



March Menu

Clapham Nibbles

Can you really take advantage of happy hour without a snack?

Roasted Railway nuts and bolts (vgn) \$6
Marinated citrus smoked olives, artichoke butter, sourdough (v, gfa) \$9
Crispy onion rings, cheese sauce, crunchy bacon bits (v) \$9

Bar Snacks

Something more substantial, can also be enjoyed as an entrée

Thick cut Halloumi fries with Irish curry sauce (v, gf) \$15
Eggplant wedges, grated cloth aged cheddar and chimichurri (v, gf) \$13
Crunchy spiced cauliflower, vegan aioli, herb dipping sauce (vgn, gf) \$14
Waffle fries, truffle aioli and crunchy bacon bits \$13
Chef Yngve's famous 6hr cooked chicken wings pork ribs served with Irish whiskey and maple glaze, toasted sesame and pickles (gf) \$19

Cold Items

Not your typical pub style caprese salad - fresh mozzarella, fennel, celery, cos and white beans finished with a mustard and indigenous Queensland rainforest honey (gf, v) \$19

Irish buddha bowl - garden salad leaves, pickled green beans, beetroot, cucumber ribbons, heirloom tomatoes, citrus cured red shallot, beetroot relish, house made cashew cheese, boiled egg (gf, v) \$19

Irish Salmon - Traditional cold smoked salmon served on boxty, warm melted brie cheese, salmon roe (gf, vegetarian option available) \$21

Clapham Mains

You can have them as a main or you can always have more and share!

Irish Autumn lamb - charred lamb, green peas, turnips poached in cider, artichokes and a light pinot jus (gf) \$24

Pie - Thick roast beef and potato braised in a dark ale and stuffed into a buttery pie crust. It is served with mushy peas and gravy \$19
(vegetarian option available)

Coddle - Slow cooked thick cut bacon, gourmet pork sausages, served with green onions on top of creamy mash with wine braised cabbage (gf) \$20

Seasonal mushrooms - Mushroom and white wine risotto, heirloom tomatoes, split peas, goats cheese and croutons (gf, v) \$20

Irish fisherman's basket - mussels steamed in cider with a creamy garlic and parsley sauce, served with potato chips and a parsley aioli (gf) \$21