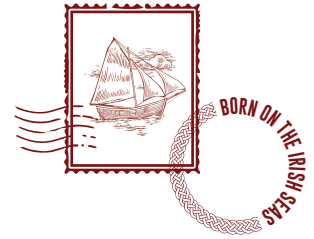


KITCHEN OPEN DAILY	FOOD MENU
SERVING LUNCH & DINNER	

the GALWAY HOOKER

IRISH PUB



OYSTERS

WA albanly rock or
SA smokey bay rock

4 each
22 ½ dozen
35 1 dozen

best enjoyed
with a pint of
Guinness or nip of
Jamesons Caskmates
Stout

shallot vinegar, lemon /
kilpatrick +50c per oyster



POTATOES & CO.

chips, red sauce, garlic mayo / 10

chips, curry sauce / 12
+add cheese \$2

buttered potato mash / 9

steamed greens, lemon, olive oil / 10

potato gratin / 12

cauliflower cheese, breadcrumbs / 12

roasted carrots, whisky glazed / 12

DESSERT

soda bread pudding / 13

salted caramel ice cream, custard

chocolate & whiskey nemesi / 14

double cream **GF**

cheese 50gm per portion served / 12

with fruit bread, onion jam, honey

cashel blue - Ireland, Tipperary
semi soft blue, cow's milk

crottin de chevre - France, Berry
white mould goat cheese

ENTREES

house brown bread, butter, sea salt	5
salt and pepper calamari, garlic mayonnaise, lemon GF	16
potato croquettes, bacon, cheddar, parsley sauce	14
wild mushrooms, basil pesto, potato pancakes	17
beef tartare, shallot, gherkin, egg, horseradish, potato crisps GF	18
pork sausage rolls, red sauce	14
chicken wings, hot sauce, sour cream	15
king prawns, garlic, chilli, lemon, parsley GFO	22
galway hooker tasting plate, cold cuts, house made pickles, cheddar, potted meats, onion jam, soda bread	30

MAINS

goat cheese & caramelised red onion tart green bean, shallot, dressed leaves	23
galway hooker burger beef pattie, bacon, cheese, lettuce, tomato, garlic mayonnaise, onion jam	23
irish pork sausages potato mash, onion gravy	25
fish & chips beer battered WA fish fillet, chips, tartare sauce, lemon GFO	26
caesar salad +add chicken \$6 bacon, croutons, cos lettuce, parmesan, egg GFO	18
grain salad +add chicken \$6 pearl barley, quinoa, lentils, apple, fennel, almonds, currants GFO	19
reuben sandwich corned beef, cheddar, pickles, thousand island dressing, rye bread, potato crisps	20
irish stew lamb, onions, potatoes, carrots, thyme, brown bread GFO	24
corned beef brisket young carrots, horseradish & potato dumplings, beef tea	28
beef & guinness pie potato mash, gravy	28
scotch fillet steak 300gm chips, garlic butter GF	32
fillet steak 220gm triple cooked chips, mushrooms, peppercorn sauce GF	38
fish of the day	MP
full irish breakfast bacon, black pudding, pork sausage, fried eggs, roast tomato, brown bread, butter +add magners cider bottle \$8 / barry's tea \$4 / berocca \$3	25