



## APPETIZERS

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### THE PERFECT PINT

*What can we say – there's no better way to start than with the perfect pint of GUINNESS!!*

# STARTERS

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SPICY BUFFALO WINGS 12

*Chicken wings tossed in a savoury blend of secret spices and paired with our cool creamy Bleu Cheese sauce.*

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LAMB CHOPS 14

*Irresistible, prime Gippsland Lamb Chops marinated with Rosemary and mustard, basted with Red wine jus.*

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LOADED POTATO SKINS 11

*Loaded with melted mozzarella, topped with crispy apple wood smoked bacon and served with sour cream and spring onions.*

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FIRE-GRILLED PRAWNS 15

*Prawns marinated in ginger, garlic and touch of Tabasco. Seasoned with zesty lime vinaigrette.*

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CALAMARI 12

*Deep fried, Tuscan battered Calamari rings served with tartare sauce on mesclun.*

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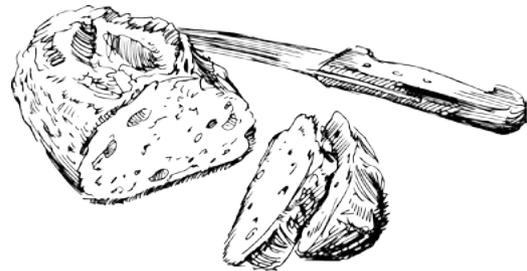
SESAME GUINNESS CHICKEN 12

*Chicken drumettes tossed in a house made Guinness glaze and sesame seeds.*

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SIZZLING PORK RIBLETS 14

*Barbeque marinated pork riblets basted with a Guinness glaze, served on a sizzling skillet.*



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GARLIC & HERB BREAD 8

*Turkish bread toasted with mix herbs garlic and clarified butter.*

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POTATO WEDGES 11

*Hand cut potato wedges baked and deep fired till golden brown, served with sweet chilli sauce and sour cream.*

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BOWL OF CHIPS 10

*Gourmet straight cut rosemary and sea salt chips deep fried served with honey mustard.*

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CHIPS WITH McDONNELLS CURRY SAUCE 12

*Beer battered chips topped with tradition Irish McDonnells Curry Sauce.*

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IRISH TIMES PLATTER 30

*A winning combination of Loaded Potato skins, Buffalo wings and Calamari.*

# SALADS

CAESAR SALAD 18

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*Crisp cos lettuce, lightly dressed with our homemade Caser dressing, topped with crispy bacon, egg, herbed croutons and parmesan cheese.*

WITH CHAR-GRILLED CHICKEN 20  
WITH CHAR-GRILLED SHRIMPS 24

MONGOLIAN BEEF SALAD 21

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*Prime cut beef strips tossed in balsamic glaze on a bed of rocket, tomatoes, onions, and pine nuts.*

CALAMARI SALAD 20

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*Deep fired calamari rings served with mixed lettuce, mandarins, and tangy Irish Times dressing.*

MOROCCAN LAMB SALAD 22

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*Grilled Lamb tenders marinated with cumin, coriander and Moroccan spices served on a zesty salad and topped with olives, feta and mint Lebna.*



# BURGERS

*All burgers are served with chips.*

LEGENDARY IRISH TIMES GUINNESS  
TOWER BURGER 23

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*Our signature char-grilled burger glazed with our secret Guinness sauce and stacked with mix lettuce, tomato, pickles, onion, melted cheese and towered with Tuscan-battered onion rings.*

MUSHROOM ONION SWISS BURGER 22

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*Try our 200gm Angus beef burger topped with sautéed truffled mushrooms in white wine with melted Swiss cheese.*

JALAPEÑO BURGER 20

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*This burger is the perfect choice if you are looking for something zesty. Char-grilled burger topped with melted American cheese, spicy salsa mix, sliced jalapeños.*

BARBEQUE BURGER 20

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*For Aussie meat lovers, this burger is basted with BBQ sauce, stacked with mesclun, tomato, pickles, onion, melted cheddar cheese; crispy apple wood smoked bacon.*

VEGGIE BURGER 20

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*Mixed vegetable patty served with lettuce, tomatoes, onions, pickles and melted cheese.*

# MAINS

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## PORK & LEEK BANGERS AND MASH 22

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*Grilled Pork and leek sausages served on herb and garlic flavoured mash potatoes with rosemary and red wine pan jus.*

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## CHICKEN PARMAGIANA 22

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*Oregano marinated chicken breast crumbed in house and fried to a golden brown, topped with Virginia ham, homemade Napoli sauce and melted cheese to create the perfect taste for Aussie Parma lovers. Served with chips and salad.*



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## FAMOUS BEEF & GUINNESS PIE 23

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*Our signature dish, layered in crock pot, Sirloin chunks slow cooked with thyme, carrots, onions and celery in Guinness Stout, topped with creamy mashed potato sprinkled with cheddar cheese and baked to golden brown.*

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## GALWAY SHEPHERD'S PIE 23

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*Our shepherd's pie is a more traditional one, made with beef mince, peas, carrots and leeks in rich red wine gravy. Piled up with mash and crisped in the oven.*

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## HEARTY IRISH STEW 20

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*A true style stew made from Grade-A diced lamb with fresh rosemary, cooked in red wine jus, onions, celery, potatoes, carrots, leeks and garlic. Served on herb flavoured creamy mashed potato.*

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## CHICKEN SCHNITZEL SANDWICH 20

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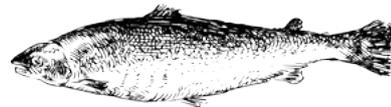
*Thyme and mustard marinated deep fried schnitzel served with lettuce, red onion, pickles and honey mustard*

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## VEGETARIAN QUESADILLA 22

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*Flour tortilla stuffed with melted with mozzarella cheese, tomatoes, onions, jalapeños, chillies and fresh coriander. Served with sour cream and guacamole.*



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## SALMON 30

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*Atlantic salmon pan fried served with garlic mash and herb tossed veggies flavoured with creamy grain mustard sauce.*

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## FISH AND CHIPS 20

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*Beer battered fish and chips served with straight cut chips, salad and house made tartare sauce.*

# GRILL

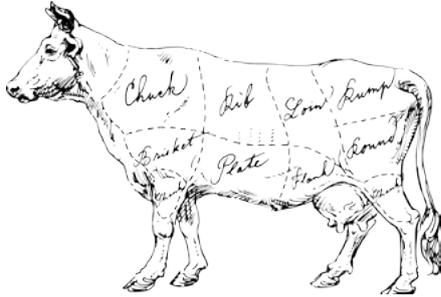
## BARBEQUE RIBS

*Irish Times Pork ribs continue to draw the crowds, basted in Irish Times BBQ sauce and grilled until tender. These ribs are taste sensation! Bibs are standard issue for the ultimate rib-tastic experience. Served with chips, sour cream and onions rings.*

FULL RACK (700GM) 58  
HALF RACK (350GM) 40

PORK CUTLET 32

*Moroccan spiced pork cutlet, grilled to perfection and glazed with our signature Guinness sauce served with salad and creamy mash potato.*



PORTERHOUSE 340GM 36

*150 day grain fed Gippsland beef marinated with olive oil, rosemary, truffle salt and cracked pepper.*

RIB EYE 340GM 40

*100 day grain fed an outstanding example of rib eye at its best. Well marbled for peak flavour and deliciously juicy.*

BLACK ANGUS 350GM 44

*King Island Victorian Farms, 140-day grass fed Black Angus Rump sprinkled with truffle salt and char-grilled.*

WAGYU 350GM 50

*400 day Grass fed, 4/6 marbling, farmed on the South Island of New Zealand, eating nothing but pure New Zealand pasture, this animal has an unmatched tenderness & flavour that can only be produced by cattle fed on New Zealand's grasslands.*

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*All Steaks are drizzled with truffle oil and served with your choice of one side and one sauce*

## SAUCES

*All our sauces are made in-house*

MUSHROOM SAUCE  
PEPPER SAUCE  
GUINNESS GLAZE  
SMOKY BBQ SAUCE  
HERB BUTTER  
ROSEMARY AND RED WINE JUS  
ONION GRAVY

\*\*\* Additional sauces \$3.00 \*\*\*

## SIDES

CHEFS VEGGIES \$5  
CREAMY TRUFFLE MASH POTATOES \$5  
TUSCAN BATTERED ONION RINGS \$5  
HERB BUTTER GREEN BEANS. \$5  
GARDEN SALAD \$5  
SIDE OF FRIES \$5

# DESSERTS

IRISH TIMES SENSATION

14

*An indulgent combination of warm brownie chunks with chocolate and caramel sauce, between scoops of vanilla ice-cream topped with crushed walnuts.*

SIZZLING BROWNIE

12

*A slice of warm classic brownie with crushed walnuts, a drizzle of hot chocolate sauce, and ice-cream all served on a sizzling skillet.*





THE IRISH TIMES ALSO CATERS FOR FUNCTIONS.  
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FOR FUNCTION MENU

PLEASE ASK OUR FRIENDLY STAFF FOR  
SPECIALS OF THE DAY  
VEGETARIAN OPTIONS  
SPECIAL DIETARY REQUIREMENTS