



HARBOURMASTER

BAR & RESTAURANT

FRESH FLAVOURS

IN THE HEART OF THE IFSC

DINNER MENU

STARTERS

Soup of the Day

Served with our freshly baked penny loaf.
(dairy, wheat)
€7.95

Irish Chowder

Haddock, smoked cod, hake, king prawns, new potatoes in rich white wine sauce with traditional brown soda bread. *(celery, crustaceans, fish, milk, molluscs, sulphites)* €9.95

Tempura Wild Atlantic Prawns

Minted mango yoghurt, siracha aioli, pea shoots, charred lemon. *(crustaceans, milk, molluscs, wheat-gluten)* €10.50

Smoked Salmon Blini

Beetroot puree, salsa Verde, dressed leaves, heirloom radishes, charred lemon. *(crustaceans, milk, molluscs, wheat-gluten)* €10.00

Garlic & Hummus Flatbread

Dressed green leaves, Asian slaw, dehydrated cherry tomatoes. *(egg, mustard, wheat-gluten)* €8.50

Slow cooked Bourbon BBQ Pork Ribs

Green Apple Salsa, Roasted baby corn. *(egg, mustard, wheat-gluten)* €12.50

SALADS

Classic Caesar Salad

Romaine lettuce, rosemary croutons, parmesan shavings and smoked pancetta. *(crustaceans, egg, fish, milk, wheat-gluten)* Starter €8.00 or Main €12.00 Add Chicken €4.50 Add Prawns €5.50

Three Bean & Charred Mozzarella Pearls

Basil Vinaigrette, Toasted Seeds, Cherry Tomato Pesto, Baby Kale. *(vegan on request) (milk, peanuts, sesame seeds, soybeans, mustard, sulphites)*
€10.50 Add Chicken €4.50

BURGERS

Chuck & Brisket Beef Burger

Brioche bun, smoked cheddar, little gem lettuce, smoked pancetta, house tomato relish & Garlic Ranch. €15.50 Add onions €1 Make a Double €16.50 *(egg, milk, mustard, sulphites, wheat-gluten)*

Buttermilk Fried Chicken Burger

Brioche bun, Monterey cheese, little gem lettuce, avocado salsa, sour cream & French Fries. *(egg, milk, mustard, sulphites, wheat-gluten)* €17.50

Vegan Beetroot Protein Burger

Little gem lettuce, avocado salsa, vegan cheddar & Vegan Yoghurt, French Fries. *(mustard, sesame seeds, soy, sulphites, wheat-gluten)* €17.50

SIDES (upgrade €1)

Creamy Champ Mash *(milk)* €5.00
French Fries *(wheat)* €4.00 **Green Leaf Salad** €5.00
Hummus Dip *(egg, nuts)* €2.50 **Wedges** €5.00

BOOK EARLY

Don't Miss Out on the Best
Christmas Party Packages:
info@harbourmaster.ie

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FAVOURITES

Harbourmaster's Famous Chicken Wings

Choice of Spicy Butter Sauce, our Bourbon BBQ Sauce or Classic Salt & Chilli. (*celery, milk, mustard, sulphites*) **€13.00**
Wings & Fries €15.50 (wheat-gluten)
Add Blue cheese €1.00 (milk)

Traditional Battered Fish & Chips

Minted pea puree, house tartar sauce, charred lemon.
(*egg, fish, mustard, wheat-gluten*) **€18.00**

Southern Fried Buttermilk Chicken Tenders

Pepper sauce, house ranch, Asian slaw & French Fries. (*egg, milk, mustard, wheat-gluten*) **€16.50**

Irish Beef Steak: 8oz Rib Eye

Portobello mushrooms, house fries, choice of 1 of sauce - triple peppercorn sauce, garlic butter or béarnaise. (*egg, milk, sulphites*) **€37.50**

Irish Beef Steak: 10oz Sirloin Steak

Portobello mushrooms, house fries, choice of 1 of sauce - triple peppercorn sauce, garlic butter or béarnaise. (*egg, milk, sulphites*) **€36.50**

MAINS

Fettuccine Alfredo & Garlic Focaccia

Basil & Cherry Tomato Pesto, shaved Parmesan, virgin olive oil. (*milk, mustard, sulphites, wheat-gluten*) Add **Chicken €4.50 Add Prawns €5.50 (crustaceans) €15.00**

Super Food Thai Yellow Curry

Roasted courgettes, snap peas, chickpeas, jasmine rice and our house flatbread. (*molluscs, mustard, soy, wheat-gluten*) **€14.50: Add Chicken €4.50 Add Prawns €5.50 (crustaceans)**

Supreme of Chicken & Black Garlic

Shimeji mushrooms, broad beans, asparagus, charred leek puree, mashed Irish potatoes. (*milk, sulphites*) **€20.00**

Slow Braised Shoulder of Irish Lamb

Sautéed bacon, savoy cabbage, carrot puree, thyme potato, mint gremolata. (*milk, sulphites*) **€26.00**

Pan Roasted fillet of Hake & Seasonal Vegetables

Dill oil, heirloom baby carrots, courgettes, snap peas, new potatoes. (*milk, sulphites, fish*) **€26.50**

CHEF'S RECOMMENDATION - STEAK ON A LAVA STONE

8oz Rib Eye Steak Portobello mushrooms, house fries, garlic butter, peppered sauce, béarnaise. (*egg, milk, sulphites*) **€36.00**

10oz Sirloin Steak Portobello mushrooms, house fries, garlic butter, peppered sauce, béarnaise. (*egg, milk, sulphites*) **€36.00**

Sides (upgrade €1): French Fries (wheat-gluten) €4.00
Creamy Champ Mash (milk) €5.00 Green Leaf Salad €5.00
Hummus Dip (egg, nuts) €2.50 Wedges €5.00

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