

## EVENING DINING 5.00PM – 9.30PM

### SMALL PLATES

- Grilled Chicken Thigh Kebabs 9.00**  
Brown Sugar & Ras El Hanout Marinade, Sea Salt, Togarashi, Pita 1(wheat), 3, 11, 12
- Fried Tempura Shrimp Tacos 11.00**  
Shredded Cabbage, Pico De Gallo, Red Onion, Cilantro, Chipotle Mayo 1(wheat), 2, 3, 11, 12
- Grilled Steak Skewers 8.00**  
Chimichurri, Peanut Rayu Chili Oil 3, 6, 7(milk), 5(peanut), 11, 12
- Soup Of The Day 6.50**  
Homemade Treacle Bread 1(wheat), 3, 6, 7, 9
- Guacamole 5.00**  
Crudit , Nacho Chips 3, 6, 7(milk), 9
- Fried Chicken Sliders 8.00**  
Sesame, Chilli Infused Honey, Chipotle Aioli, Cherry Tomatoes 1(wheat), 1, 3, 7(milk), 11, 12
- Smoked Brisket Sliders 8.00**  
Crispy Onions, Beer Cheese Sauce, Rocket 1(wheat), 3, 10, 11, 12
- Chicken Wings 9.50**  
Sweet & Spicy Korean Inspired Wings, Celery, Sesame Seeds, Lime Dip 3, 6, 9, 11, 12

### FAVOURITES

- Carnitas Burrito 11.00**  
Overnight Pork Shoulder, Spice Rice & Beans, Avocado, Salsa Brava, Pineapple & Chilli 1(wheat), 7(milk), 12
- Tex Mex Flatbread 10.00**  
BBQ Glazed Chicken Thigh, Charred Corn, Red Pepper & Red Onion, Applewood Cheddar, Tortilla Chips 1(wheat), 7(milk), 8, 12
- Margherita Flat Bread 8.00**  
Mighty Vine Tomatoes, Mozzarella, Basil, Parmesan, Olive Oil, Sea Salt V 1, 7(milk), 12
- Dirty Fries 7.00**  
Nduja, Smoked Bacon, Crispy Onion, Avocado Mayo, Scallions, Gravy, Cheese Sauce, Lime & Garlic Cr me Fraiche 3, 7, 9, 12
- Loaded Nachos 8.00**  
Salted Corn Tortillas, Ricotta Cream, Nacho Cheese, Tomato Salsa, Pickled Chilli, Crushed Avocado 7, 12
- Corn Waffles 14.00**  
Asian Barbecue Beef, Diced Avocado, Red Onion, Pico De Gallo, Coriander, Smoked Chilli Mayo 1(wheat), 3, 7(milk), 12
- Toasted "Very" Special 10.50**  
Choice Of Brown Or White Broomer, Three Cheese (Cais Na Tire, Coolattin, Monterey Jack), Ham Hock, Caramelised Onion, Tomato Relish, Fries 1(wheat), 3, 7(milk), 12

### LARGE PLATES

- Fish & Chips 16.90**  
Killarney Lager Batter, Tartare Sauce, Mushy Peas 1(wheat), 3, 4, 7(milk), 10, 12
- Quinoa Steak 16.50**  
Vegan Chilli Sloppy Joe, Pickled Red Onion, Crushed Avocado, Wasabi Veganonnaise 6, 9, 10, 11, 12
- Caf  du Parc Burger 16.90**  
4oz Patty, 24hr Brisket, 1000 Island Dressing, Remoulade, Monterey Jack, Fries 1(wheat), 3, 6, 7(milk), 10
- Chicken Burger 16.50**  
Southern Fried Chicken, Celeriac & Mustard Remoulade, Blue Cheese Dip, Fries 1(wheat), 3, 6, 7(milk), 10, 12
- 10oz Sirloin Steak 29.00**  
Prime Irish Hereford Beef, Portobello Mushroom, Watercress, Fries, Peppercorn Sauce 1(wheat), 7(milk), 9, 12
- Thai Green Chicken Curry 17.00**  
Chicken Breast, In A Thai Green Curry Naan Bread & Jasmine Rice 1(wheat), 9, 12

### SIGNATURES

- Crab Sushi Roll 24.00**  
Avocado, Sesame, Pickled Ginger, Tower Garden Salad 1(wheat), 3, 4, 7(milk), 9, 11, 12
- Lobster Brioche BLT 25.00**  
Kerry Lobster, Celery & Chive Mayo, Mustard Butter, Pancetta, Baby Gem, Overnight Tomatoes 1(wheat), 3, 4, 7(milk), 9, 12
- Caf  Du Parc Signature Superfood Salad Starter 9.95 / Mains 16.00**  
Quinoa, Kale, Blueberries, Broccoli, Grapes, Sunflower Seeds, Soya Beans, Cranberries, Crushed Avocado, Hazelnut, Chia Seeds, Citrus Dressing 6, 8(hazelnut), 12
- Add Grilled Chicken 3.50 Add Grilled St Tola Goats Cheese 7(milk) 3.50**
- Day Boat Catch 18.00**  
Tomato & Coconut Sambal, Wok Fried Noodles & Vegetables 1, 3, 4, 7, 9, 12

### SIDES

- |                                    |      |
|------------------------------------|------|
| Mashed Potato 7                    | 3.50 |
| Fries                              | 3.50 |
| Mixed Leaf Salad 12                | 3.50 |
| Superfood Salad 6, 8(hazelnut), 12 | 5.00 |
| Grilled Green Veg, Salsa Verde     | 3.50 |

### SWEET TREATS

- Snickers Pie 7.00**  
Salted Caramel Mousse, Milk Chocolate, White Chocolate Chantilly, Peanut Butter, Caramelized Peanut 1(wheat), 3, 5, 7, 8
- Banana Split Brownie 7.00**  
Salted Caramel Popcorn, Muckross Creamery Vanilla Ice Cream 1(wheat), 7(milk), 8, 12, 13
- Selection Of Muckross Creamery Ice Cream 7.00**  
1, 3, 7(milk), 8
- Jammie Dodger Filled Croissant 4.50**  
1, 3, 7, 8
- Tiramisu Filled Croissant 4.50**  
1, 3, 7, 8
- Mouth Watering Signature Cookie 2.50**  
Snickers With Crunchy Peanut Butter Or Red Velvet Or Nutella & Marshmallow Cookie

### TEA

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|--|------|
| Breakfast Tea  | 2.50 |
| Decaf Tea  | 2.50 |
| Earl Grey Tea  | 2.90 |
| Green Tea  | 2.90 |
| Wall & Keogh Loose Leaf Tea  | 3.00 |
| Our Chai - Assam, Ginger, Cinnamon, Cloves Orange                        |      |
| Put The Cat Out - Camomile, Lavender, Mint & Liqueurice                  |      |
| Lemon & Ginger   |      |
| Moroccan Dusk - Green Organic Sencha, Nana Mint Leaf, Wild Cactus Flower |      |

### COFFEE

- |  |      |
|--|------|
| Espresso   | 3.00 |
| Americano  | 3.00 |
| Cappuccino   | 3.30 |
| Macchiato  | 3.20 |
| Mocha  | 3.50 |
| White Mocha  | 4.00 |
| Flat White   | 3.30 |
| Caf  Latte   | 3.30 |
| Flavoured Latte (Vanilla, Caramel, Mint, Hazelnut) | 3.60 |

**Allergens:** 1. Cereals containing Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphites, 13. Lupin, 14. Molluscs  
C: Coeliac V: Vegetarian VG: Vegan

**EVENING DINING**  
5.00PM – 9.30PM

Caf  du Parc

## COCKTAILS & DRINKS MENU

### PARKS & REC

Inspired by Parks from around the Globe

*Ireland: Killarney National Park*

#### Loaded Red Snapper 18.00

Homemade Chilli & Wild Garlic infused Killarney Gin, Celery Tinctures, Fresh Lemon, Tomato Juice, Worcestershire, Tabasco, Salt, Pepper, Topped with a Beef Slider, Tempura Prawn, Celery, Pickle & Cherry Tomato  
*1 (wheat), 3, 3, 7 (milk), 9, 10, 12*

*Italy: The Dolomites,*

#### Aquavite Di Limoncello 12.00

Homemade Vanilla Limoncello, Vanilla Vodka, Fresh Lemon, Lemon Tinctures, Sugar, Soda

*Germany: The Black Forest*

#### Schwarzer Wald 14.00

Monkey 47, Cherry Dolce, Fresh Cherry, Burlesque Bitters, Cranberry, Fresh Lime, Egg White

*Chile: Torres Del Paine*

#### Rojo Seco 13.00

Capel Pisco, Cabernet, Fresh Lemon, Homemade Grape Syrup, Red Grapes, Egg White

*Canada: Banff National Park*

#### The Mountie 12.00

Bacon Fat Washed CC Rye Whiskey, Maple Syrup, Antica Formula, Maple Streaky Bacon

*Mexico: Cumbres De Monterrey National Park*

#### Romera Paloma 14.00

Homemade Grapefruit & Rosemary infused Tequila, Cointreau, Fresh Grapefruit, Agave, Soda

*Trinidad & Tobago: Sandy Hills Nature Park*

#### Claro-Libre 12.00

Kraken, Taylors Falernum, Burlesque Bitters, Velvet Lime & Almond Dolce, Fresh Lime, Orange Bitters

### SIGNATURES

#### Full Circle 12.00

Killarney Gin, Fresh Lemon, Egg White  
Homemade Killarney Brewing Company Full Circle IPA Honey Syrup

#### Smoke & Mirrors 13.00

Sausage Tree Vodka, Italian Bergamot Dolce, Fresh Lemon, Burlesque Bitters, Homemade Rhubarb Syrup, Egg White, Citrus Smoke

#### Dingle Donkey 12.00

Dingle Vodka, Fresh Lime, Ginger Beer, Ginger, Almond & Lime Dolce, Dandelion & Burdock Bitters

#### The Alumni 13.00

Hennessey VSOP, Antica Formula Sweet Vermouth, Homemade Cherry Sugar, Orange & Angostura Bitters

#### Buffalo Sunset 12.00

Buffalo Trace Bourbon, Velvet Almond Dolce, Fresh Lemon, Sugar, Egg White

#### Elder-Sparkle 12.00

Dingle Gin, St Germain Elderflower Liqueur, Elderflower Sugar, Fresh Lemon, Organic Spumante Prosecco

### TWISTED CLASSICS

#### Badger & Dodo Martini 11.00

Badger & Dodo Single Origin Espresso, Ketel One Vodka, Kahlua, Vanilla Sugar

#### I Heart Margarita 12.00

Corazon Blanco, Cointreau, Fresh Lemon, Lemon Tinctures, Sea Salt, Agave

#### Café Du Bramble 12.00

Mór Irish Gin, Chambord, Fresh Mix Berry Puree, Fresh Lemon

#### Old Fashioned 12.50

Woodford Reserve Bourbon, Sugar, Orange & Angostura Bitters

#### Strawberry Daiquiri 11.00

Bacardi Gold, Bols Strawberry, Strawberry Sugar, Fresh Strawberry, Fresh Lemon

#### Quattro Mojito 11.00

Bacardi Quattro, Mint, Lime, Sugar, Soda

### HARD SELTZERS

Elderflower, Lime, Sauvignon Blanc, Soda	8.00
Black Raspberry, Rose, Lime Soda	8.00
Peach Liqueur, Peach Tinctures, Sparkling Rose	8.00

### NON-ALCOHOLIC COCKTAILS & HOMEMADE LEMONADES

**Cucumber & Elderflower Spritz 7.00**  
Cucumber & Elderflower Syrup, Fresh Lemon, Fresh Cucumber, Soda

**Non-Alcoholic Espresso Martini 6.00**  
Espresso Coffee, Vanilla Dolce

**Homemade Ginger & Lime Lemonade 4.00**

**Homemade Strawberry & Elderflower Lemonade 4.00**

**Homemade Cherry Lemonade 4.00**

### WHITE WINE

Sauvignon Blanc, Montford Estate, New Zealand, 2019	8.00	32.00
Trebbiano, Rocca, Italy, 2019	6.95	27.00
Pinot Grigio, Rocca, Italy, 2019	7.50	30.00
Chardonnay, Berton, "Head over Heels", SE Australia, 2018	7.50	29.00
Chardonnay, "Morgan Bay", St Helena, California 2019	8.50	33.00

### RED WINE

Sangiovese, Rocca, Italy, 2019	6.95	27.00
Merlot Cabernet, Blasson Timberley, Bordeaux, 2015	8.00	32.00
Shiraz, Foundstone, Barossa Valley Australia, 2018	7.50	30.00
Malbec, Terrazas de los Andes, Argentina, 2019	8.00	32.00
Tempranillo, Muriel, Crianza, Rioja 2019	8.50	33.00

### SPARKLING WINE

Masottina Rose Prosecco Spumante	9.00	48.00
Masottina Organic Prosecco Spumante	9.00	48.00
Pannier Demi Sec NV Champagne	12.50	75.00
Pannier Brut NV Champagne		65.00

### ROSE WINE

Morgan Bay, Zinfandel Rose 2019	7.50	29.00
Whispering Angel, Grenache/Rolle/Syrah, Provence France, 2019	13.50	52.00
Masottina Rose Prosecco Spumante	9.00	48.00

Café du Parc