

WHITE WINES

BOTTLE / GLASS

**IL CONTO
PINOT GRIGIO, ITALIAN** 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
SAUVIGNON BLANC, SOUTH AFRICA** 28.50 7.50

This refreshing wine with a prominent acidity will pair well with seafood dishes.

**FALSE BAY
CHARDONNAY, SOUTH AFRICA** 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
CHENIN BLANC, SOUTH AFRICA** 26.50 6.90

Pale gold colour, hints of grass and a green apple bite, nicely balanced & crisp.

**MARLBOROUGH
SAUVIGNON BLANC, NEW ZEALAND** 32.00

A new classic with aromas and flavours of fresh cut grass, ripe peaches, ripe tropical fruit and gooseberries.

RED WINES

BOTTLE / GLASS

**FALSE BAY
PINOTAGE, SOUTH AFRICA** 26.50 6.90

Rich-fruited tones with plummy aromas makes this wine full flavoured with moreish tannins and a long finish.

**EL COLECTIVO
MALBEC ARGENTINA** 32.00

Black stone fruit interwoven with notes of chocolate and sweet spice leading into a long velvety finish.

**FORTANT
CABERNET SAUVIGNON, FRANCE** 28.50 7.50

Rich yet lively on the palate with pleasing flavours of black fruit and spice. Full finish.

**LE SERRE
MERLOT, FRANCE** 26.00 6.90

This 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
MONTEPULCIANO, ITALY** 27.50 7.50

A dry, slightly tannic taste that refines with time.

ROSE WINE

BOTTLE / GLASS

STATUA PINOT GRIGIO BLUSH 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 & SPARKLING WINE

BOTTLE / SNIP

**PROSECCO
MASCHIO DEL CAVAIERI** 29.00 12.50

**CHAMPAGNE
LAURENT PERRIER** 82.00

COCKTAILS

CHOOSE FROM AN EXTENSIVE SELECTION OF AMAZING COCKTAILS

PLEASE ASK SERVER FOR OUR COCKTAIL MENU

FROM 10.00

BEER & CIDER

LAGERS FROM 5.70 PER PINT

CHOOSE FROM A WIDE SELECTION OF BOTTLED BEERS & CIDERS

BOOZY COFFEE - ALL 7.00

IRISH COFFEE
BAILEYS COFFEE
CALYPSO COFFEE
FRANGELICO COFFEE
AMERETTO COFFEE
FRENCH COFFEE

SOFT DRINKS

BOTTLED SOFT DRINKS & JUICES FROM 3.00

BABY MIXERS 2.30

Bar & Grill

B·B·G

all about the farm



OPEN SEVEN DAYS
12:00 noon to 9:00pm



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We make every effort to be very sensitive, accommodate life style 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

GF - gluten free, AC - this dish is adaptable to GF, V - vegetarian, 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 and Celeriac, 13 - Mustard, 14 - Lupin

STARTER OR LIGHT BITES

SMALL / LARGE

FARM SOUP OF THE DAY (V) (AC)	5.50
Served with home baked Guinness bread and savoury scone 6,7	
EAST COAST SEAFOOD CHOWDER (AC)	7.50
Creamy local and sustainable fish chowder with smoked and fresh fish, celery, carrot and home baked Guinness bread 1,2,3,6,7,12	
CAESAR SALAD(AC)	7.95/10.50
Rustic croutons, smoked bacon, Parmesan shavings, Caesar dressing, and golden fried free range egg 6,7,9,11,13	
Add buttermilk chicken 3	
FISH CAKES	10.00
Golden crumbed poached prawn and salmon cakes with cress and apple salad, horseradish crème fraiche 1,3,6,7,11	
HONEY AND GARLIC CHICKEN WINGS (AC)	8.50/14.50
Marinated and roasted prime chicken wings with blue cheese and lemon dip 6,7,9	
SLOW BRAISED BABY BACK BEEF RIBS	9.50
With ginger and soy, cilantro and red cabbage slaw 6,8,10,13	
RISOTTO	9.50
Smoked Haddock and buttered leek risotto with golden fried egg and Pecorino shavings 1,6,7,11,12	
FARM QUICHE(V)	9.50/15.50
Goats cheese, roast heirloom beetroot, sage, pumpkin and kale 6,7,13	
SPICY BEEF TOSTADO	9.00
Crispy corn cracker with iceberg, pico de galo, avocado and coriander crème fraiche 6,7,9,11,13	

SIDES

Onion rings, roast veg, creamy mash, sauté greens, chips, sweet potato fries, farm green salad.

4.00 each

"IT'S ALL ABOUT THE BEEF FROM OUR FARM"

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

10oz RIBEYE STEAK (AC)	29.00
10oz SIRLOIN STEAK (AC)	29.00
8oz FILLET STEAK (AC)	32.00
16oz T BONE (AC)	38.00
ADD CAJUN SHRIMP SURF N TURF	4.00
ALL STEAKS SERVED WITH home cut fries, crispy fried onions, roast root vegetable puree and thyme buttered mushroom 7,9,11	
Béarnaise, Pepper sauce or Garlic butter	

FROM THE GRILL

STEAK SANDWICH (AC)	17.00
6oz Sirloin steak on grilled sourdough, home cut fries, balsamic mushrooms, wholegrain mustard mayo, crispy onions and watercress 6,7,9,13	
KILMORE QUAY PLAICE (GF)	16.50
Pan roasted fillets with crushed potatoes, roast beetroot and squash, lemon butter sauce and crispy capers 3,7	
FLANK STEAK	14.50
Chargrilled medium rare with Asian slaw, salsa verde and sweet potato fries 9,13	

SIGNATURE BURGERS

All our burgers are gluten free & come with hand cut chunky chips, choose a round seeded bun, granary bap or gluten free bun.

add Wexford cheddar-1.00, dry cured bacon-1.50 to any burger

CLASSIC SMASH (AC)	15.50
Two 4oz patties with pickles, BBG relish, iceberg, tomato and onion salsa 6,7,9,10,11	
BACON SMASH BURGER(AC)	16.50
Two 4oz patties, bacon, iceberg, salsa and crispy onions 6,7,9,10,11,13	
BUFFALO CLUCK	15.50
Buttermilk chicken burger with cheddar, honey and mustard, tomato salsa and crispy onions 6,7,9,10,11,13	
VEGETARIAN(AC)(V)	15.50
Charred pineapple, roast pepper, goats cheese and Portobello mushroom with vegan mayo and tomato relish 6,8,9,10	

MAIN COURSES

FISH AND CHIPS	16.50
Wexford ale battered cod fillet from Kilmore quay with minted peas, chunky yoghurt tartare and farm fries 3,6,7,11	
NASI GORENG	15.50
Buttermilk chicken OR Pork belly. Fried brown rice with chillies, greens, ginger, cashew and coriander - Tamari dressing, fried egg 6,9,11,12,13	
ANGUS BEEF AND GUINNESS CASSEROLE	14.50
Served with roast autumn vegetables and horseradish mash 7,8,9,12,13	
POWER BOWL(V)(VV)	14.50
Brown rice, avocado, cabbage slaw, chick peas, broccolini and tomatoes with pomegranate, lemon and tahini dressing	
FISH PIE	14.00
Local smoked and fresh fish with broccoli and kale, grain mustard, tarragon and crème fraiche, lemon and garlic crumb, sweet potato fries 3,6,7,9	
ROAST OF THE DAY (AC)	13.95
Ask your server for daily roast served with all the trimmings	

TEA & COFFEE

HERBAL TEA	3.20
TEA	2.80
AMERICANO	2.80
ESPRESSO, CAPPUCINO, CAFÉ LATTE, MOCHA	3.25
HOT CHOCOLATE	3.80

WE ARE PROUD TO SERVE BLUE BUTTERFLY TEA & COFFEE



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 and 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



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