

## HOTEL CLASSICS (CONTINUED)

### CHICKEN PARMA \$26

BUTTERFLIED PANKO CRUMBED CHICKEN BREAST SCHNITZEL TOPPED WITH NAPOLI SAUCE, SMOKED HAM, GRILLED CHEESE SERVED WITH CHIPS AND GARDEN SALAD

### LEMON PEPPER CALAMARI \$25 LF

FLASH FRIED TENDER CALAMARI STRIPES SEASONED IN A TANGY LEMON PEPPER, CHIPS GARDEN SALAD AND AIOLI

### PORTARLINGTON MUSSELS \$25 GF, LF

PORTARLINGTON MUSSELS SIMMERED IN AN ONION, GARLIC, CHILLI AND WHITE WINE BROTH FINISHED WITH SPRING ONIONS AND CHERRY TOMATOES SERVED WITH CRUSTY BREAD ROLL

### GUMMY SHARK \$27 GF, LF

BEER BATTERED FRESH LOCAL GUMMY SHARK, CHIPS, GARDEN SALAD, TARTARE AND A LEMON WEDGE

## DESSERTS

SEE OUR DISPLAY CABINET FOR SPECIALS

## LATE NIGHT FOOD

SATURDAY & SUNDAY NIGHT 10PM TILL MIDNIGHT

### MINI PITA BREAD PIZZAS

HAWAIIAN \$8  
MARGHERITA \$8 V  
CHESSE & GARLIC \$8 V



GF=CAN MAKE LOW GLUTEN, LF=CAN MAKE LACTOSE FREE, V=CAN BE VEGETARIAN

# CELTIC

## FESTIVAL MENU

### FRIDAY-MONDAY

LUNCH 12. 2. 30 & DINNER 5. 30. 8. 30



## ENTREE

### GARLIC BREAD \$10 V

CIABATTA BREAD WITH ROASTED GARLIC & PARSLEY BUTTER  
WITH GRILLED CHEESE \$12

### RAREBIT \$10 V

OVEN BAKED CIABATTA BREAD TOPPED WITH HOUSE-MADE STOUT CHEESE & WORCESTERSHIRE SAUCE

### CRISPY CHIPS \$10 LF, V

GOLDEN FRIED CHIPS SERVED WITH A CHOICE OF GRAVYS, TOMATO SAUCE OR AIOLI  
GRAVY - TRADITIONAL, MUSHROOM OR PEPPERCORN

### CABBAGE & HOCK SOUP \$12 GF, LF

CABBAGE & SMOKED HOCK SOUP SERVED WITH A CRUSTY BREAD ROLL AND BUTTER

### CELTIC CROQUETTES \$15

HOUSE MADE PANKO CRUMBED CROQUETTES WITH TATTIE SILVERSIDE, MUSTARD & SERVED WITH SEEDED MUSTARD AIOLI



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## "WEE" MEALS

### PASTA \$9 LF, V

PENNE PASTA TOSSED THROUGH A HOUSE MADE NAPOLI SAUCE FINISHED WITH SHAVED PARMESAN CHEESE

### CHICKEN NUGGETS \$11

GOLDEN FRIED CHICKEN NUGGETS (5) SERVED WITH CHIPS AND TOMATO SAUCE

### CHEESE BURGER \$12

GRILLED BEEF PATTY WITH DOUBLE CHEESE IN A TOASTED BUTTER MILK BUN SERVED WITH CHIPS

### FISH & N' CHIPS \$12 GF, LF

(1) FRIED OR GRILLED FLAKE, TOMATO SAUCE, CHIPS  
ADD SALAD OR VEG & TARTARE SAUCE \$16

### LEMON PEPPER CALAMARI \$12 LF

ENTRÉE SIZE LEMON/PEPPER CALAMARI WITH CHIPS & AIOLI

ADD SALAD OR VEG & TARTARE SAUCE \$16

### ½ CHICKEN SCHNITZEL \$12

PANKO CRUMBED CHICKEN SCHNITZEL WITH TOMATO SAUCE & CHIPS

ADD SALAD OR VEG & A CHOICE OF GRAVYS \$16

### ½ CHICKEN PARMIGIANA \$14

PANKO CRUMBED CHICKEN SCHNITZEL WITH HAM, NAPOLI SAUCE TOPPED WITH MELTED CHEESE SERVED WITH CHIPS

ADD SALAD OR VEG \$18

### KIDS DESSERT \$3

ICE CREAM WITH CHOCOLATE OR STRAWBERRY TOPPING & SMARTIES

FROG IN A POND - RASPBERRY OR LIME JELLY WITH CHOCOLATE FROG

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## FESTIVAL SPECIALS

### GUINNESS PIE \$22

TENDER STEAK PIECES SIMMERED IN GUINNESS INSIDE OF A CRISPY PUFF PASTRY CASING SERVED WITH FRIED CHIPS AND GARDEN SALAD

### WELSH VEGETABLE HOT POT \$22 V, GF, LF

HEARTY SEASONAL WINTER VEGETABLES IN A RICH TOMATO & RED WINE SAUCE WITH CANNELINI & KIDNEY BEANS SERVED WITH CRUSTY BREAD

### BANGAS & MASH \$24

THICK PORK SAUSAGE WITH MASH TATTIE, GREEN PEA SMASH, BABY CARROTS FINISHED WITH GRAVY

### IRISH STEW \$25 GF, LF

TRADITIONAL HEARTY LAMB STEW FULL OF SEASONAL WINTER VEGETABLES WITH CRUSTY BREAD ROLL

### CELTIC PARMA \$26

BUTTERFLIED PANKO CRUMBED CHICKEN BREAST SCHNITZEL TOPPED WITH MASH TATTIE BACON, GRAVY AND GREEN PEA SMASH SERVED WITH FRIED CHIPS AND GARDEN SALAD

## HOTEL CLASSICS

### CHICKEN SCHNITZEL \$23

BUTTERFLIED PANKO CRUMBED CHICKEN BREAST SCHNITZEL SERVED WITH CHIPS, GARDEN SALAD AND A SIDE OF GRAVY

GRAVY - TRADITIONAL, MUSHROOM OR PEPPERCORN

### GRAND BURGER \$24

GRILLED BEEF PATTY, BACON, DOUBLE CHEESE, FRIED EGG ALL IN A TOASTED BUTTERMILK BUN WITH TOMATO, LETTUCE, HOUSE MADE TOMATO & FIG CHUTNEY WITH A SIDE OF CHIPS

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