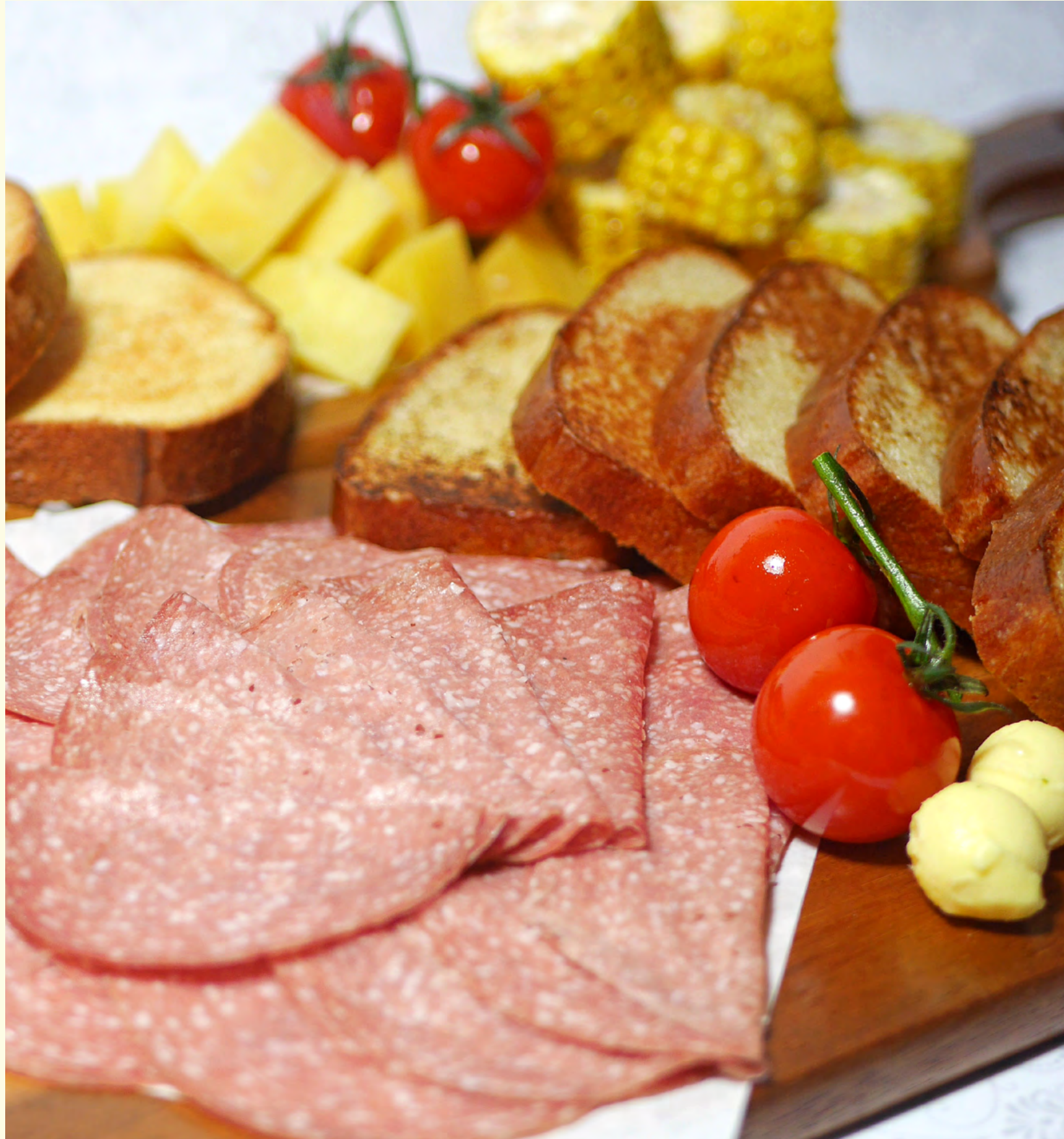
Soup



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Morel Mushroom Soup | \$15

A creamy soup of Morel, Cepes and Button mushrooms. Served with a homemade Brioche bun and unsalted butter.



pairings & platters

*Exciting new multi-sized platters will keep
your bums in your seats and your glasses full.
Here, Here...!*



Suggested
Spuddy Platter



Suggested
Boxty Platter



Ploughman's Salad

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ST.PADDY’S PLATTERS

- Spuddy Platter (Small) \$32**
A choice of 1 warm or cold protein (100g),
1 vegetable (60g), 1 starch and 1 type of dairy (30g).
- Boxty Platter (Medium) \$60**
A choice of 2 warm or cold protein (200g),
2 vegetable (120g), 2 starch and 2 types of dairy (60g).
- The Murphy Clan Platter (Large) \$90**
A choice of 3 warm or cold protein (300g),
3 vegetable (180g), 3 starch and 2 types of dairy (90g).

SUGGESTED PLATTER:
Ploughman’s Salad \$28
Veal brisket, 3 cheese, farmer’s bread, piccalilli,
pickled onions and gherkins.

All prices quoted are nett.

SANDWICH \$22

The sandwich comes with
2 slices of fresh homebaked
Farmer’s bread, lettuce, onions
and tomatoes. Served with either
fries or vegetable of the day.

- Step 1 : Choose 1 dairy (30g)**
- Step 2 : Choose 1 protein (100g)**



Suggested
The Murphy Clan Platter

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| COLD PROTEINS (Chilled) | ala carte |
|-------------------------------------|--------------|
| White Salami, 60g | \$10 |
| Irish on the Bone (Cured Ham), 60 g | \$10 |
| House Smoked Duck, 80g | \$23 |

| WARM PROTEINS (Room Temperature) | ala carte |
|-------------------------------------------------------------------------------------------------|--------------|
| Slow Roasted Veal Brisket, 120g (Choice of Bearnaise, Green Peppercorn or Red Wine Sauce) | \$18 |
| Boneless Glazed & Charred Pork Chop, 140g | \$25 |
| Roasted Tenderloin, 140g (Choice of Bearnaise, Green Peppercorn or Red Wine Sauce) | \$32 |

- STARCH** **ala
carte**
- Skin on Fries.....\$6
 - Homemade Farmer’s Bread (2 Slices).....\$4
 - Homemade Farmer’s Garlic Loaf (2 Slices)....\$5
 - Mashed Potatoes.....\$7
 - Gratin Potato.....\$9
- VEGETABLE**
- Quinoa Romesco.....\$9
 - Dry Rub Corn on the Cob.....\$7
 - Full Sliced Grilled Butternut Pumpkin.....\$9
 - Whisky Vine Tomato.....\$7
 - Kale with Quinoa and Mushroom.....\$7
 - Vegetable of the Day.....\$6
- DAIRY (30 g)**
- Smoked Farmhouse Cheddar.....\$9
 - Mature Farmhouse Cheddar.....\$9
 - Spiced Gouda Cheese.....\$7

All prices quoted are nett.

pub Classics





01

Nouveau Caesar Salad | \$18

Baby romaine lettuce served with our home made garlic croutons, shaved parmesan cheese and bacon bits, drizzled with a mouth-watering caesar dressing and sprinkled with pomegranates. You are able to use your fingers to eat the salad leaf by leaf. Try it!

Add \$2 for poached egg /
Add \$2 for chicken / Add \$3 for prawn

02

Tullamore Kale Salad | \$17

Kale sautéed with garlic and lemon vinegar dressing. Topped with feta cheese and pomegranate.

Add \$2 for chicken / Add \$3 for Prawn

03

Offaly Rocket | \$18

Arugula tossed in a homemade blueberry dressing and blended with feta cheese, blueberries and pomegranate.

Add \$2 for chicken / Add \$3 for Prawn

04

Mussels of the Day | \$25

A pot of freshly cooked mussels served in a traditional clear broth and fries.
(Please check with our servers for availability)

05

Beef Tenderloin Steak | \$26

A 160g grass-fed Tenderloin, seared to your liking, served with a side of daily vegetables and baby potatoes with bacon bits and herbs, topped with a creamy peppercorn sauce.

06

Bacon Faggots | \$21

Pork organ meatballs wrapped in streaky bacon and baked in the oven, topped with cider stewed onions and served with our signature mushy peas and mashed potatoes.

07

Traditional Roast Beef | \$22

Slow roasted hand-carved prime beef topped with our home-made gravy served together with creamy mash, daily vegetables and Yorkshire pudding.

08

DAILY SPECIAL | \$22

Please ask our friendly staff.

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09

Fish N Chips | \$25

Freshly filleted red snapper, battered in an age old Ale recipe. Deep-fried at 290° C. Served with straight cut skin on fries, our homemade mushy peas and tartar sauce. (Our fish is filleted daily and may contain bones. Please consume cautiously.)

11

Shepherd's Pie | \$18

The most classic of all pub dishes. Stewed lamb minced topped with mash potatoes, lightly grilled and truly tasty.

13

Tomahawk Steak | \$125

1 kg of grass-fed Australian prime beef. Whiskied and then cooked for 3 hours by sous-vide. Grilled to perfection and served with a dollop of garlic butter. A choice of fries or mashed potatoes. Bearnaise, Green Peppercorn or Red Wine sauces available on a free flow basis. Good for 2-3 pax.

** This item is cooked by method of sous-vide and therefore the tenderness is medium.*

*** Please allow 20 - 25 minutes serving time.*

10

1950's Classic Burger | \$24

Daily baked brioche burger bun proofed and perfected in our kitchen. A balance of tomato and mustard remoulade. Topped with Irish Mature Cheddar and pickled red onions. This burger pays homage to the original mother of all burgers...

** The tenderness is served medium by default.*

12

Rack of Lamb | \$33

Grilled lamb rack served with a full sliced and seared butternut pumpkin, mashed potatoes and topped with brown mint sauce.

*** Please allow 20 - 25 minutes serving time.*

14

Bacon Butty | \$20

Freshly baked homemade Farmer's bread sandwich packed with Irish thick cut smoked back bacon infused with Worcestershire sauce and served with fries.

15

Ham & Cheese Sandwich | \$22

Freshly baked homemade farmer's bread sandwich with Irish on the Bone (cured ham) and Irish Cheddar Cheese. Served with fries.

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16

Bangers N' Mash | \$22
Three pieces of pork sausage served with our signature Parmesan mash, cider onion gravy and baked beans.

17

Connemara Chicken | \$18
A tender fried chicken breast stuffed with sliced Irish Mature Cheddar and bacon. Served with our homemade brown sauce and a choice of fries or mashed potatoes.

18

Old School Irish Stew | \$25
Chunks of lamb leg sous-vide for 3 hours, combined with a melange of baby potatoes, carrots, celery, onions and sliced potatoes in a traditional gravy fortified with Kilkenny. Served with 2 slices of our homemade farmer's garlic loaf.

** Please note the lamb is served in tender chunks and is prepared separately from the base jus.*
*** Please allow 20 - 25 minutes serving time.*

19

Irish Sausage Pie | \$18
Traditional Suet Pastry. Deconstructed English Sausages with added sage and thyme. Minced chicken breast and a smoky aroma of Irish country bacon. Served with mash, mushy peas and gravy.

** This Pork Pie is served hot.*

20

Beef & Guinness Pie | \$18
Chunks of sous-vide leg of beef and vegetables in our homemade Guinness gravy, topped with a puff pastry lid.

** Please note the beef is served in tender chunks and is prepared separately from the base jus.*
*** Please allow 20 - 25 minutes serving time.*

21

Salmon Fillet | \$22
Pan-fried skin-on salmon fillet, served with daily vegetables and baby potatoes with bacon bits and herbs, topped with a lemon vinaigrette dressing.

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Asian Corner

01

Crispy Chicken | \$16

Deep fried tender chicken leg served with coconut rice, homemade sambal belachan (a popular spicy chilli) and achar (contains peanuts).

02

Chicken Tikka Masala | \$16

Tender chargrilled boneless chicken chunks marinated in yoghurt and chat masala served in a mild, rich and creamy curry. Accompanied with briyani rice and papadum.



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Desserts

01 Apple Crumble | \$13

Granny Smith apples cooked with triple sec and roasted pinenuts, topped with homemade crumble and served with a scoop of vanilla ice-cream.

02 Molten Chocolate Lava Cake | \$13

Freshly baked chocolate cake with a mouth-watering molten chocolate center. Served with a scoop of vanilla ice-cream.

03 Renaissance Baklava | \$15

Decadence! Made up of 8 layers of filo pastry with crushed pistachios and cinnamon powder, glazed in honey and served with a scoop of our homemade black truffle, cookies & vanilla pod ice-cream.

Vanilla Ice Cream

Single | \$6

Double | \$10

Truffle Cookies & Cream Ice Cream

Single | \$10

Double | \$17