

# LIMERICK ARMS HOTEL

## SMALL

Garlic toasted flat bread (V) - \$6

Flat bread w/ tzatziki, feta & beetroot & olives - \$10

Hand rolled spring rolls (3) - \$12

Cider broth steamed Port Arlington mussels w/toasted sourdough - \$13

Southern spiced chicken ribs w/ jerk dipping sauce 6pcs \$15 / 12pcs \$25

Spicy slow cooked lamb ribs w/ sticky BBQ sauce (GF) - \$15

Lemon pepper calamari w/ aioli (G) - \$14

Poutine w/ cheese curds, house gravy & hot sauce (V) (G) - \$13 (add bacon \$3 or chicken \$5)

## BURGERS

Beef burger w/ pickles, Swiss cheese, seeded mustard aioli & cos - \$13

Double beef burger w/ pickles, Swiss cheese, seeded mustard aioli & cos - \$17

Veggie burger w/ Swiss cheese, spicy slaw & chipotle mayo (V) - \$12

Alabama chicken burger w/ Jamaican jerk & spicy slaw - \$16

Steak sandwich (125g Porterhouse) w/ caramelised onion, Swiss cheese, seeded mustard aioli & cos - \$19

*All served w/ fries*

## SALADS

Super grain salad w/ quinoa, pomegranate & red wine vinaigrette (GF) (V) - \$17

Vegan salad w/ spinach, tofu, pepita, pine nuts, sesame, walnuts & sunflower seeds (GF) (V) - \$14

*Add chicken to any \$5*

## MAINS

Furphy ale battered fish & chips w/ pea puree & tartare sauce - \$22

Pie of the day w/ mash & buttered peas - \$24.50

Lemon pepper calamari w/ green salad, fries & aioli (GF) - \$28

Seafood linguine w/ pipis, mussels, squid, scallops & fish pieces - \$26

Pan fried Atlantic salmon w/ confit tomato, asparagus spears & pumpkin puree (GF) - \$27

Pan roasted chicken supreme w/ beetroot puree, baby carrot, roast pear, rosemary mash & orange glaze - \$26

Wild mushroom risotto w/ peas & grana padano - \$22

## PARMA

Limerick parma w/ Napoli, ham, & two cheeses - \$24

Aussie parma w/ bacon & egg - \$26

Rodriguez Parma w/ jalapeños, guacamole & sour cream - \$26

Hawaiian parma w/ pineapple - \$25

*All chicken parmans are 300g hand crumbled & served w/ fries & spicy slaw*

## STEAK

280g Black Angus 150 day grain fed porterhouse (GF) - \$36

250g Duck River eye fillet (GF) - \$42

300g Great Southern Pinnacle scotch fillet (GF) - \$38

300g Black Angus Rump (GF) - \$28

Sauces \$3: red wine, mushroom or peppercorn

Butters \$2: garlic butter, truffle butter or marrow butter

*All steaks served w/ potato dauphinoise & broccolini*

## SIDES

Bowl of fries w/ garlic aioli & ketchup (V) (GF) - \$8

Classic garden salad w/ vine tomatoes (V) (GF) - \$10

Steamed broccolini w/ toasted sesame seeds (V) - \$8

## DESSERT

Warm chocolate & hazelnut brownies w/ vanilla ice cream - \$10

Sticky date pudding w/ butterscotch & vanilla ice cream - \$10