



## LUNCH MENU

12-4pm

Food by Gourmet Food Parlour

### SMALL PLATES

- Soup of the day** with artisan bread **5.50** *(see server for allergens)*
- Wild mushroom arancini**, lemon & garlic aioli **8** (1,4,5,11)
- Salt & pepper calamari** with citrus aioli **8** (1,7,8)
- Artisan breads** - tomato & olive tapenade, red pepper hummus **7** (1,2,13)

### MAINS

- Cajun chicken quesadilla** - Monterey Jack, salsa, guacamole & sour cream dips, served with sweet potato fries **14** (1,4,5,8,10)
- v Superfood quesadilla** - vegan cheese, spinach, artichoke, sweet potato, salsa & guacamole, served with rustic fries **14** *(add chicken +2)* (1,8)
- Wild mushroom pappardelle**, tarragon & prosecco cream **14** *(add chicken +2)* (1,4,12)
- Irish beef burger** - cheddar, crisp pancetta, lettuce, tomato & relish, served with rustic fries **16** (1,4,12)
- gf Maple & sesame salmon**, lemon infused lentils, crispy kale, roasted rosemary & garlic potatoes **17** (4,6,14)
- Chicken wings** - spicy buffalo or sticky bourbon sauce, blue cheese dip, rustic fries **16** (4,8,11,14)

### SANDWICHES 9

- Chicken & stuffing** - garlic aioli on bretzel granary (1,2,4,5,10)
- Pastrami Reuben** - sauerkraut, onion, Swiss cheese & chipotle aioli on sourdough bread (1,2,4,5,10)
- Mediterranean tuna** - rocket, red onion, tuna, citrus aioli on ciabatta (1,2,4,5,6,10)
- v Vegan wrap** - artichoke & roast red pepper, spinach, spicy salsa & avocado (1,2,8,10)
- BBQ beef short rib** - tobacco onions, red cabbage & scallion slaw on brioche bun (1,2,4,5,10)

### SALADS 12

- Niçoise** - tuna, boiled egg, baby potatoes, green beans, tomato & red onion, caper berries & citrus dressing (5,6)
- Classic Caesar** - cos lettuce, bacon, garlic & herb croute, Caesar dressing & parmesan *(add chicken or smoked salmon +2)* (1,4,5,10,11)
- v Superfood** - lentil, orange, beetroot & spinach, toasted pine nuts, pomegranate & citrus dressing *(add chicken or smoked salmon or goat's cheese +2)* (2)
- Tiger prawn** - prawn, cucumber, grapefruit, cashew nuts, sweet ginger & chilli dressing (2,7)
- Chicken & chorizo** - sundried tomato, red onion, rocket & mango dressing (4,12)

### SIDES

- Rustic fries** 5 (8)
- Sweet potato fries** 5 (8)
- Buttered greens** 6 (4)
- Green salad** 5

#### Allergens

1. Gluten 2. Nuts 3. Peanuts 4. Milk 5. Eggs 6. Fish 7. Crustaceans 8. Soybeans 9. Molluscs  
10. Mustard 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Celery 15. Varies

**v:** vegetarian **gf:** gluten-free

### DESSERTS

- Salted carmel brownie** 6 (1,2,4,5)
- Caramelised apple tart** 6 (1,4)
- Cheesecake special** 6 (15)
- gf Snickers cake** 5 (1,5,6)
- Raspberry roulade** 6 (1,5,6)

*all above served with vanilla ice cream*



## BREAKFAST MENU

8-11 am

*Food by Gourmet Food Parlour*

### FROM THE KITCHEN

**Scrambled egg** on sourdough toast 6 (1,2,7)

**Protein omelette** – egg white, spinach, cherry tomatoes 12 (2)

**Porridge** with honey & berries 7 (1,7)

**Poached eggs** & smashed avocado with chilli jam on toast 9 (1,2,7)

**Eggs Benedict / Florentine / Royale** 12 (1,2,3,7)

**Smoked salmon scrambled eggs** on sourdough 11 (1,2,3,7)

**Half / full Irish** 9 / 13 (1,2,5,7)

### FROM THE STATION

**Granola**, yoghurt & berries 7 (1,7)

**Fresh pastry** 3 (1,2,7)

### COFFEES

Espresso 2.50 Double espresso 2.75 Americano 2.70 Cappuccino 2.90 Macchiato 2.50

Latte 2.85 Flat white 2.50 Mocha 3 Hot chocolate 3

### TEAS

Irish Breakfast Tea 2.50 Earl Grey 3.50 Yunnan Green 3.50 Gunpowder & Mango 3.50 Ginger & Lemongrass 3.50

Camomile 3.50 Wild Berry 3.50 Rooibos & Caramel 3.50 Peppermint 3.50 Liquorice 3.50 Ceylon Black (Decaf) 3.50

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