

# IRISH MURPHY'S HOBART

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## To Start & Share

- Sourdough Garlic Bread v** .....6.5  
Our favourite bakers, Jackman & Mcross's sourdough with roast garlic butter & plenty of golden Mozzarella cheese
- Soup of the Day gfo** .....12.5  
Changing regularly with what's in season, served piping hot with crusty sourdough
- Baked Tassie Brie gfo** .....15  
A mini wheel of Tasmanian Brie, wrapped in prosciutto & topped with house spiced cherries, baked till gooey & served with crusty bread
- Hot Smoked Tasmanian Salmon Pâté gfo** .....13  
Some of the worlds finest salmon is farmed right here in Tassie!  
This hot smoked pâté is served with hot buttered bread
- Sticky Lamb Ribs gf** .....14.5  
Slow cooked Huon Valley lamb ribs, served drizzled with Kilkenny molasses, house pickled onion & lemon
- Pork Scratchings gf** .....12  
The best part of a 'Sunday Roast Pork', crispy crunching crackling served with roast onion sauce
- Irish Croquettes**.....13  
Think 'Irish Popcorn', golden crumbed balls of creamy colcannon mash (mash, cabbage, bacon & onion) served with Guinness gravy
- Crispy Australian Squid gf** .....15  
Spice dusted squid, served with roast garlic aioli & lemon

## On The Side

- Seasoned Seasonal Vegetables v & gf**.....4.5
- House Salad v & gf** .....4.5
- Buttery Potato Mash v & gf**.....3.5
- Bowl Of Hand Cut Chips v & gf**.....6.5  
Smoked paprika seasoned, with roast garlic aioli
- Bowl of Seasoned Wedges v & gf**.....9.5  
Lime sweet chilli, sour cream

## Sauces

- For An Extra Jug Of House Made gf**.....2.5  
Guinness gravy, pepper & brandy sauce, mushroom & red wine, creamy diane
- Something Extra To Dip**.....1  
Roast garlic aioli, tomato, smokey bbq, mustard, tartare, lime sweet chilli, sour cream,garlic butter

## Tasmanian Produce

- Cascade Ale Battered Flathead gfo**.....26  
Mild tasting flathead in a crispy local ale batter, thick cut chips, chunky tartare, mushy peas & house salad (Great paired with our House Chardonnay or a pint of Cascade Pale Ale)
- Pinot & Thyme Braised Premium Beef Cheeks gf**.....28  
Overnight braised beef cheeks in Tasmanian Pinot, thyme and ripe tomato sauce, served on a bed of creamy mash and peppery rocket
- Game keepers Sausages gf**.....24  
The best of Tasmanian game meats blended with summer berries and herbs, our posh snags are served on a creamy mash with baby spinach & a port reduction jus.  
(Posh snags deserve a posh pinot, try it with local Pinot Noir from Devil's Corner)
- Gnocchi v** .....24  
Fluffy potato dumplings, tossed through a walnut and rocket pesto sauce with semi sun-dried tomatoes & baby roquette, finished with shaved Parmesan (Perfect with a glass of Tassie Holm Oak Sauv Blanc)
- Beef & Guinness Pie**.....23  
A longstanding favourite here at Irish, our special recipe of slow braised Tasmanian beef, seasonal vegetables & plenty of Guinness!  
Served topped with creamy mash and a side of cider & bacon braised cabbage (Why not a pint of the black stuff? Guinness!)
- Murphy's Chicken Breast Schnitzel**.....24  
Parsley & sesame panko crumbed chicken breast, served with your choice of sauce, thick cut chips & house salad or todays seasonal vegetables
- 300g Tasmanian Porterhouse gf** .....30.5  
Premium Tassie grass fed beef, dry aged for tenderness & char-grilled to your liking, served with your choice of sauce, with thick cut fries & house salad or todays seasonal vegetables
- Spiced Cauliflower Salad v & gf**.....22  
Golden fried florets of cauli, tossed through a carrot, chickpea & rocket salad with a ginger & cumin yoghurt dressing
- The Parmie** .....26  
Starting with our parsley & sesame crumbed schnitzel, topped with slow cooked rich tomato, ham hock & herb sauce then plenty of mozzarella & tasty cheese, served with thick cut chips, house salad or seasonal vegetables.

## Half Pints (under 12)

- Chicken fingers & Chips**.....12
- Fish & Chips gfo** .....12
- Little Gnocchi vo** .....12
- Veggie Fritters gf & v** .....12

*Free  
Soft Drink  
with every kids meal*