

## BRUNCH SATURDAY & SUNDAY - 10.30AM TO 3PM

### EGGS

served with homemade focaccia, add bacon €2.50

#### EGGS IN PURGATORY €15

A classic Italian breakfast dish similar to shaksuka. baked eggs, roast red pepper, San Marzano tomato sauce, feta, black olive powder.

#### POACHED EGGS & AVOCADO €15

smashed avocado, tomato, fresh chilli, peanut rayu

#### POACHED EGGS & MUSHROOM CREAM €15

Garryhinch mushroom cream, ricotta salata, basil pesto

### BEYOND EGGS

#### FRENCH TOAST & WEXFORD STRAWBERRIES €15

Golden brioche, berry compote, vanilla cream

#### FRENCH TOAST & CRISPY BACON €15

Brioche panfried until golden, served with crispy Crowe Farm bacon & maple syrup.

#### SOUTHERN FRIED CHICKEN WAFFLES €16.95

crispy southern fried chicken, waffles, maple chipotle mayo, rosemary bacon matchsticks, pickled cucumber, tarragon.

#### BURRATA CAPRESE SALAD €14

Grantstown tomatoes, Ballybeg green leaves, aged balsamic, basil (7, 12) (add chicken €4.50)

#### WHIPPED RICOTTA & BEETROOT SALAD €13.50

marinated beetroot, mustard leaves, roast pine nuts, ballybeg green leaves (7, 8, 12)

#### SIGNATURE CHICKEN WINGS €13

blue cheese dip, apple & fennel slaw (3, 7, 10, 9)

## BURGER & FRIES

Low carb, swap your bun for a lettuce wrap!  
Tom Kearney Beef Burgers! GF buns are available.  
Add crispy crowe farm bacon €2.50

#### BREAKFAST SMASHBURGER €18.50

two 3oz beef patties, fried egg, pickled red onion, lettuce, cheese, burger sauce (12, 1)

#### CLASSIC SMASHBURGER €18

two 3oz beef patties, pickled red onion, lettuce, cheese, burger sauce (12, 1)

#### GRILLED CHICKEN BURGER €18

marinated herb chicken, pesto mayo, tomato, rocket, pickled red onion. (12, 1, 7, 8)

## 12" WOODFIRED PIZZA FROM 12PM

00 organic flour dough, fermented, hand-stretched, cooked at 450° in our Neapolitan wood fired oven.

#### MARGHERITA €16.50

San marzano tomato, fior di latte, basil, olive oil (1, 7)

#### SPICY DIAVOLA WITH NDUJA PICCANTE €19.50

finocchiona salami, nduja, San marzano, fior di latte, (1, 7)

#### PROSCIUTTO E FUNGHI €19

roast ham, mushroom, marzano tomato, fior di latte (1, 7)

#### PEPPERONI PICCANTE €18.50

San marzano tomato, fior di latte, pepperoni (1, 7)

#### CAPRICIOSA (WHITE PIZZA) €19.50

Crowe Farm roast ham, salami, mushroom, black olive, fior di latte (1, 7) - good as calzone

#### BEE STING €20

pepperoni, homemade fennel sausage, chilli, San marzano, fior di latte, finished with hot honey & whipped ricotta (1, 7)

#### BURRATA, PESTO, SUN DRIED TOMATO €19.50

fior di latte, San marzano tomato, finished with burrata, rocket & basil pesto (1, 7, 8)

#### HAWAIIAN €19

Crowe Farm roast ham, pineapple & chilli chutney, San Marzano tomato, fior di latte (1, 7)

#### HEY PESTO! €19

Crowe Farm bacon, San Marzano tomato, fior di latte, finished with basil pesto & rocket (1, 7, 8)

#### BBQ PORK BELLY €19.50

BBQ base, crowe farm pork belly, jalapeno, red onion, pecorino romano (1, 7, 12) - good as calzone

#### CHORIZO & FRESH CHILLI €19.50

sun dried tomato, Marzano tomato, fior di latte (1, 7)

gluten free 10" base - same price as above.

Build your own - 2 toppings €18

## SIDES

ROCKET & PARMESAN SALAD balsamic dressing €7

ROSEMARY & PARMESAN FRIES truffle mayo €7.50

PESTO & PARMESAN FRIES €7.50

REGULAR FRIES €5

BALLYBEG LEAVES GREEN SALAD €6

DIP YOUR CRUST €2 truffle mayo, blue cheese, garlic & thyme, bbq, chipotle mayo

SPARKLING BOTTOMLESS BRUNCH - €24.50 WITH MAIN COURSE  
1.5 HOURS OF UNLIMITED PROSECCO & MIMOSAS

Allergens: (1) gluten / cereals, (2) crustaceans, (3) eggs, (4) fish, (5) peanuts, (6) soy beans, (7) milk, (8) nuts, (9) celery, (10) mustard, (11) sesame, (12) sulphates, (13) lupins, (14) molluscs

## DESSERTS

### TIRAMISU €8.50

*finger biscuits, mascarpone, coffee (1, 3, 7, 12, 8, 6)*

### SICILIAN ORANGE CAKE €8.50

*vanilla mascarpone (1, 3, 7, 8)*

### WHITE CHOCOLATE PANNA COTTA €8.50

*rhubarb, lime, honeycomb (7)*

### AFFOGATO €7.50

*vanilla ice-cream with hot espresso*

## COCKTAILS

### APEROL SPRITZ €10.50

*Aperol, prosecco, soda water*

### PORNSTAR MARTINI €12.50

*Absolut vanilla vodka, passao liqueur, passionfruit syrup, pineapple juice, lemon*

### LIMONCELLO SPRITZ €10.50

*limoncello, prosecco, soda water*

### MARGARITA €12.50

*tequila, cointreau, lime juice, salt rim*

### WHISKEY SOUR €12.50

*bulleit bourbon, angostura bitters, egg whites*

### FRENCH MARTINI €12.50

*Absolut vanilla vodka, chambord, raspberry, pineapple, lemon*

### SEX ON THE BEACH €12.50

*Absolut vodka, peach schnapps, orange juice, cranberry juice, grenadine*

### PASSIONFRUIT SPRITZ €10.50

*passoa, vanilla, prosecco,*

## NON ALCOHOLIC COCKTAILS

### PORNSTAR MARTINI €8

### MOJITO €8

## BEERS

O'Hara's craft Irish lager on draught €6.95

Heineken Bottle €5.95

Heineken 00 €5.95

Moretti Bottle €5.95

Guinness Can €5.95

O'Hara's Irish Red Ale €6.95

O'Hara's Irish Pale Ale €6.75

Koppaberg strawberry & lime €6.95

Bulmers cider €6.95

Legacy Cider €6.95

Peroni non alcoholic €5.50

## PROSECCO

### GLERA FRIZZANTE

PROSECCO GLASS €9.50

### GLERA FRIZZANTE

PROSECCO CARAFE €32.50

*Winelab 750ml carafe*

## WHITE WINE

### DOMUS VINI PINOT GRIGIO,

ITALY (WINELAB)

*glass €8.50 | 500ml carafe €20 | 750 ml carafe €29.50*

### CHRISTOPHE COQUARD

SAUVIGNON BLANC, FRANCE (WINELAB)

*glass €8.50 | 500ml carafe €22.50 | 750 ml carafe €33*

### DON PEDRO ALBARINO,

SPAIN (BOTTLE) €39

### SIMSONIG CHENIN BLANC,

SOUTH AFRICA (BOTTLE) €33

### WITHER HILLS SAUVIGNON BLANC

NEW ZEALAND, (BOTTLE) €39

## RED WINE

### BARBARIANS MALBEC,

ARGENTINA (WINELAB)

*glass €8.95 | 500ml carafe €23 | 750 ml carafe €33*

### VINO STOCCO MERLOT, ITALY

(WINELAB)

*glass €8.50 | 500ml carafe €23 | 750 ml carafe €29.50*

### GRAN SASSO, MONTEPULCIANO

D'ABRUZZO, ITALY (BOTTLE €39)

### MIO PASSO NERO D'AVOLA,

SICILY (BOTTLE €36)

**EXTENDED WINE LIST AVAILABLE ON REQUEST FROM SISTER RESTAURANT BODEGA**

### WINELAB CASK WINES

*(Supplied by glass, carafe or sustainable bottle)*

*Winelab Wines are a new eco-friendly cask method of storing and providing wines, with 95% less packaging than bottled wine. Sourced directly from winemakers and put in temperature controlled casks at the winery, some are organic & all are vegan friendly.*