

IRISH HERITAGE WEEK

11th - 17th March | \$110 per person



SHARING BOARD

Spring Onion Potato Bread

prawn, garlic & seaweed butter
(NF)

Smoked Ham Hock & Cabbage Croquettes

parsley dipping sauce
(GF)(NF)

Onion & Irish Cider Cappuccino

mature cheddar croute
(V)(NF)

SECOND COURSE

Black Mussels

'Cashel Blue' cheese sauce
(GF)(NF)

MAIN

Free Range Pork Cutlet

roast chat potato, braised leeks, 'Clonakilty' black pudding
chive & YVD cows curd
(NF)

or

Pressed Lamb Shoulder

'Irish' butter potato terrine, sweetbreads
roast carrot, baby turnip & shallot, lamb jus
(GF)(NF)

SHARING DESSERT

Baby Guinness

'Kahlua' dark chocolate cremeux 'Baileys' cream whip
(NF)

'Mauds' Fruit Crumble

seasonal berries & apple, traditional custard
(NF)

Caramelised Brown Bread Ice Cream

salted butter caramel syrup
chocolate soil crumb
(NF)



Irish food rightly or wrongly is associated with the potato. It was a late addition to the food of Ireland, only arriving in late 18th century. Yet its association with Ireland and the crops collapse between 1846 to 1849, contributing with other historical factors led to the Irish famine. This has masked the true bountiful & rich history of Irish foods.

Surrounded by sea, pristine rivers and lakes, nutrient rich grasses, heathers, hedgerows & woodlands, Ireland has so many other foods in abundance, variety & unique in flavour. These combinations and attributes have led to Irish foods being sourced from the world over. Beef, lamb, dairy & seafood are but a few sought throughout kitchens of the world.

The menu has been created with a nod to the past, items found the world over on shelves and twists on classics. Using the humble potato in a centuries old dish, potato bread. Recreating simple steamed mussels found all across coastal villages, towns & cities with world wide famous Cashel Blue cheese.

Irish butter for its richness in flavour, Clonakilty pudding for its unique aromas to compliment pork. A sweet twist on a Baby Guinness and using another staple of every Irish home, Brown Bread in a new way, flavoured ice cream.

Go raibh maith agat agus taitneamh a bhaint as...
(thank you & enjoy)