

THE IRISH HEATHER GASTROPUB

SO HOW DOES THIS PART OF THE MENU WORK?

DESIGN YOUR OWN by ticking the boxes or let us do it for you as a **'DEALERS CHOICE'**

For \$20 you choose 4 items from Meat & Cheese sections combined.

So it can be 4 x Meats or 4 x Cheese, or 3 x Cheese and 1 x Meat, or 2 x Meats and 2 x Cheese, etc. Then you add in 4 Condiments. We place them all on a board and include a basket of bread, crackers, etc...

NOW EAT!!!

MEAT

SALAMI

SZEGEDI spicy Hungarian style salami - BC	
FINOCCHIONA fennel flavoured salami - ITALY	
CHORIZO SALAMI pork sliced with smoked paprika - SPAIN	
SALCHICHON summer style salami - SPAIN	

WHOLE MUSCLE

SPECK Austrian style prosciutto - BC	
CORNED BEEF made in Cultus Lake by owner Seán Heather - BC	
LOMO cured pork tenderloin - SPAIN	
SMOKED PORK NECK smoked and dry cured - BC	
CAPICOLA pork shoulder, cured in brine - ITALY	
BRESAOLA smoked beef loin - ITALY	

CHEESE

GOAT	LOCAL CHEVRE soft, creamy, unripened - BC	
COW	LE CHATELAIN soft, washed rind, full fat - FRANCE	
COW	SAN SIMON da COSTA smoked semi-soft - SPAIN	
SHEEP	PETIT BASQUE creamy and sweet with a nutty finish - PAY BASQUE	
COW	GUINNESS CHEDDAR drowned in stout, aged 12 months - IRELAND	
COW	CAMBOZOLA if camembert and gorgonzola had a love child - GERMANY	
SHEEP	PECORINO peppercorn studded, sharp, firm cheese - ITALY	
COW	CHEDDAR Big John's Cajun rubbed - USA	
COW	WHISKEY aged & oaked in Kilbeggan Irish Whiskey - IRELAND	
SHEEP	MANCHEGO firm, with trademark basket weave wax coating - SPAIN	

(U) = unpasteurized milk used - RAW MILK

CONDIMENTS

GUINNESS MUSTARD wholegrain mustard & Guinness from our taps - IN HOUSE	
PASTEURISED HONEY local honey from local bees - BC	
CIPOLLINI ONIONS tart mini onions, soaked in balsamic vinegar - ITALY	
FIG JAM sweet sugary jammy figs - IN HOUSE	
ARBEQUINA OLIVES small, dark and fruity - SPAIN	
CASTELVETRANO OLIVES 007's olive of choice - ITALY	
MARCONA ALMONDS fried in olive oil, dusted in sea salt - SPAIN	
PICCALILLI RELISH British riff on a chutney of South Asian pickled veg - IN HOUSE	
MEDJOOOL DATES sweet, dense, pitted dates - CALIFORNIA	
BALLYMALOE HOUSE RELISH sweet, tangy tomato relish - IN HOUSE	
CORNICHONS mini pickles, tart and garlicky - FRANCE	

~ All groups of 8 or more guests may be subject to an autograt of 18% added to their bill ~

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SMALLS

<p>SMOKED SALMON Irish wheaten bread, dill cream cheese, caperberries, shaved red onion, lemon wedge, salad garnish</p>	\$12
<p>DAILY SOUP ask server for details - with our homemade Irish wheaten bread</p>	\$6
<p>WINTER SALAD (VEG) (VE) roasted broccoli spears, grated parm, cherry tomatoes, quinoa, hemp hearts, lemon vinegarette, mixed greens add chicken \$4 add bacon \$2 add steak \$6 add egg \$2</p>	\$14
<p>KALE CAESAR SALAD (VEG) kale, housemade caesar dressing, shaved parm, lemon wedge, croutons add chicken \$4 add bacon \$2 add steak \$6 add egg \$2</p>	\$14
<p>BOARDS the most popular charcuterie/cheese from our sibling Salt Wine Bar perfect as entrée for one or shared as an appetizer design your own (see over) or have us do it for you "dealers choice"</p>	\$20
<p>CURRY CHIPS (VE) hand cut, skin on, twice fried Russet potatoes, mild curry sauce, fresh parsley add cheese \$2 add egg \$2 add chicken \$4 add bacon \$2 add steak \$6</p>	\$8
<p>CAULIFLOWER WINGS (VE)(GF) deep fried crispy cauliflower florets, creamy cilantro drizzle, pickled red onion your choice of "sweet n-sour" sauce or a honey & Valentina hot sauce</p>	\$10

MAINS

<p>MUSHROOM TOAST mixed mushroom, rarebit sauce, toasted Irish wheaten bread, pea shoot, two soft poached cage free eggs, shoestring fries add cheese \$2 add egg \$2 add chicken \$4 add bacon \$2 add steak \$6</p>	\$16
<p>RASHER & BLACK PUDDING SANDWICH thick cut bacon rashers, crumbled black pudding, Ballymaloe House style relish, soft fried cage free egg, toasted buttered potato bread, shoestring fries add cheese \$2 add egg \$2 add bacon \$2 </p>	\$17
<p>BANGERS & MASH (GF) two handmade pork sausages, redskin mash potato, maple roasted carrots, onion/mushroom gravy</p>	\$17
<p>FISH & CHIPS (GF) hand cut, skin on, twice fried Russet potatoes, battered cod, mushy peas, house tartar, lemon</p>	\$18
<p>CORNED BEEF DINNER (GF) 5oz corned beef -made by owner Seán Heather in Cultus Lake- red skin mash potato, braised cabbage, parsley white sauce</p>	\$18
<p>STEAK SANDWICH AAA beef, roasted garlic butter, fried onion & mushroom, mixed greens, honey mustard mayo - with salad or fries add cheese \$2 add egg \$2 add bacon \$2 add more steak \$6</p>	\$18
<p>VEGAN SAUSAGES AND MASH (GF)(VE) two 'Beyond Meat' bratwurst sausages, garlic cannellini mash, maple roasted carrots, miso gravy</p>	\$19
<p>"AFTER THE PUB" CURRY (GF) marinated chicken thigh, seasonal veg, mild coconut curry sauce, jasmine rice, crispy shallots</p>	\$16

DESSERT

<p>STEAMED PUDDING raspberry jam, warm coconut sponge, toasted coconut topping, whipped cream</p>	\$8
<p>CHOCOLATE CHEESECAKE graham cracker crust, milk chocolate, chocolate chips, berries</p>	\$8
<p>DESSERT COFFEE Feeling full? Why not indulge in one of our specialty coffees? Each coffee is made using the finest dark roasted beans, demerara sugar and topped with freshly whipped cream. Irish Coffee - Tullamore Dew Irish whiskey French Coffee - Hennessy Baileys Coffee - Baileys Irish Cream</p>	\$8

(VE)- Vegan option available- (V)- Vegetarian- (GF)- Gluten Free

Executive Chef: Colin Fleming

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