

APIARY • BAKERY • CHARCUTERIE

ST. PATRICK'S DAY MENU 2019

BREAKFAST:

(Served till 3:30 PM)

IRISH BENNY WITH CHEDDAR SAUCE (GF OPTION AVAILABLE)

Brisket, Tomatoe, poached egg and Cheddar Chive sauce \$15

VEGETARIAN BENNY (GF OPTION AVAILABLE)

Avocado Salsa, Grilled Tomatoe, Poached Egg, Hollandaise sauce \$14

HOUSE MADE BACON AND CABBAGE HASH (GF)

Fried Egg, Irish Bacon and Savoy Cabbage Fry-up \$12

WATERFORD BLAA BACON AND EGG BUTTY (GF OPTION AVAILABLE)

Buttered Soft Irish Bun with Bacon and Fried Egg, served with Tatters \$14

AVAILABLE ALL DAY

Appetizers:

POTCHOS (GF)

Irish Potato nachos topped with Smoked Cheddar, Green Onions, diced Tomatoes and house made lacto-fermented Jalapeno's \$17.5

CORNED BEEF POUTINE WITH GUINNESS GRAVY (GF OPTION)

Hand cut chips topped with beef brisket, Irish Cheddar and gravy made from da Black stuff \$19

Dessert:

GUINNESS TRIO

House made Guinness Ice-cream, Guinness Cheddar, Guinness Chocolate Mousse \$14

BUSHMILLS CUSTARD BREAD PUDDING

Irish Whisky infused bread pudding, with House made Mint choc chip Ice-cream \$9

DINNER

(Served after 4 PM)

Entrees:

CAULIFLOWER CHEDDAR SHEPHERD'S PIE (GF)

Cauliflower and Cheddar topped Mutton savoury mine \$17

GUINNESS BEEF STEW WITH CHEDDAR HERB DUMPLINGS

Heritage Chuck Beef Stew served with Cheddar and herb suet dumplings \$18

CORNED BEEF BURGER (GF OPTION AVAILABLE)

Corned Beef Burger with Guinness Cheddar and Caramelized Onions \$19.5

CORNED BEEF AND CHEDDAR PAN HAGGETY (GF)

Scallop Potatoes layered with Onion, Cheddar and Corned Beef Brisket \$18

(*GF): Great Food that is Gluten Free

Applicable Taxes Not included in Price