

WINE LIST

FRANCE **Bouchard Aine €34.00**
Fleurie 2008
Chablis 2008

AUSTRALIA **Oxford Landing €19.00**
Sauvignon Blanc 2010
Cabernet Shiraz 2009

ARGENTINA **Alamos €24.00**
Malbec 2009

SOUTH AFRICA **Winery of Good Hope €21.00**
Chenin 2008
Cabernet Merlot 2009

ITALY **Marchesi Du Rubini €19.00**
Pinot Grigio 2009
Chianti 2008

HOUSE WINE

CHILE **El Descanso €18.00/BTL €5.50/Glass**
Sauvignon Blanc 2010
Chardonnay 2009
Merlot 2009
Cabernet Sauvignon 2009

CHAMPAGNE & ROSE
Taittinger NV €45.00
Brut Imperial

Marquis de Goulaine €19.00
Rose D'Anjou 2009

Sacchetto Prosecco €19.50

BOTTLE BEERS

Budweiser €4.50
Coors Lite €4.50
Miller €4.50
Corona €4.50
Heineken €4.50
Bulmers Cider €4.50
Non Alcoholic Beer €4.50
Smirnoff Ice €5.50
West Coast Cooler €5.50
West Coast Cooler Rose €5.50
W.K.D. blue €5.50

Soft Drinks €2.50
Coke
Diet Coke
fanta
Fresh Orange Juice
7Up
7Up Free
Sparkling Water
Lucozade
Glass of Milk €1.50

EARLY BIRD MENU

AVAILABLE 5PM-7PM DAILY
TWO COURSE FOR €18.00

Homemade Soup Of the Day Crusty Roll
Warm Cajun Chicken Salad
Garlic Mushroom, Cheese Herb Crumb
Toasted garlic Bread, Sweet Chilli & Mozzarella

Mediterranean baked Cod
Roasted Vegetable & tomato sauce

Sweet Chilli Steak pitta Pocket
Sour cream, garlic mayo & Chilli dip

Slow Roast Shank of Lamb,
Champ Mash & Roasmry Jus

Chicken & Brie Melt, set on Champ,
White wine & Leek Cream sauce,
red onion marmilade

Wild Mushroom Tagliatelle Pasta

Choice of one Side Order

Warm Chocolate Fudge Cake
House Famous Messy Merangue
Fresh Cream profiteroles

SWEET MENU

Warm Chocolate Fudge Cake €5.95

House Famous Messy Meringue €5.50

Fresh Cream Profiteroles €5.95

KnickerBocker Glory €5.50

Apple & Berry Crumble, vanilla custard €6.50

Banoffee Pie €5.95

Homemade Cheesecake €5.95

Pot of Tea €2.00

Coffee €2.25

Cappuccino €2.75

Latte €2.95

Espresso €2.25

Specialty Coffee

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