

Lunch Menu

Prices

Soup de Jour- served with Morpeth sourdough	10.9
Marinated Octopus, Olive & Parsley Salad - GF	14.5
Served with potato and garlic puree and Morpeth sourdough	
Medium Rare Monster Steak Sandwich -	14.5
Served on Turkish bread with caramelised onion, tomato, lettuce & aioli	
Thai Beef Salad - GF	14.5
Rare grilled beef, coriander, mint, bean sprouts & cucumber with a Nahm Jim dressing	
Chicken Parmagiana -	12.5
Freshly crumbed chicken schnitzel topped with Napolitana sauce and Mozzarella cheese served with chips & salad	
Housemade Felafel -	12.5
With Turkish bread, smoky eggplant puree, tomato and cucumber salad V	
Fettuccini Bolognese -	12.5
A traditional slow cooked beef and pork ragu with grana padano parmesan cheese	
Chilli Bean Nachos -	11.9
GFV	
Served with guacamole, sour cream and cheese	
Wicklow Beef Burger -	10.9
A big homemade seasoned beef patty, char-grilled and served on a toasted bun with bacon, lettuce, cheese, beetroot and pineapple with homemade tomato relish and served with chips	
Crumbed Chicken Schnitzel Burger -	10.9
Freshly crumbed chicken schnitzel served with bacon, lettuce, cheese, Caesar mayonnaise and chips	
Toasted Turkish Sandwich -	10.9
Organic pork chilli salami, grilled eggplant, roasted capsicum, olive tepanade, tomato and Mozzarella cheese	
GF - Gluten Free V - Vegetarian	

Wicklow Kids Club

Kids Soup of the Day- check daily specials board	5.5
Kids Pasta of the Day- check daily specials board	7.9
Kids Sausages- lamb sausages served with mash and veges	8
Kids Spaghetti Bolognese- a traditional Italian favourite	7.9
Kids Fish and Chips- battered fish fillet with chips and tartare sauce	7.9
Kids Steak and Chips- minute steak served with chips and veges	11.0
Kids Ham and Pineapple Mini Pizza- with chips and tomato sauce	6.9

Main Menu

Starters

Freshly Baked Cob of Bread- with a trio of butters (for 2)	6.5
Garlic Cob Loaf- served straight from the oven (for 2)	6.5
Trio of Dips-	7
Hummus, mahurmara, Tapenade served with warm Turkish bread	
Calamari-	12.5 sml 17.5 lge
Marinated, crumbed and fried - served with chips, salad & tartare sauce	
Salt and Peppered Squid-	13.5 sml 18.5 lge
Sizzling Garlic Prawns-	14.5 sml 21.5 lge
Pan-fried prawns with fresh garlic and a julienne of vegetables	
Chicken and Mushroom Crepe- (Gluten Free)	14.5
A delicate ragout of chicken and Swiss brown mushrooms in a light béchamel sauce, wrapped in wafer thin crepe's and glazed with mozzarella cheese	
Vegetarian Tartlet-	13.5
Roast pumpkin, goat's cheese, caramelized onion in a walnut pastry with roast tomato coulis	

Salads and Accompaniments

Caesar Salad-	10.5 sml	14.5 lge
Cos lettuce, bacon, croutons, parmesan cheese with traditional Caesar dressing		
Chicken Caesar Salad-	12.5 sml	16.5 lge
Cos lettuce, chicken breast, bacon, croutons, parmesan cheese with traditional Caesar dressing		
Greek Salad-	9.50 sml	14.5 lge
Lettuce, cucumber, tomato, Spanish onion, marinated feta cheese and olives, dressed with balsamic vinegar		
Mixed Vegetables-		5.5
A bowl of freshly steamed vegetables		
Bowl of Potato and Roasted Garlic Mash-		5.5
Bowl of chips-		5.5
Served with tomato sauce		

Main Fare

From the Char-Grill-

Steaks cooked to your liking, served with vegetables or salad		
250 gm Scotch Fillet		25
300 gm Rump		25
300 gm Scotch Fillet		29.5
Served with your choice of dienne, pepper or mushroom sauce.		
Beef and Reef Sauce- 3 creamy garlic prawns		5
Barramundi with Lemon Butter-		19.5
Fillet char-grilled and topped with a fresh lemon and herb butter		
Chicken Supreme-		19.5
Pocketed with roast pumpkin, feta and spinach, oven baked and finished with a seeded mustard cream sauce		
Tasmanian Salmon Fillet-		24
Char-grilled fillet perched on a warm nicoise salad drizzled with a lime and chilli oil		
Thai Sizzling Prawns-		22

Kilkenny Beer Battered Fish and Chips-	19.5
Fillet of Barramundi in crisp Irish beer batter served with chips, salad and tartare sauce	
Beef and Guinness Pie-	18.5
Traditional beef and Guinness pie, served open with a pastry disc, mashed potato and vegetables	
Wicklow Sausages and Mash-	15.5
Gourmet lamb sausages served with mash and vegetables	
Extra Servings	
Tomato sauce, B.B.Q sauce and gravy	1
Sour cream & sweet chilli, mushroom, Dianne, pepper and guacamole	1.5

Dessert Menu

All 8.0

Wicked house made chocolate waffle topped with macadamia nut ice cream, coffee bean syrup

Crisp Apple, Pear and Sultana crumble with lashings of double cream and ice cream

Vanilla and raspberry Crème Brule with a sugar crack top and crisp hazelnut biscotti

Steamed chocolate pudding infused with orange syrup, with a white chocolate and Amaretto sauce and Crème Chantilly

Cheese Platter

King Island brie with fresh grapes & crisp Lavosh bread	11.5	11.5
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Dessert Wines

Whiskers Blake Port	5	5
Petersons Cellar Port	6	6
Petersons Reserve Muscat	6	6
Miranda Golden Botrytis (B)	23	23
Tempus Two Pewter Label Botrytis Semillon (B)	25	25
De Bertoli Noble One Botrytis Semillon (B)	36	36
Petersons Botrytis Semillon (B)	45	45

Hot Drinks

	Cup	Mug
Short Black & Macchiato	3	
Long Black	3.3	3.7
Cappuccino, Latte & Flat White	3.5	4.2
Tea-	3	
Earl Grey, Peppermint, Lemon,		
English Breakfast, Irish Breakfast,		
Green Tea with Jasmine, Ginger & Lemongrass		
Hot Chocolate, Mocha & Chai Latte	3.5	4.2
Coffee Flavourings-Vanilla, Caramel, Hazelnut	0.7	0.7

Liqueur Coffees

Baileys Latte-Irish Cream, Chocmint or Caramel	6	6
Sambuca Short Black	7	7
Monte Christo-Kahlua & Grand Marnier	8	8
Jamaican Coffee	6	6
Jamesons Irish Coffee	8	8
The Wicklow-Baileys, Kahlua & Frangelico	8	8

**PLEASE ORDER YOUR MEALS AT THE COUNTER
COME AS A GROUP - PLEASE ORDER AS A GROUP**

A SUNDAY AND PUBLIC HOLIDAY SURCHARGE OF 10% DOES APPLY ON ALL MEALS