



3 course Set xmas Menu tables of 7+ €45pp

Starters

- Garlic Foccacia (V)(Gw,M)**
Siganture homemade foccacia with Roasted garlic butter.

Crispy Chicken Wings (Mu,Gw,Se,E,C,So)
Gojuchang glaze OR Whistler honey BBQ Both with garlic aioli.

Tiger Prawns (Cr,Gw,Su)
Lemon & Chilli butter with toasted garlic focaccia.

Breaded Lasagne Bites (M,Gw,E,Mu,C,Su)
Served with tomato & basil sauce, basil oil,Grana Padano.
- Pan Con Tomato (Vegan)(Gw,F)**
Brushetta style Focaccia, grated fresh tomato, lemon, garlic, olive oil.

Butter Beans on Toasted Focaccia(Vegan)(Gw,Se)
Hummus, garlic, chilli, smoked paprika, oregano, olive oil.

Tomato Arancini (Gw,C,E,M,Su) €14
Crispy risotto balls, sundried tomato & marscapone cream sauce.

Lamb Koftas (M,Gw,Su)
Strained yoghurt cream, pickled chilli,spring onion.

Neapolitan Pizza Menu

- Marinara (Vegan)(Gw)**
Pomodoro tomato, confit garlic, fresh basil, olive oil.
- Classic Marg (M,Gw)**
Pomodoro tomato base, Toonsbridge fior di latte, grana padano, fresh basil.
- The Gobbler (Gw,C,M,Su,E)**
Pomodoro tomato base, Turkey & Glazed Ham trimmings, sprout chiffonade, cranberry syrup.
- Nduja & Hot Honey (Gw,M)**
Spicy nduja, baby spinach, Toonsbridge fior di latte, Grana Padano, fresh basil, Lannleire hot chilli honey.
- Pesto Manifesto (Veggie)(Gw,M,Pe)**
Pomodoro Tomato, fior de latte, Burrata, Pepperoncini,wild scape pesto, fresh basil, grana padano.
- The GOAT (Gw,M,Su)**
Pomodoro tomato base, Ardsallagh goat's cheese, baby spinach, caramelized red onion, Toonsbridge fior di latte, Grana Padano, fresh basil.
- New York, New York (Gw,M)**
Pomodoro tomato base, Ispini Salami & Peperoni, grated mozzarella, Grana Padano, fresh basil.

Gluten free bases available on request!

Main Courses

- Catch of the Day (F,M)**
Chimmi Churri, parmesan & herb bravas, seasonal salad.
- Wild Mushroom Linguini (Gw,E,M)**
Roasted Ard Mhaca mushroom, creamy parmesan, crispy sage, hazelnut & truffle.
- Turkey Milanese 'Christmas Parm' (M)**
Breaded Turkey Breast, ham, smoked scamorza, tomato, parmesan & sage, cranberry & chilli relish.
- Beef Bourgogne (M)**
Beef stew, pearl onions, broccoli florets, bourgogne jus.

Dessert

- Baked Cheesecake (So,M,Su,Gw)**
Blueberry compote.
- Brownie Sunday (M)**
Homemade chocolate brownie, chocolate sauce & Vanilla gelato.
- Tiramisu (E,Gw,M)**
Espresso soaked ladyfingers, marseapone, Chocolate, Kahlua.
- Homemade Gelato (E,Mu,M,Su)**
Mango & Passionfruit, Salted caramel or Pisatccio (Po).

