

# IRISH MURPHY'S HOBART

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## To Start & Share

\*\* Please order at the bar\*\*

<b>Sourdough Baguette (v)</b>	<b>\$6.5</b>
Oven baked, crunchy warm sourdough baguette served with house pickled onion, whipped butter	
<b>Pomegranate Baked Brie (v,gfo)</b>	<b>\$16.5</b>
Lemon and thyme topped South Cape brie, baked and topped with Tasmanian honey and pomegranate, served with lavoush crackers and sourdough bread	
<b>Dipper Platter</b>	<b>\$16.5</b>
House made caramelized leek and smokey bacon dip, Ashgrove vintage cheddar, pickles, cornichons, sourdough bread and crackers	
<b>S&amp;P Squid</b>	<b>\$15</b>
Sea salt and szechuan pepper lightly fried calamari with house salad, lemon wedge and green pea aioli	
<b>O'Connor Croquettes</b>	<b>\$14</b>
Crumbed and lightly fried croquettes of potato, smoked bacon hock, cabbage and caramelized onion served with piccalilli mayonnaise	
<b>Rustic Chips (gf,v)</b>	<b>\$7</b>
Bowl of rustic crispy chips, served with our house aioli	

## Classic Irish

<b>Beef &amp; Guinness Pie</b>	<b>\$25</b>
Beef marinated in Guinness overnight and slow cooked with root vegetables, served in a crisp pastry shell atop mushy minted peas, topped with Irish champ mash and drizzled with Italian white truffle oil	
<b>O'Donnell's Irish Lamb Stew</b>	<b>\$24</b>
Twice cooked old style Tasmanian Wild Clover lamb, pulled and let simmer for 4 hours with parsnip, potatoes, onion, celery and carrots. served with a pastry twist, crunchy bread roll and house salad	
<b>Pork Striploin (gf)</b>	<b>\$25</b>
Irish Murphy's secret rub on moisture infused pork porterhouse, grilled and served with rustic style colcannon of potato, cabbage, onion and corn mash. Finished with apple and whiskey macerated sour cream	
<b>Bangers and Mash</b>	<b>\$26</b>
Chef's choice thick sausages served atop Irish champ mash, with seasonal greens and finished with a rich onion gravy	

## Salads & Vegetarians

<b>Thai Beef &amp; Noodle Salad (gf,df)</b>	<b>\$25</b>
Beaumont eye fillet seared beef cuts, crispy fried rice noodles, shredded seasonal vegetables and spiced cashews in Asian style sauce topped with fried shallots <b>Vegetarian Option \$20</b>	
<b>Peri Peri Chicken Salad</b>	<b>\$26</b>
Portuguese marinated chicken breast grilled and served warm with toasted tortilla wrap pieces, uncooked tomato, capsicum and corn salsa, salad leaves, and mango yogurt dressing. Topped with chorizo crumble	
<b>Spiced Vegetable Bowl (gf,v,df)</b>	<b>\$25</b>
Cumin and black pepper roasted, beetroot, pumpkin, carrot and sweet potato with organic quinoa, house made hummus, lemon wedge, roasted capsicum and grilled peach, with a peach and mint dressing	

gf - Gluten Free | gfo - Gluten Free Optional | v - Vegetarian | vo - Vegetarian Optional

## From the Land

<b>T-Bone (gf)</b>	<b>\$29</b>
Premium Tasmanian 300g t-bone steak char-grilled to your liking with rustic chips and house salad or seasonal vegetables and choice of sauce	
<b>Scotch Fillet (gf)</b>	<b>\$35</b>
140 day grass fed 300g black angus scotch fillet, char-grilled to your liking with rustic chips and house salad or seasonal vegetables and choice of sauce	
<b>Eye Fillet Mignon (gf)</b>	<b>\$38</b>
180g premium Beaumont eye fillet rolled and wrapped with smoked bacon, grilled to your liking served with Irish champ mash, seasonal greens, cabernet sauvignon jus and drizzled with Italian white truffle oil	
<b>Chicken Schnitzel</b>	<b>\$24</b>
Nichol's free range chicken breast, panko crumbed and fried, served with rustic chips and house salad or seasonal vegetables and choice of sauce	
<b>'Make it a Parmigiana'</b>	<b>\$26.5</b>
Topped with Glen's smoked hock Napoletana style sauce and mozzarella cheese, grilled until golden	

## From the Sea

<b>Ma Dwyer's Salmon (gf)</b>	<b>\$28.5</b>
Crispy skin Tasmanian Atlantic salmon fillet, with Ma Dwyer's good old rub, seasonal green vegetables, lemon and saucy hollandaise	
<b>Fish &amp; Chips</b>	<b>\$27</b>
Kilkenny ale battered barramundi with rustic chips, seasonal house salad, lemon wedge and green pea aioli	
<b>S&amp;P Squid</b>	<b>\$24</b>
Sea salt and szechuan pepper lightly fried calamari with rustic chips, seasonal house salad, lemon wedge and green pea aioli	
<b>Seafood Gnocchi</b>	<b>\$26.5</b>
Tasmanian scallops and prawns in mild Thai yellow coconut curry sauce, tossed through with baby spinach and potato gnocchi	

## For the Kids

Free  
Soft Drink  
with every kids meal

<b>Fish &amp; Chips (df,gfo)</b>	<b>\$12</b>
Battered barramundi with rustic chips, seasonal salad, lemon wedge and tomato sauce	
<b>S&amp;P Squid</b>	<b>\$12</b>
Lightly fried salt and pepper calamari with seasonal salad, rustic chips, lemon wedge and tomato sauce	
<b>Chicken Fingers (gfo)</b>	<b>\$12</b>
Nichol's free range crumbed chicken breast tenders served with rustic chips and seasonal salad and tomato sauce	
<b>Gnocchi Carbonara</b>	<b>\$12</b>
Smoked bacon and onion creamy sauce with potato gnocchi and topped with grated mozzarella cheese	

House Made Sauces \$2  
Creamy Mushroom (gf), Creamy Pepper (gf), Guinness Gravy (gf), Onion Gravy

Sauces For The Side \$2  
Aioli, Tomato, BBQ, Hot English Mustard, Dijon Mustard, Whole Grain Mustard