



## APPETIZERS

### THE PERFECT PINT

What can we say – there's no better way to start than with the perfect pint of GUINNESS!!



## STARTERS

SPICY BUFFALO WINGS	12	POTATO WEDGES	11
<i>Chicken wings tossed in a savoury blend of secret spices and paired with our cool creamy Bleu Cheese sauce.</i>		<i>Hand cut potato wedges baked and deep fired till golden brown, served with sweet chilli sauce and sour cream.</i>	
LAMB CHOPS	14	CHIPS WITH McDONNELLS CURRY SAUCE	12
<i>Irresistible, prime Gippsland Lamb Chops marinated with Rosemary and mustard, basted with Red wine jus</i>		<i>Beer battered chips topped with tradition Irish McDonnells Curry Sauce.</i>	
LOADED POTATO SKINS	11	<b>IRISH TIMES PLATTER</b>	30
<i>Loaded with melted mozzarella, topped with crispy apple wood smoked bacon and served with sour cream and spring onions.</i>		<i>A winning combination of Loaded Potato skins, Buffalo wings and Calamari.</i>	
FIRE-GRILLED PRAWNS	15	<b>SALADS</b>	
<i>Prawns marinated in ginger, garlic and touch of Tabasco. Seasoned with zesty lime vinaigrette.</i>		MOROCCAN LAMB SALAD	22
CALAMARI	12	<i>Grilled Lamb tenders marinated with cumin, corriander and Morrocan spices served on a zesty salad and topped with olives, feta and mint Lebna.</i>	
<i>Deep fried, Tuscan battered Calamari rings served with tartare sauce on mesclun.</i>		CAESAR SALAD	18
SESAME GUINNESS CHICKEN	12	<i>Crisp cos lettuce, lightly dressed with our homemade Caser dressing, topped with crispy bacon, egg, herbed croutons and parmesan cheese.</i>	
<i>Chicken drumettes tossed in a house made Guinness glaze and sesame seeds.</i>		WITH CHAR-GRILLED CHICKEN	20
SIZZLING PORK RIBLETS	14	<i>WITH CHAR-GRILLED SHRIMPS</i>	24
<i>Barbeque marinated pork riblets basted with a Guinness glaze, served on a sizzling skillet.</i>		MONGOLIAN BEEF SALAD	21
GARLIC & HERB BREAD	8	<i>Prime cut beef strips tossed in balsamic glaze on a bed off rocket, tomatoes, onions, and pine nuts.</i>	
<i>Turkish bread toasted with mix herbs garlic and clarified butter.</i>		CALAMARI SALAD	20
BOWL OF CHIPS	10	<i>Deep fired calamari rings served with mixed lettuce, mandarins, and tangy Irish Times dressing.</i>	
<i>Gourmet straight cut rosemary and sea salt chips deep fried served with honey mustard.</i>			

## BURGERS

All burgers are served with chips.

### LEGENDARY IRISH TIMES GUINNESS TOWER BURGER 23

Our signature char-grilled burger glazed with our secret Guinness sauce and stacked with mix lettuce, tomato, pickles, onion, melted cheese and towered with Tuscan-battered onion rings.

### MUSHROOM ONION SWISS BURGER 22

Try our 200gm Angus beef burger topped with sautéed truffled mushrooms in white wine with melted Swiss cheese.

### JALAPEÑO BURGER 20

This burger is the perfect choice if you are looking for something zesty. Char-grilled burger topped with melted American cheese, spicy salsa mix, sliced jalapeños.

### BARBEQUE BURGER 20

For Aussie meat lovers, this burger is basted with BBQ sauce, stacked with mesclun, tomato, pickles, onion, melted cheddar cheese; crispy apple wood smoked bacon.

### VEGGIE BURGER 20

Mixed vegetable patty served with lettuce, tomatoes, onions, pickles and melted cheese.

## MAINS

### PORK & LEEK BANGERS AND MASH 22

Grilled Pork and leek sausages served on herb and garlic flavoured mash potatoes with rosemary and red wine pan jus.

### CHICKEN PARMAGIANA 22

Oregano marinated chicken breast crumbed in house and fried to a golden brown, topped with Virginia ham, homemade Napoli sauce and melted cheese to create the perfect taste for Aussie Parma lovers. Served with chips and salad.

### FAMOUS BEEF & GUINNESS PIE 23

Our signature dish, layered in crock pot, Sirloin chunks slow cooked with thyme, carrots, onions and celery in Guinness Stout, topped with creamy mashed potato sprinkled with cheddar cheese and baked to golden brown.

### GALWAY SHEPHERD'S PIE 23

Our shepherd's pie is a more traditional one, made with beef mince, peas, carrots and leeks in rich red wine gravy. Piled up with mash and crisped in the oven.

### HEARTY IRISH STEW 20

A true style stew made from Grade-A diced lamb with fresh rosemary, cooked in red wine jus, onions, celery, potatoes, carrots, leeks and garlic. Served on herb flavoured creamy mashed potato.

### CHICKEN SCHNITZEL SANDWICH 20

Thyme and mustard marinated deep fried schnitzel served with lettuce, red onion, pickles and honey mustard

### VEGETARIAN QUESADILLA 22

Flour tortilla stuffed with melted with mozzarella cheese, tomatoes, onions, jalapeños, chillies and fresh coriander. Served with sour cream and guacamole.

### SALMON 30

Atlantic salmon pan fried served with garlic mash and herb tossed veggies flavoured with creamy grain mustard sauce.

### FISH AND CHIPS 20

Beer battered fish and chips served with straight cut chips, salad and house made tartare sauce.

## GRILL

### BARBEQUE RIBS

Irish Times Pork ribs continue to draw the crowds, basted in Irish Times BBQ sauce and grilled until tender. These ribs are taste sensation! Bibs are standard issue for the ultimate rib-tastic experience. Served with chips, sour cream and onions rings.

### FULL RACK (700GM) 58

### HALF RACK (350GM) 40

### PORK CUTLET 32

Moroccan spiced pork cutlet, grilled to perfection and glazed with our signature Guinness sauce served with salad and creamy mash potato.

### PORTERHOUSE 340GM 36

150 day grain fed Gippsland beef marinated with olive oil, rosemary, truffle salt and cracked pepper.

### RIB EYE 340GM 40

100 day grain fed an outstanding example of rib eye at its best. Well marbled for peak flavour and deliciously juicy

### BLACK ANGUS 350GM 44

King Island Victorian Farms, 140-day grass fed Black Angus Rump sprinkled with truffle salt and char-grilled.

### WAGYU 350GM 50

400 day Grass fed, 4/6 marbling, farmed on the South Island of New Zealand, eating nothing but pure New Zealand pasture, this animal has an unmatched tenderness & flavour that can only be produced by cattle fed on New Zealand's grasslands.

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All Steaks are drizzled with truffle oil and served with your choice of one side and one sauce

## SAUCES

All our sauces are made in-house

MUSHROOM SAUCE  
PEPPER SAUCE  
GUINNESS GLAZE  
SMOKY BBQ SAUCE  
HERB BUTTER  
ROSEMARY AND RED WINE JUS  
ONION GRAVY

\*\*\* Additional sauces \$3.00 \*\*\*

## SIDES

CHEFS VEGGIES	5
CREAMY TRUFFLE MASH POTATOES	5
TUSCAN BATTERED ONION RINGS	5
HERB BUTTER GREEN BEANS.	5
GARDEN SALAD	5
SIDE OF FRIES	5

## DESSERTS

### IRISH TIMES SENSATION 14

An indulgent combination of warm brownie chunks with chocolate and caramel sauce, between scoops of vanilla ice-cream topped with crushed walnuts.

### SIZZLING BROWNIE 12

A slice of warm classic brownie with crushed walnuts, a drizzle of hot chocolate sauce, and ice-cream all served on a sizzling skillet.

THE IRISH TIMES ALSO CATERES FOR FUNCTIONS.  
FOR FUNCTION MENU PLEASE VISIT  
[WWW.THEIRISHTIMESPUB.COM.AU](http://WWW.THEIRISHTIMESPUB.COM.AU)

PLEASE ASK OUR FRIENDLY STAFF FOR  
SPECIALS OF THE DAY  
VEGETARIAN OPTIONS  
SPECIAL DIETARY REQUIREMENTS

