



LUNCH MENU

Beef Chilli Nachos (GF, VO) \$10.00

With kidney beans & melted cheese, sour cream & salsa

Add jalapeños \$2.00

Ted's Quiche & Salad \$10.00

Bacon, salami and cheddar quiche served with mixed greens salad

Dougal's Quiche & Salad (V) \$10.00

Leek, mushroom and gouda cheese quiche served with mixed green salad

Jack's Summer Salad \$10.00

Pumpkin and beetroot with cos lettuce, cherry tomatoes, cucumber and onion with a honey and Dijon dressing

Caesar Salad \$12.00

Croutons, boiled egg, anchovies, streaky bacon, parmesan cheese and caesar dressing.

Add chicken or avocado \$4.00

Popcorn Shrimp \$16.00

Deep fried crunchy shrimp served on a chunky bed of tomato salad and focaccia bread with chipotle mayonnaise

Jacket Potato \$14.00

Oven baked, served with a side salad. Filled with pulled

Tramezzio Sandwich \$14.00

A soft folded sandwich with ham & cheese or red onion & cheese, served with a cherry tomato and mixed bean salad

Chicken Burger \$14.00

Battered chicken breast, lettuce, tomato and tasty chipotle mayo. Served with home cut fries

Gaelic Cheeseburger \$14.00

120g beef patty with cos lettuce, tomato, red onion, smoked cheese and a garlic & chilli tomato relish. Served with home cut fries

Mac's Beer Batter Fish & Chips \$14.00

Served with home cut fries, lemon wedge and tartare sauce

120g Rump Steak \$15.00

Served with steak cut fries, jus and béarnaise sauce.

Full Irish Breakfast \$22.00

Bacon, black pudding, sausage, field mushroom, baked beans, hash browns, tomato and your choice of eggs. Served with ciabatta toast

Lasagne \$18.00

Layers of pasta, mince and cheese sauce. Served with salad

250g Angus Beef Sirloin (DF) \$22.00

Chargrilled to your liking. Served with home cut fries and mesclun

400g T-bone (DF) \$36.00

Rosemary marinated beef T-bone steak with housecut fries, grilled tomato, side salad and dressing

Sauces \$3.00

Jus

Vamp

Béarnaise

Mushroom

Peppercorn

V: Vegetarian

VO: Vegetarian Option

GF: Gluten Free

DF: Dairy Free



LUNCH MENU

THE BURGERS

Gaelic Burger \$23.00

180g beef patty with cos lettuce, tomato, red onion, smoked cheese and a garlic & chilli tomato relish. Served with home cut fries

Conor McGregor Burger \$26.00

Burger 200g prime beef in a hefty corn-dusted bap, filled with onion rings, mushrooms and melted cheese. Served with kumara fries. Can you tackle the McGregor?

Two Birds One Bun \$24.00

Our popular WOAP burger is back! A battered double chicken breast burger with tomato, lettuce, chipotle mayonnaise and homecuts fries

FROM THE SEA

Chilled Baked Salmon (DF) \$24.00

Flavoured with ginger and sesame served with mixed seasonal salad, sweet chilli balsamic dressing and wheat crackers

Catch of the Day (DF) 28.00

White fish on a bed of spinach, steamed 'en papillote' with asparagus, mixed capsicums, red onion and white wine. Served with buttered gourmet potatoes and mesclun garnish

Mac's cold Beer Battered fish and Chips \$23.00

With homemade tartare sauce and slaw

FROM THE GARDEN

Pot 'O' Gold (GF) \$23.00

Roasted gold & red beetroot and carrot shards topped with goat's cheese. Served with cucumber and avocado salad with a honey Dijon dressing

Roasted 'Pumpkin & Halloumi Burger \$24.00

Served on a corn dusted bun with lettuce, tomato and home cut fries

SIDES

Seasonal vegetables \$16.00

Medley of mushrooms \$16.00

Fried eggs - two free range \$5.00

Side salad \$16.00

Corn on the cob \$5.00

Home cut fries \$5.00

Coleslaw \$14.00

Garden peas \$3.00

SAUCES

Peppercorn \$3.00

A warm creamy sauce

Jus \$3.00

Classic with a hint of thyme

Vamp \$2.00

Garlic & parsley butter

Bearnaise \$3.00

Buttery tarragon flavour

Mushroom \$3.00

Sauce warm creamy mushroom sauce

Irish Hiccup \$3.00

Rich creamy Irish whisky sauce

Allergy Policy:

We attempt to cater to dietary requirements where possible, however we advise celiacs that due to our kitchen work flow we are unable to 100% guarantee that there wont be traces of flour present. All other allergies must be reported to the manager to ensure you have a safe experience. Thanks.

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