

Aran

CHEESY GARLIC BREAD **\$8.00**

Crusty garlic bread topped with a melody of oozy cheese and baked until golden.

BRUSCHETTA **\$12.90**

Lightly toasted ciabatta bread topped with a chunky capacisum, tomato, red onion and basil salsa, with marinated feta cheese and balsamic glaze.

SODA BREAD **\$7.50**

Home-made brown bread scones served warm with butter.

TO SHARE

CHIPS *with ketchup (GF)* **\$8.00**

With Irish Curry sauce **\$9.00**

With cheese and curry sauce **\$10.90**

With cheese and gravy **\$10.90**

SPICED POTATO WEDGES

With sweet chilli and sour cream **\$9.00**

With bacon and cheese **\$10.90**

BEEF NACHOS **\$18.00**

Tortilla chips topped with an authentic spiced ground beef and mozzarella then baked until golden. Topped with sour cream, guacamole and jalapenos.

BOCCONCINI AND BASIL FLAT BREAD **\$18.50**

Flat bread topped with basil pesto, cherry tomatoes, fresh basil and baby bocconcini. Baked until golden.

MEXICAN BEEF FLAT BREAD **\$18.90**

Ground spiced Mexican style beef topped with tortilla chips and mozzarella. Baked until golden. Finished with sour cream and jalapenos.

PUB FARE

BEER BATTERED FISH AND CHIPS **\$19.90**

Hake fillets in a crispy beer batter and served with chips, house salad and tartar sauce.

BEEF AND GUINNESS PIE **\$19.90**

Traditional Irish beef recipe with Guinness and root vegetables slow cooked and encased in golden puff pastry and served on a bed of creamy mash potato with garden peas and Guinness jus.

BANGERS AND MASH **\$19.90**

Thick Irish pork sausages on a bed of creamy mash potato with a caramelised onion gravy and a rasher of bacon.

CHILLI CON CARNE (GF) \$22.50

Slow cooked ground beef and vegetables in aromatic spices and tomatoes. Served with steamed basmati rice, crisp garden salad, sour cream and jalapenos.

SQUID (GF) \$19.50

Tender squid steaks in a light lemon pepper crust and served with house salad, chips and aioli.

HALOUMI SALAD (GF/V) \$19.50

Grilled haloumi served on a fresh Greek style salad. With mixed leaves, red onion, capacisum, tomato and cucumber. With olives and feta cheese and tossed through olive oil and topped with chili jam.

THE CELTIC CLUB PARMIGIANA \$19.90

Crumbed chicken breast schnitzel topped with chunky Napoli sauce, shaved ham, baked with mozzarella cheese and served with house salad and chips.

IRISH STEW \$23.50

Traditional Irish recipe where lamb pieces are poached in a broth off root vegetables, potatoes, herbs and apple cider. Then served in a warmed cob loaf on creamy mash.

CAJUN CHICKEN CAESAR SALAD (GF) \$18.90

Torn baby cos leaves, crispy bacon, croutons and Cajun spiced chicken breast pieces. All tossed through our house Caesar dressing with shaved parmesan and boiled egg.

THE CELTIC CLUB STEAK OF THE DAY (GF)

Market Price

Chef's choice of steak cooked to your preference with fresh garden salad, chips and beer battered onion rings. Served with your choice of sauce; gravy, mushroom or mixed peppercorn.

DRUNKEN CHICKEN (GF)

\$24.90

Chicken breast pieces poached in creamy Jameson's Irish whiskey sauce and served on smashed roast pumpkin, pan fried chat potatoes and seasonal greens.

CATCH OF THE DAY

Market price

Freshly prepared every day, see our friendly staff and special's boards

LAMB SHANK

\$24.90

Slow cooked lamb shank in a rich red wine and rosemary jus. Served on a bed of creamy mash potato and seasonal vegetables.

PUMPKIN AND GOAT CHEESE RISOTTO (GF/V)

\$18.90

Oven roasted pumpkin, sage and garden peas in a creamy risotto with baby spinach, shaved parmesan and crumbly goat's cheese.

CHICKEN GOUJONS

\$21.50

Tempura battered chicken breast pieces. Served with house salad, chips and a side of Irish curry sauce.

SOMETHING EXTRA

<i>Beer Battered Onion Rings</i>	<i>\$8.00</i>	<i>Garden salad</i>	<i>\$7.00</i>
<i>Garlic Chat Potatoes (GF)</i>	<i>\$8.00</i>	<i>Greek Salad</i>	<i>\$9.00</i>
<i>Creamy mash Potato (GF)</i>	<i>\$7.00</i>	<i>Seasonal vegetables</i>	<i>\$8.00</i>