



CASTLE OAKS HOUSE
HOTEL & ESTATE

ISLAND BAR MENU

Served Monday - Friday from 5pm - 9pm

Saturday & Sunday 1pm - 9pm

SMALL PLATES

CHEFS HOMEMADE SOUP OF THE DAY 6.00

House Brown Bread(1A,7,9,18)

CASTLE OAKS CAESAR SALAD 8.00

Cos Lettuce, Bacon Lardons, Parmesan Shavings, Sourdough Crouton Caesar Dressing (5,9,1A,18)

FREE RANGE BUFFALO WINGS 7.50

Hickory Smoked BBQ or Hot & Spicy with Blue Cheese Dip (9,11)

CRISPY ST. TOLAS GOATS CHEESE BON BONS 8.00

Mixed Leaves Salad, Roasted Beetroot, Balsamic Dressing (8,1A,18)

BIG PLATES

CHARGRILLED 10OZ RIB EYE STEAK 28.50

Portobello Mushroom, Vine Tomatoes, Onion Rings, Garlic & Herb Butter or Brandy Peppercorn Sauce (12,11,1A,18)

CASTLE OAKS 8 OZ STEAK BURGER 16.50

Cahills Cheddar, Limerick Streaky Bacon, Baby Gem, Beef Tomato, Country Relish, Served in a Brioche Bun, Chipotle Mayo, Celeriac Slaw

FREE RANGE BUTTERMILK CHICKEN BURGER 16.00

Tandoori Spice, Crisp Batter, Baby Gem, Beef Tomato,
Served in a Brioche Bun, Chipotle Mayo, Celeriac Slaw (7,11,1A,18,3)

DOONBEG CATCH OF THE DAY FISH 17.00

Cooked in Crispy Beer Batter, Served with Homemade Tartar Sauce, Minted Peas & Chips (4,7,11,3)

MASSAMAN CURRY 13.50

Spicy Vegetable & Chickpea Curry Flavoured with Tamarind & Coconut Milk
Served with Boiled Rice & Poppadom GF Without Poppadom
Add Chicken 3.50 (5,14)

SPINACH & RICOTTA RAVIOLI 14.50

Creamy Tomato Sauce, Parmesan Shavings (1A,18,8)

Allergen Index

1. Cereals containing Gluten – 1a Wheat – 1b Oats – 1c Barley – 1d Rye
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk
8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12 Sulphur Dioxide/Sulphites
13. Lupin 14. Molluscs

PIZZA MENU

MARGARITA 12.00

Tomato Sauce, Mozzarella and Basil (1A,7)

NAPOLETANA 14.50

Tomato Sauce, Fresh Tomatoes, Anchovies, Garlic, Mozzarella & Oregano (1A,4,7)

HAWAIIAN 13.00

Tomato Sauce Ham, Pineapple Mushrooms & Mozzarella (1A,7)

MEAT LOVERS 15.00

Tomato Sauce, Pepperoni, Chicken, Limerick Ham, & Mozzarella (1A,7)

CHICKEN PESTO 15.00

Tomato Sauce, Chicken, Peppers, Onions, Rocket, Pesto Drizzle & Mozzarella (1A,7,8)

GOURMET CASTLE OAKS PIZZA 16.00

Goats Cheese, Caramelised Red Onion, Pine Nuts, Spinach, Topped with Dressed Rocket (1A, 7,8,12)

ON THE SIDE

CHIPS 4.00

MASHED CREAM POTATO (7) 4.00

ONION RINGS (1A) 4.00

PORTION OF SEASONAL VEGETABLES 4.00

TOSSED GARDEN SALAD 4.00

SOMETHING SWEET

CHEESECAKE OF THE DAY 6.50

Served with Fresh Cream (1A,18,9,8)

DECONSTRUCTED EATON MESS (GF) 6.50

Fresh Berries, Meringue, Fresh Cream & Vanilla Ice Cream (3,7)

BANANA & PRALLINE PARFAIT 6.50

Chocolate Ganache (3,7,8)

RHUBARB & BLACK CHERRY CRUMBLE 6.50

Vanilla Bean Ice Cream (1A,1B,3,7,8)

KNICKERBOCKER GLORY 6.50

Fresh Fruit Cocktail, Vanilla Ice Cream, Marshmallow & Chocolate Sauce (3,7,8)

CHOCOLATE DELICE 6.50

Flourless Genoise Sponge & Chocolate Orange Mousse Cake with Raspberry Sorbet (3,7,8)

SELECTION OF LOCALLY SOURCED CHEESES 14.00

Artisan Biscuits (1A,1B,1D,6,7,8,9,10)

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