

# Waterfront Bar & Bistro Menu – Served 3pm to 9pm Daily

## Starters

*Chef's freshly made Soup of the Day* served with Guinness brown bread €6 (cf)

**Chicken Noodle Soup** Poached chicken in a spicy fragrant Thai broth finished with egg noodles €6

**Max's Seafood & Shellfish Chowder** locally caught cooked with fennel & fresh dill made from fresh fish stock €9  
(WM €2 supplement)

**Anti Pasti** – Cured meats, rockette, olives, blanched tomatoes and bread sticks €11 (WM €3 supplement)

**Smoked Salmon**, Local oaked smoked salmon, potato pancake & soft poached egg with pea shoots €8 (cf)

Warm chicken breast, mixed leaves **caesar style salad**, bacon lardons, parmesan cheese with caesar dressing & toasted garlic flute €8  
*Vegetarian option available (Main Course Size €12)*

**Galette** topped with caramelized pears, crumbled Cashel blue cheese, toasted walnuts, dressed rockette with citrus dressing €8

Confit **Duck** rillettes drizzled with a Hoi Sin dressing on a crostini served with a braised red cabbage €8

## Main Dishes

**Asian Style Pork Belly** in an Asian stock, herb salad, toasted sesame seeds, basmati rice & caramel sauce €16 (WM €3 supplement) (cf)

**Roast Breast of Duck** served with fondant potato, creamed leeks & duck jus €17 (WM €3 supplement) (cf)

Butter based **Supreme of Chicken** with a chorizo, chick pea, cannellini bean Ragu €17 (cf)

Braised **Daube of Beef** served with roast vegetables, scallion mash & braising juices €17 (cf) (WM €3 supplement)

**Tricolor Penne Pasta Arrabiatta** - Roasted peppers, cherry tomatoes, rockette, Bound in a spicy tomato sauce €13

6oz Signature **Beef Burger** Served in a legendary Hickey's Waterford blaa or toasted brioche with chorizo jam and Cashel blue cheese, & served with fresh cut chips & a salad garnish €14

**Thai Green Curry** mild spiced chicken curry, with steamed basmati rice €14 (cf)

Pan-roast **Fillet of Hake** in Lemon & Garlic Butter, served on a petit salad topped with a lightly spiced pepperanti and sweet potato wedges €16 (cf)

**Battered Fish & Chips** Fresh haddock in a light batter with tartar sauce & mushy peas €15

**Prime Irish 10oz Sirloin Steak**, Horseradish Mash, caramelized red onion & field mushrooms with your choice of sauce - pepper sauce, garlic butter, €24 (cf) (WM €8 supplement)

Market Fresh Vegetables & Potatoes.  
Rockette, Sun Blanched Tomato & Crouton  
Salad, Creamed Potatoes

*Side  
Orders*  
€1.50

Fresh Cut Chips. Steamed Basmati Rice.  
Sauté Onions & Mushrooms. Sweet Potato  
Wedges.

*Please ask your server to recommend a refreshing wine or a cool beer that will compliment your meal  
"The choice is there for you to enjoy"*

## Desserts €6.50

Homemade Lemongrass & Lime **Crème Brulee** garnished with a dehydrated Lime (cf)

*Waterfront Selection of **Ice-Cream** Basket Rum & Raisin, salted caramel and Vanilla Bean ice-cream served in a wafer basket*

**Sticky Toffee Pudding** Served with a Butterscotch Sauce & a scoop of Vanilla Ice Cream

*Handmade **Banana Bread** Served warm with a scoop of vanilla Bean Ice Cream (cf)*

**Eton Mess** with a lemon curd & fresh raspberries (cf)

Homemade **chocolate & almond brownie** topped with vanilla ice cream & chocolate sauce

*Irish & South East **Cheeseboard** Selection - Smoked Carrigaline Cheese, Goats Cheese, Cashel Blue, Served with Water Crackers & Homemade Tomato Chutney €10 (WM €3 supplement)*

***Waterfront Menu** WM – Dinner Included (supplements will apply to certain dishes)*

***Coeliac Friendly** cf*

***Allergens** – Information available on request from your server & on display*




## Hot Beverages

<i><b>Freshly Brewed Tea</b></i>	<b>€2.00</b>
<i><b>Selection of Herbal Tea</b></i>	<b>€2.25</b>
<i>Earl grey, camomile, green, peppermint &amp; mixed berry</i>	
Americano	<b>€2.25</b>
Espresso	<b>€2.25</b>
Cappuccino	<b>€2.50</b>
Latte	<b>€2.50</b>
Hot Chocolate	<b>€2.50</b>
Hot Whiskey	<b>€5.10</b>
Hot Port	<b>€5.10</b>
Hot Brandy	<b>€5.10</b>
<u><b>Specialty Liquor Coffee</b></u>	<b>€6.70</b>
Irish coffee, French coffee or Calypso coffee	

## ***Treat Corner***

**½ Chefs Dessert with Coffee €6.50**

## Wine List

<b>Tocornal Sauvignon Blanc (Chile)</b> Pale lemon gold colour with youthful aromas of gooseberries and asparagus. A dry wine well balanced on the palate, crisp acidity and an excellent finish	€21	gls €5.50	
<b>Wolf Blass Bilyara Chardonnay (Australia)</b> Flavors of white peach and melon, this wine is of medium body, soft and buttery On the palate and a hint of oak on the finish	€22.50	gls €5.80	
<b>Mas Rabell Parellada (Spain)</b> Beautiful pale gold colour, fine notes of fruit, with delicate notes of Wild herbs, silky palate with dry elegance	€24		
<b>Villa del Lago Pinto Grigio: Veneto (Italy)</b> Fresh, lively, fruity wine, with nicely rounded flavor's.	€22.50	gls €6	
<b>J. Moreau Chardonnay, Vin de Pays d'Oc (France)</b> This is an elegant unoaked wine with ripe fruit undertones and a good finish.	€23.00	½ Btl €13	


## Sparkling & Champagne

<b>Corte Delle Calli Prosecco</b> This Prosecco is fresh, clean & dry yet delightfully soft. Pale in colour with fine bubbles & an intensely fruity bouquet	€25.00		
<b>Prosecco Conti d'Arco Brut</b> Very lively fresh mousse, lots of fresh green apple flavor's. Full of fruit Flavor with a lively and clean finish.	€31.00		
<b>Champagne Montvillers, House of Bollinger</b> Aromas of vanilla, apple, toast and citrus. The Palate is fresh and combines power And finesse. An excellent champagne throughout your meal.	€65.50		
<b>Barocco Prosecco</b> – enjoy a light floral aroma with bubbles that are light & frothy			200ml €8

## Red Wine

<b>Tocornal, Merlot (Chile)</b> Rich deep colour with hints of crushed berries on the nose. On the pallet the Wine is soft fruit driven with an excellent balance.	€21	gls€5.50	
<b>Wolf Blass Bilyara, Shiraz (Australia)</b> Rich Red colour with a solid core. The nose shows aromas of lifted berry, cherry & spiced fruit characters with a subtle oak undertones	€22.50	gls€5.80	
<b>Santa Cristina 'Le Maestrelle' Tuscany (Italy)</b> This wine opens with a ruby red colour and violet tinges, it is bursting with a nose Of red plummy fruit. It is full bodied with soft tannins and finishes with a hint of Cocoa	€24		
<b>TriVento Tribu, Malbec (Argentina)</b> Argentina's most fashionable grape variety. Intense aroma, rich flavor, Quite spicy with good varietal characteristics; a big mouthful with long finish.	€23.50		
<b>Riscal 1860, Tempranillo, Vino de Mesa de Castilla y Leon (Spain)</b> A spicy bouquet leads to a smooth palate with ripe juicy blackcurrant Fruit flavours and oak, with a long finish. A soft, fruity, easy drinking red.	€24		
<b>J. Moreau, Merlot Vin de Pays d'Oc (France)</b> Made from the popular Merlot grape this is a soft yet full flavorsome wine With a touch of oak on the finish.	€23	½btl€13	

## Rose

<b>Sycamore Lane (California)</b> A fresh lively wine bursting with fruit. A light creaminess gives way to a refreshing crisp finish of strawberries and melon	€23	gls €6	
--	-----	--------	---

## Lite Lunch Bite's - Served from 12.30pm to 3pm

### Soups

Chicken Noodle Soup Poached chicken in a spicy fragrant Thai broth finished with egg noodles	€6
Homemade Soup of the Day finished with a garnish, served with Guinness brown bread	€6
Waterfront seafood & shellfish chowder served with our brown bread	€9

### Sandwiches -

Freshly prepared sandwich of your choice pated with a light salad & crisps	€4.95	Toasted	€5.95
BLT Wrap/Baguette – you choose a tortilla wrap or baguette prepared with Bacon, Lettuce & tomato	€8		
Freshly Prepared Panini your choice of filling, a light salad & chips	€8.25		
Soup & Sandwich Combo	€8		
Sandwich (toasted available) your choice of filling Served with a bowl of our homemade soup of the day (Sandwich fillings to mix and match: Country Style ham, sliced chicken, onion, mixed peppers, lettuce, cheddar cheese, sliced tomato, herb stuffing, egg salad)			

### Chef Lite Bite

Homemade Chicken Goujons, made in house, coated in our own southern fried spices with fresh cut chips, salad garnish & coriander & sweet chilli dip	€11	
Caesar Salad	Starter €5.95	Main €8
Mixed leaves, bacon lardons, crispy croutons, homemade caesar dressing & parmesan cheese (add in poached chicken Starter €2 Main €3)		
Fish & Chips	€12	
Fresh haddock in a light batter with tartar sauce & a pea puree		
Penne Pasta Arrabiatta - Roasted peppers, cherry tomatoes, rockette, bound in a spicy tomato sauce	€13	

*Side's €1.50                      Side salad, fresh cut chip's, garlic bread*

### Desserts €6.50

*Chocolate Treat - homemade **chocolate & almond brownie** served with vanilla ice-cream  
Ice-Cream Basket **Rum & Raisin, salted caramel and Vanilla Bean ice-cream** served in a wafer basket  
Handmade **Banana Bread** Served warm with a scoop of vanilla bean ice cream*

### Sneaky Treat Time

*½ Chefs Dessert with Pot of Tea or Coffee €6.50*

### Hot Beverages

<i>Freshly Brewed Tea</i>	€2.00	<i>Selection of Herbal Tea</i>	€2.25
Americano	€2.25	Earl grey, camomile, green, peppermint & mixed berry	
Cappuccino	€2.50	Espresso	€2.25
Hot Chocolate	€2.50	Latte	€2.50
Hot Port	€5.10	Hot Whiskey	€5.10
<u>Specialty Liquor Coffee</u>	€6.70	Hot Brandy	€5.10
		Irish coffee, French coffee or Calypso coffee	