

White Wines

Bottle / Glass

IL CONTO <i>Pinot Grigio, Italian</i>	26.50	6.90
This Pinot has an apple straw colour, flecked with golden hues. It has a fruity nose with fresh floral notes enhancing a crisp delicate palate.		
FALSE BAY <i>Sauvignon Blanc, South Africa</i>	28.50	7.50
This refreshing wine with a prominent acidity will pair well with seafood dishes.		
FALSE BAY <i>Chardonnay, South Africa</i>	26.50	6.90
Great apple, melon flavour with a touch of grapefruit, low acidity, good finish, a classic well put together Chardonnay.		
FALSE BAY <i>Chenin Blanc, South Africa</i>	26.50	6.90
Pale gold colour, hints of grass and a green apple bite, nicely balanced & crisp.		
MARLBOROUGH <i>Sauvignon Blanc, New Zealand</i>	32.00	9.00
A new classic with aromas and flavours of fresh cut grass, ripe peaches, ripe tropical fruit and gooseberries		

Red Wines

Bottle / Glass

FALSEBAY <i>Pinotage, South Africa</i>	26.50	6.90
Rich-fruited tones with plummy aromas makes this wine full flavoured with moreish tannins and a long finish.		
EL COLECTIVO <i>Malbec, Argentina</i>	32.00	9.00
Black stone fruit interwoven with notes of chocolate and sweet spice leading into a long velvety finish.		
FORTANT <i>Cabernet Sauvignon, France</i>	28.50	7.50
Rich yet lively on the palate with pleasing flavours of black fruit and spice. Full finish.		
LE SERRE <i>Merlot, France</i>	26.50	6.90
his is a soft easy going red with bags of dark berry fruits. Fresh & floral this wine is aromatic & supple with crisp acidity.		
VILLA DEI FLORI <i>Montepulchiano, Italy</i>	28.50	7.50
A dry, slightly tannic taste that refines with time.		

Rose Wines

Bottle / Glass

PETIT PAPILLION ROSE	26.50	6.90
Delightful fresh nose. Packed with flavours of strawberries raspberry and blackberry, this dry but generous rosé is an ideal aperitif.		

Champagne & Sparking Wine

Bottle / Glass

Prosecco <i>Maschio Del Cavaieri</i>	29.00	12.50
Champagne <i>Laurent Perrier</i>	82.00	

Cocktails

CHOOSE FROM AN EXTENSIVE SELECTION OF AMAZING COCKTAILS

Please ask your server for our cocktail menu.

Beer & Cider

LAGERS FROM 5.70 PER PINT

Choose from a wide selection of bottled beers & ciders.

Boozy Coffee

All 8.00

Irish Coffee
Baileys Coffee
Calypso Coffee
Frangelico Coffee
Amaretto Coffee
French Coffee

Soft Drinks

Bottled Soft Drinks & Juices	3.50
Baby Mixers	2.70



Light Bites

Small / Large

FARM SOUP OF THE DAY (V) (AC) Served with home baked Guinness bread & potato scone (6,7,12)	6.50
EAST COAST SEAFOOD CHOWDER (AC) Creamy local sustainable fish chowder with smoked & fresh fish, celery, carrot, & home baked Guinness bread (1, 2, 3, 6, 7, 12)	8.50
CAESAR SALAD (AC) Rustic Croutons, smoked bacon, Parmesan shavings, Caesar dressing, and golden fried free range egg (6, 7, 9, 11, 13) Add buttermilk chicken 3.00	7.95/10.50
HONEY AND SOY CHICKEN WINGS (AC) Marinated & roasted prime chicken wings with blue cheese & lemon dip (6, 7, 9)	8.50/14.50
SEAFOOD CROQUETTE Panko crumbed prawn & Wexford crab croquette with fennel & dill salad, saffron aioli (1, 2, 3, 6, 7, 11)	10.50
FRITATTA (GF) (V) Roast beef tomato & basil frittata with charred peppers, melted mozzarella & rocket leaf salad (7, 11)	9.50

Sides

4.00 Each

Onion Rings, Roast Veg, Creamy Mash, Saute Greens, Baby Potatoes, Chips, Sweet Potato Fries, Watercress Salad

ALLERGY ADVICE / DIETARY REQUIREMENTS

We make every effort to be sensitive, accommodate lifestyle choice, understand dietary requirements & highlight them on our menu, just let us know & we will help you through your choices. With that in mind, we can't get to a flour-free environment it is simply not possible for us to guarantee that our busy kitchen is 100% allergen free

V (Vegetarian) GF (Gluten Free) AC (Adaptable for Coeliac)
VV (Vegan & Vegetarian)

1 - Shellfish, Crustacean 2 - Shellfish, Mollusc 3 - Fish 4 - Peanuts
5 - Nuts 6 - Gluten 7 - Milk & Dairy 8 - Soya 9 - Sulphates
10 - Sesame Seeds 11 - Eggs 12 - Celery & Celeriac 13 - Mustard
14 - Lupin

From the Grill

We select it, we nurture it, we age it, we cook it and we love it !

10oz RIBEYE STEAK (AC)	33.00
10oz SIRLOIN STEAK (AC)	32.00
8oz FILLET STEAK (AC)	37.00
ADD CAJUN SHRIMP SURF N TURF	4.00

All steaks served with home cut fries, crispy onions (6) & roast root vegetable puree (7) & thyme buttered mushroom Béarnaise (7, 11), Pepper whiskey cream (7, 9) sauce or Garlic butter (7).

STEAK SANDWICH (AC) 6oz Sirloin steak on grilled sourdough, home cut fries, balsamic mushrooms, wholegrain mustard mayo, crispy onions & watercress (6,7,9,11,13)	17.00
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CLASSIC (AC) Two 4oz patties with pickles, BBG relish, iceberg, tomato and onion salsa (6, 7, 9, 10, 11) Add bacon or cheese 1.50	16.50
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CRAZY KATSU Buttermilk chicken burger with katsu curry mayo, carrot and daikon slaw and crisp fried onions (6, 7, 10, 11)	17.50
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All our burgers are gluten free & come with hand cut chunky chips, choose from Brioche or Gluten free bun.
Add cheese (6) 1.00 Add bacon 1.50

We have our own farm, on it we have over 900 angus cattle. Grass fed, well nurtured and if you like meat, and you're going to eat meat this is the meat to eat. Its succulent, incredibly flavoursome and we cook it just the way you like it.

Our farm is a pesticides and chemical free farm. On it we also grow vegetables herbs, salad ingredients and potatoes - lots and lots of potatoes.

Everything we grow, you eat - we really hope you love our farm gate to hotel plate dishes and ingredients.

**REDMOND
FARM**
EST. 1980

Main Courses

FISH & CHIPS Yellow belly beer battered Kilmore quay fish of the day with minted peas, chunky yoghurt tartare & farm fries (3, 6, 7, 9, 11)	17.50
ROAST CHICKEN LEMON & GARLIC Half roast chicken with sage & onion stuffing with creamy mash and roast autumn vegetables with red wine jus (6, 7, 9, 12, 13)	16.50
BUDDHA BOWL (V) (VV) Coconut rice, avocado, cabbage slaw, chick peas, broccolini and tomatoes with pomegranate, lemon and tahini dressing (9, 13)	15.50
GRILLED FISH OF THE DAY (AC) Fresh off the boat in Kilmore quay served with creamy mash, roast vegetables and white wine veloute. Ask server for allergens	16.50
ROAST OF THE DAY (AC) Ask your server for daily roast served with all the trimmings.	14.95

Tea & Coffee

We are proud to serve Blue Butterfly tea & coffee.

Herbal Tea	3.20
Tea	2.80
Americano	2.80
Espresso, Cappuccino, Café Latte, Mocha	3.25
Hot Chocolate	3.80