



STARTERS

SOURDOUGH GARLIC BREAD V	6.5
Our favourite bakers, Jackman & Mcross's sourdough with roast garlic butter & plenty of golden Mozzarella cheese	
SOUP OF THE DAY GFO	12.5
Changing regularly with what's in season, served piping hot with our buttery herb & cheese dumpling	
BAKED TASSIE BRIE	15
A mini wheel of Tasmanian Brie, wrapped in prosciutto & topped with toasted walnuts and Leatherwood honey, baked till gooey & served with crusty bread	
JAR OF PICKLED MUSSELS GFO	14
Plump mussels in our special cider pickle with fresh herbs, served with roast garlic aioli, lemon and crusty bread	
STICKY LAMB RIBS GF	13.5
Slow cooked Huon Valley lamb ribs, served drizzled with Kilkenny molasses, house pickled onion & lemon	
BOWL THICK CUT CHIPS GF, V	6.5
Tossed through our rosemary & thyme salt, served with house made tomato chutney	
SEASONED WEDGES V	9.5
Always a favourite, served with sweet chilli sauce & sour cream	
PORK SCRATCHINGS GF	12
The best part of a 'Sunday Roast Pork', crispy crunching crackling served with roast onion sauce	
IRISH CROQUETTES	13
Think 'Irish Popcorn', golden crumbed balls of creamy colcannon mash (mash, cabbage, bacon & onion) served with Guinness gravy	
CRISPY AUSTRALIAN SQUID GF	15
Spice dusted squid, served with roast garlic aioli & lemon	



MAINS

- CASCADE ALE BATTERED FLATHEAD **GFO**** 26
Mild tasting flathead in a crispy local ale batter, thick cut chips, chunky tartare, mushy peas & house salad
(Great paired with our House Chardonnay or a pint of Cascade Pale Ale)
- BEEF SHANK **GF**** 28
Hobart's only beef shank! Tassie grass fed beef shin shank, braised overnight in ripe tomato, local pinot & fresh herb sauce, served on champ potato mash
- QUACKERS & MASH **GF**** 24
Our own recipe duck and spice sausages, served on creamy potato purée with steamed greens and 'Gamekeepers' jelly infused jus
(Posh snags deserve a posh pinot, try it with local Pinot Noir from Ninth Island)
- GNOCCHI **V**** 24
Fluffy potato dumplings, tossed through a walnut and rocket pesto sauce with semi sun-dried tomatoes & baby roquette, finished with shaved Parmesan
(Perfect with a glass of Tassie Holm Oak Sauv Blanc)
- BEEF & GUINNESS PIE** 22
A longstanding favourite here at Irish, Our special recipe of slow braised Tasmanian beef, plenty of Guinness & seasonal vegetables. Topped with creamy champ potato mash & served with fresh greens
(Why not a pint of the black stuff? Guinness!)
- MURPHY'S CHICKEN BREAST SCHNITZEL** 24
Parsley & sesame panko crumbed chicken breast, served with your choice of sauce, thick cut chips & house salad or todays seasonal vegetables
- 300G TASMANIAN PORTERHOUSE** 30.5
Premium Tassie grass fed beef, dry aged for tenderness & char-grilled to your liking, served with your choice of sauce, with thick cut fries & house salad or todays seasonal vegetables
- SPICED CRUMB CAULIFLOWER SALAD **V**** 22
Golden fried florets of cauli, tossed through a carrot, chickpea & rocket salad with a ginger & cumin yoghurt dressing
- THE PARMIE** 26
Starting with our parsley & sesame crumbed schnitzel, topped with slow cooked rich tomato, ham hock & herb sauce then plenty of mozzarella & tasty cheese, served with thick cut chips, house salad or seasonal vegetables.



SIDES

SEASONED STEAMED GREENS	4.5
HOUSE SALAD	4.5
CHAMP POTATO MASH	3.5

SAUCES

FOR AN EXTRA JUG OF OUR HOUSE MADE Guinness Gravy, Pepper & Brandy, Mushroom & Red Wine, Creamy Diane	2.5
OR SOME THING EXTRA TO DIP, TRY OUR Roast Garlic Aioli, House Made Chutney, Tomato, Smokey BBQ, Mustard	1.5

HALF PINTS MENU (UNDER 12'S)

LAMB RIBS & SALAD

CHICKEN FINGERS & CHIPS

GNOCCHI WITH HAM & CHEESE

FISH & CHIPS

ALL \$12 (COMPLIMENTARY GLASS OF SOFT DRINK)

FEEL LIKE SOMETHING DIFFERENT?

DONT FORGET TO CHECK OUT OUR DAILY SPECIALS!

With a focus on local produce, the best of what our Emerald Isle has!