

STARTERS

SOUP OF THE DAY

Freshly prepared each day, served with warm homemade brown bread. *(milk, sulphites, wheat-gluten)* **€7.95**

IRISH CHOWDER

Smoked cod, hake and Atlantic prawns in a rich Irish seafood chowder, served with warm soda bread. *(celery, crustaceans, fish, milk, molluscs, sulphites, wheat-gluten)* **€9.95**

SANDWICHES

6OZ IRISH STEAK SANDWICH

Grilled Irish sirloin, caramelised harissa onions, béarnaise, peppercorn sauce and baked ciabatta. Served with fries or today's soup. *(egg, milk, mustard, wheat-gluten, sulphites)* **€22**

HOT HONEY BUTTERMILK CHICKEN

Crispy buttermilk chicken, hot honey glaze, Monterey Jack, shredded lettuce, vine tomatoes and garlic aioli on toasted sourdough. Served with French fries or soup. *(egg, milk, mustard, wheat-gluten)* **€16.50**

ROAST IRISH BEEF MELT

Slow-roasted Irish beef, smoked cheddar, fried onions and peppercorn sauce on toasted sourdough. Served with your choice of French Fries or soup. *(egg, milk, mustard, sulphites, wheat-gluten)* **€17.95**

CHARRED HALLOUMI FLATBREAD

Charred halloumi, whipped feta, roasted peppers, basil pesto, toasted pine nuts and Sriracha. Served with French fries. *(milk, mustard, nuts, soy, sesame seeds, sulphites, wheat-gluten)* **€17.50**

NEW SUMMER BBQ BUFFET MENU

HARBOURMASTER.IE/EVENTS

SALADS

CLASSIC CAESAR SALAD

Classic Caesar salad with crisp baby gem lettuce, rosemary croutons, aged Parmesan, crispy pancetta and Caesar dressing. *(egg, fish, milk, wheat-gluten)* Starter **€8.50** / Main **€13.50**

Add Chicken €4.50

Add Prawns (crustaceans) €5.50

Add Smoked Tofu €4.50

BURRATA & HERITAGE TOMATOES

Creamy burrata, heritage tomatoes, basil pesto, rocket and toasted focaccia. *(milk, nuts, sesame seeds, soy, mustard, sulphites, wheat-gluten)* **€16.00**

SIDES (UPGRADE €1)

French Fries *(may be traces wheat-gluten)* **€4**

Creamy Mash *(milk)* **€5**

Green Leaf Salad **€5**



MAINS

New MUSHROOM TAGLIATELLE

Fresh egg tagliatelle tossed in a rich, creamy Alfredo sauce with a selection of wild mushrooms, finished with fragrant truffle oil and crispy pancetta for the perfect savoury crunch. Finished with grated Parmesan and fresh herbs. *(milk, mustard, soy, sulphites, wheat-gluten)* **€16.95**

Add Chicken €4.50

Add Prawns (crustaceans) €5.50

Add Smoked Tofu €4.50

New THAI RED COCONUT CURRY

A fragrant Thai-inspired red coconut curry with roasted seasonal vegetables, simmered in a rich, creamy coconut sauce with aromatic spices. Served with fluffy jasmine rice and warm grilled flatbread. *(fish, mustard, soy, wheat-gluten)* **€15.50**

Add Chicken €4.50

Add Prawns (crustaceans) €5.50

Add Smoked Tofu €4.50

Add Lamb €5.50

New SLOW-BRAISED BEEF RIGATONI

Slow-cooked Irish beef ragù, rigatoni, whipped ricotta and aged Parmesan. *(milk, mustard, soy, sulphites, wheat-gluten)* **€20.50**

GARLIC & HERB PRAWNS

Wild Atlantic prawns cooked in garlic butter with roasted vine tomatoes, toasted focaccia and lemon herb aioli. *(crustaceans, egg, milk, mustard, wheat-gluten)* **€18.50**

STEAK on a LAVA STONE

Caution: be careful of extremely hot stone

8oz RIB EYE STEAK

An 8oz rib-eye steak served sizzling on a hot lava stone, served with roasted vine tomatoes and charred king oyster mushrooms, house fries, garlic butter, béarnaise and peppered sauce. *(egg, milk, sulphites)* **€40**

10oz SIRLOIN STEAK

10oz sirloin steak on a hot lava stone served with roasted vine tomatoes and charred king oyster mushrooms, house fries, garlic butter, béarnaise and peppered sauce. *(egg, milk, sulphites)* **€42**

BURGERS

HARBOURMASTER BEEF BURGER

Smashed Irish beef patty on a brioche bun topped with smoked cheddar, house burger sauce, little gem, tomato, pickles and sriracha onions. Served with French fries *(egg, milk, mustard, sulphites, wheat-gluten)* **€17.00**

Make it a Double €20

Add Bacon €1.50

BUTTERMILK CHICKEN BURGER

Crispy buttermilk chicken breast on a brioche bun with Monterey Jack cheese, lettuce, apple & fennel slaw, and garlic ranch. Served with fries. *(egg, milk, mustard, wheat-gluten)* **€18.50**

New BBQ PULLED PORK BURGER

Slow-smoked pulled pork, smoked Gouda, charred pineapple salsa and chipotle mayo on a potato bun. Served with French fries. **€17.95** *(egg, milk, mustard, sulphites, wheat-gluten)*

VEGAN BURGER

A plant-based patty, vegan cheddar, avocado cream, lettuce and vegan aioli. Served with French fries. *(mustard, sesame seeds, soy, sulphites, wheat-gluten)* **€17.95**

Add Caramelized Harissa Onions €1

FAVOURITES

OUR FAMOUS CHICKEN WINGS

Crispy chicken wings served with your choice of sauce: Spicy Butter Sauce, Bourbon BBQ, Honey Sriracha, or Salt & Chilli *(celery, milk, mustard, sulphites, traces gluten may be found)* **€13.95**

WINGS & FRIES *(wheat-gluten)* **€16.50**

Add Blue Cheese (milk) €1

BOURBON BBQ PORK RIBS

Tender pork ribs, slow-cooked to perfection and glazed with a rich Bourbon BBQ sauce, served with a refreshing green apple salsa, French fries, and roasted baby corn *(celery, milk, sulphites, wheat-gluten)* **€19.50**

SOUTHERN FRIED CHICKEN TENDERS

Crispy chicken tenders served with peppercorn sauce, house-made garlic ranch, vibrant Asian slaw, and French fries *(egg, milk, mustard, wheat-gluten)* **€17.00**

HUMMUS & SPINACH BOWL

A medley of toasted seeds, baby spinach, creamy avocado slices, sweet pomegranate seeds, and roasted beetroot, paired with velvety hummus & Citrus Quinoa grains. *(almonds, egg, milk, mustard, sesame seeds, wheat-gluten)* **€15.50**

Add Chicken €4.50

Add Prawns (crustaceans) €5.50

Add Tofu €4.50

Add Falafel €4.50

TRADITIONAL BATTERED FISH & CHIPS

Crisp battered fish served with golden fries, accompanied by minted peas, house-made tartar sauce, and charred lemon. *(egg, fish, mustard, wheat-gluten)* **€18.50**

Parmesan Fries *(milk, traces wheat-gluten)* **€5**

Wedges *(wheat-gluten)* **€5**

Hummus Dip *(egg, nuts)* **€3**