

DUBLIN JACK

THE HOT KETTLE

OUR SOUP ARE SERVEED W/ A BREAD BASKET AND SALTER BUTTER

- DJ001 TRADITIONAL OXTAIL SOUP** **\$56**
A very under-estimated soup that many have only ever tired out of a can-
now you can try the real McCoy, made using only the finest ingredients
- DJ002 WILD MUSHROOM SOUP** **\$56**
A rich creamy wild mushroom soup w. Vegetable stock
- DJ003 HOME MADE SOUP OF THE DAY** **\$54**
As unpredictable as the weather back home but definitely more appealing,
ask you server for today's "soop doojoor".

SALADS

- DJ005 RARE BEEF SALAD** **\$145**
Tenderloin of australian beef char-grilled rare and served w./ garden greens
And a mushroom and horseradish dressing
- DJ006 TRADITIONAL CAESAR SALAD** **\$115**
Romaine lettuce leaves, croutons, parmesan cheese and anchovy fillets w./
Garlic dressing, served w/ spicy chicken breast or smoked salmon \$40 extra
- DJ007 GOAT CHEESE SALAD** **\$115**
Garden greens w/ crunchy walnuts served w/ the world famous loire valley
Cheese crottin de chavignol

SANDWICHES

**ALL SANDWICHES SERVED W/ A CHOICE OF EITHER OUR SIGNATURE FRIES, MASHED
POTATO OR GARDEN SALAD**

- DJ010 THE SHANNON ATEAK SANDWICH** **\$128**
Sliced prime sirloin steak topped w/ caramelized onions and served on
country toast w/ grain mustard
- DJ011 THE BLUESTACK HAM AND CHEESE SANDWICH** **\$108**
Stack of limerick ham and melted galtee cheese on grilled wheaten toast
- DJ012 PADDY'S MELT SANDWICH** **\$108**
Minced sirloin grilled and topped w/ melted cheese and grilled onions
between toasted rye bread
- DJ013 THE GARLIC DIP SANDWICH** **\$118**
Shaved roasted beef on french bread w/ a side of au jus for dipping
- DJ014 "THE REGULARS " BACON & EGG SANDWICH** **\$88**
Nothing hits the spot better than a sarnie filled w/ fried eggs and grilled bacon,
A staple amongst the triathletes that prop up the bar
- DJ015 GRILLED PORTOBELLO BURGER** **\$98**
Toasted ciabatta, filled w/ portobello mushroom, lettuce and onion,
Served w/ your choices of signature fries, mashed potato or side salad.

- DJ016 PIZZA MARGHERITA** **\$98**
Traditional pizza w/ mozzarella, tomato and fresh herbs.
- DJ017 PIZZA PEPPERONI** **\$108**
Thin crusted pizza topped w/ mozzarella, pepperoni, tomato and fresh herbs

MAINS

- DJ020 RISH STREW** **\$145**
Chunks of tender lamb, potatoes and carrots stewed to perfection and served inside a Loaf sour dough bread. A favourite of the gaffers legendary dad.
- DJ021 DUBLIN CODDLE** **\$125**
Irish sausages, potatoes, bacon and braised onions, layered in a heavy pot and cooked slowly.
- DJ022 COD AND CHIPS** **\$138**
Choose either Batter or Bread Crumb - served w/ tartare sauce and our signature fries
- DJ023 STEAK AND FRIES** **\$258**
Australian grain fed beef strip loin. Grilled and served w/ seasonal vegetables, Fries and black pepper sauce
- DJ024 TRADITIONAL COTTAGE PIE** **\$115**
Ground beef with fine herb and fresh tomato topped with creamy mashed potato and cheddar cheese
- DJ025 PAN FRIED COD FILLET WITH POTATO & LEEK GRATIN** **\$175**
Fresh atlantic cod fillet pan fried to perfection and served with gratin potato and daily vegetables
- DJ026 HOMEMADE SPINACH & MUSHROOM REVIOLI** **\$115**
Homemade pasta parcels stuffed w/ fresh spinach & garden mushrooms, served w/ a fresh & Tangy tomato sauce
- DJ027 NEW ZEALAND LAMB FILLET** **\$135**
Tender lamb fillets sliced and grilled to perfection and served w/ mashed potato and finished With capsicum and pesto sauce
- DJ028 ALL DAY BREAKFAST** **\$128**
Imported bacon, eggs, sausages, tomato, black pudding, baked beans, mushrooms, and hash browns.
- DJ029 ROASTED HALF CHICKEN W/ ROSEMARY & GARLIC** **\$148**
Definitely worth the twenty minutes cooking time – served w/ seasonal vegetables and fries.
- DJ030 BEEF & GINNESS PIE** **\$118**
Tender chunks of Australian beef lightly stewed in a rich ginness gravy, baked w/ a flaky top that Arthur Guinness would sin for. Served with a side of mashed potato.
- DJ031 SAUSAGE & MASH** **\$98**
There is nothing like simple home cooked food, we char-grilled three Cumberland pork sausages, Serve on mashed potato and add a side of gravy, Great before, during or after a session.
- DJ032 PORK BELLY ROAST** **\$118**
A gastro pub success story, served w/ creamy mashed potato, fresh greens, Gravy and a dollop of rocket fuel (English mustard)

DESSERTS

- DJ035 CREAME BRULEE** **\$58**
Served with almond biscuit and fresh cream
- DJ036 CHOCOLATE BROWNIES** **\$58**
Served hot w/ vanilla ice-cream
- DJ037 HOMEMADE BAILEYS CHEESECAKES** **\$58**
A favourite w/the ladies, creamy and silky smooth.