

# O'HARA'S BAR FOOD **SERVED 12.00-21.00 DAILY**

## **STARTERS:**

<b>Lakeside seafood and shellfish chowder</b> (1,2,4,7,9,12,14 AGF) With our homemade brown bread	€8.50	
Homemade soup of the day (1,3,7,9,12 AGF)	€5.00	
<b>Ardsallagh goat's cheese</b> (1,7,10,12) Coated in ginger nut crumb, beetroot glaze, pear & rocket salad	€9.50	
<b>Spicy Buffalo Chicken wings</b> (1,6,7,10,12) Cooked in our hoi sin & barbeque glaze, Cashel blue cheese dip	€10.00	
<b>Caprese Bruschetta</b> (1,3,10,12) Buffalo Mozzarella slices, layered with fresh tomato, basil pesto on crisp crostini bread, balsamic glaze	€9.50	
<b>Oriental Chicken Salad</b> (6,11) With juicy mango, pomegranate & baby gem salad. sesame, lemongrass & soya dressing	€14.50	
GOURMET SANDWICHES		
<b>6oz Hereford steak sandwich</b> (1, 3,6,7,10,12,13 AGF) served on toasted ciabatta bread with sautéed onions and mushrooms, a pepper sauce, French fries and salad garnish	€16.50	
<b>Poached Salmon and crab open Sandwich</b> (1,2,3,4,10,12,14) Bound in a light lime & herb mayonnaise, served on homemade brown bread	€14.00	
<b>Lakeside club sandwich</b> (1,3,7,10,12,13, AGF) Layers of grilled bacon, chicken, tomato & lettuce served with French fries	€13.50	
<b>Classic BLT</b> (1,3,7,12,13 AGF) with salad garnish and French fries	€10.00	
<b>Vegetarian Bruschetta</b> (1, 3,7,10,12) Toasted olive bread with Mediterranean vegetables, char grilled haloumi cheese & basil pesto	€9.50	
Regular/Toasted/Wrap/Ciabatta (1,3,7,10,12) €5.00/€5.50/€5.75/€6.50 Choose 1 meat & 2 salad fillings: Ham/Chicken/Tuna/Cheese/Lettuce/Tomato/Peppers/Onions/Mayonnaise. Extra Salad fillings 75c per item Extra Meat fillings €1.50		
<b>Slow cooked Lamb on rosemary &amp; sea salt flatbread</b> (1,7,10,12) Roasted red pepper, ardsallagh goats' cheese, homemade roasted fig & onion jam and french fries	€14.50	
<b>BBQ Pulled Pork</b> (1,3,6,7,12) Slow Pulled Pork, Irish red cheddar cheese & crispy onion, French fries	€13.50	
<b>Vegan Ciabatta</b> (1, 8) Roasted Mediterranean vegetables, basil oil, pine nuts, balsamic glaze	€8.50	

## **MAIN COURSES:**

Creamed potato (7,12)

Spicy wedges (1)

MAIN COORSES.	
<b>10oz sirloin steak</b> (1,6,7,12) Served with a choice of cracked peppercorn sauce, garlic butter, or red wine jus and crispy onion rings. With a choice of French fries & salad or mashed potato & vegetables. 28-day dry aged Irish Hereford steak.	€26.00
<b>Pan seared Supreme of Chicken</b> (1,7,9, 10,12) On creamy mash, wild mushroom sauce & parsnip crisps	€16.50
<b>Lime &amp; Chilli Chicken Burger</b> (1,7,3,10,12) Pan seared fillet of Chicken with tomato, baby gem & guacamole, finished with crispy bacon & served on a brioche bun with French fi	<b>€15.50</b>
<b>Lakeside 8oz Brisket Beef Burger</b> (1,3,6,7,10,12) With bacon & cheese on a brioche bun served with a choice of peppercorn sauce or Ballymaloe tomato relish and French fries	€15.50
<b>Spinach, Chickpea &amp; Potato curry</b> (1,6,8,9) <b>add sautéed chicken</b> with garlic & coriander Nan bread, basmati rice	€13.00 €16.50
<b>Vegetable Stir fry</b> (5,6,7,11) <b>add Chicken/prawn</b> With Garlic, ginger, soya & sweet chilli served with egg noodles & poppadum	€13.50 €16.50/€19.50
<b>Vegetable Pasta shells</b> (1,3,7,8,11,12) Roasted Mediterranean vegetables with basil oil & pinenuts, fresh parmesan shavings, toasted garlic ciabatta	€13.50
<b>Pan seared fillet of Seabass</b> (2,4,6,9,12,14) Served with roasted vegetables cous cous, coconut, sweet chilli & lime sauce	€22.50
<b>Oven baked fillet of Salmon</b> (2,4,7,9,12,14) On buttered greens, drizzled with sundried tomato & herb butter	€20.50
White gypsy beer battered fish & chips (1,2,4,7,9,12,14) Made with Tipperary local craft beer, mushy peas, tartar sauce & French fries	€16.00
SIDE ORDERS:	€3.50
French fries (1,12 AGF)	
Onion rings(1,7,12)	
Rustic garlic bread (7)	
Mixed baby leaf side salad (10,12)	
Buttered vegetables(7)	

Cheesecake of the d fruit coulis & fresh cream
<b>Apple crumble</b> (1,3,7, with bourbon vanilla ice
<b>Eton Mess</b> (3,7,12) fresh strawberries and m cream with summer frui
Warm chocolate bro with vanilla ice cream &
Trio of ice creams (1,3 in a chocolate wafer bas
Praline & passion fru with mango coulis
Strawberry & ginger served with biscotti bisco
Banoffee Pie (1,3,7,8) fresh bananas, cream on
ALLERGENS:
<ul> <li>1= cereals containing glu</li> <li>2= crustaceans,</li> <li>3= eggs,</li> <li>4= fish,</li> <li>5= peanuts,</li> <li>6= soya,</li> <li>7= milk,</li> <li>8 =nuts,</li> <li>9= celery/celeriac,</li> <li>10= mustard,</li> <li>11= sesame seeds,</li> <li>12= sulphur dioxide (sulp</li> <li>13= lupin,</li> <li>14= molluscs</li> </ul>





#### **HOMEMADE DESSERTS:**

day, (1,3,7,8) n

(,8,10,12) cream, crème anglaise

meringue bound in fresh dairy it coulis

ownie (1,3,7,8) k chocolate sauce

,3,7,8) sket, with caramel sauce

**uit parfait** (1,3,7,8)

crème Brulee (1,3,7,8) cuit

n a biscuit base with butterscotch sauce

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€6.50