



EAD MILE FAILTE
LANCY'S IRISH BAR
and RESTAURANT
TRADITIONAL DINNER MENU

STARTERS

Oven warmed bread drizzled with garlic oil and golden cheese topping \$7.9

Crisp potato skins with sour cream and house made chilli and tomato jam \$9.9 (GF)

Calamari Salad- tender, crumbed squid on a bed of iceberg, caper & red onion salad with tartare sauce \$17

Breaded mushrooms - an Irish specialty of crumbed button mushrooms, served on freshly dressed rocket garnish with tomato salsa & our creamy garlic aioli \$17

Velvety duck liver pate with Melba toast fingers, fruit chutney and salad garnish \$17

MAINS

Orange roughy (deep sea perch) fried in crisp Kilkenny beer batter or crumbed if you prefer served with fresh chopped garden salad, chef's tartare sauce, chips & fresh lemon \$23.5

A match made in heaven - gold medal winning sausages, champ, onion gravy and green peas \$24

Traditional Irish bacon - slow cooked cured pork with mustard cream sauce, buttered sugarloaf cabbage, fondant potato & root vegetables \$24.5

Tasmanian mussels - fresh steamed black mussels in delicious garlic & leek cream w fries (GF) or with warm soda bread \$27.5

Maura's traditional Irish stew (GF) - comfort in a bowl, with slow cooked diced lamb and lamb shanks, herbs, caramelised onion, carrot and potato & warm house made brown soda bread on the side \$28

Beef and Guinness pie - a thick, rich, meaty casserole topped with golden puff pastry, cooked to order and served w either seasonal vegetables or salad & fries \$28

SEE MENU BOARD FOR TODAY'S DESSERTS

Seasonal Menu

FRESH HOUSE-MADE FETTUCINE with Napoli sauce, Kalamata olives, roasted eggplant, capsicum, mushrooms and topped with fresh parmesan \$25.5(V)

POTATO AND PEA MASALA with jewelled pilaf, poppadums and house made chutney \$24.5 (Vegan & GF)

VEGETABLE PIE delicious vegetable curry with golden puff pastry and served with your choice of vegetables and mashed potato or chips and salad \$25 (V)

CRISPY SKIN CHICKEN - roast chicken breast on the bone, filled with garlic butter served with either mashed potato and vegetables or chips and fresh dressed salad \$28 (GF)

CONFIT PORK BELLY - slow cooked pork belly with crackled skin served on a bed of roast sweet potato and with fresh seasonal greens and a fair drizzle of sweet balsamic glaze \$29.5 (GF)

ROSEMARY LAMB CUTLETS - tender lamb cutlets grilled with fresh rosemary and garlic oil served with creamy mash and roast seasonal vegetables, topped with port and red currant jus \$34 (GF)

RIB FILLET 200g - grain fed beef, cooked to your preference and served with steak fries, house salad and your choice of green peppercorn or mushroom sauce (GF)
\$33.5

PORTERHOUSE 300g - tender Tasmanian porterhouse steak cooked as you like with vegetables or fresh salad and fries and either mushroom, green peppercorn sauce or rich onion gravy \$36 (GF)

TWICE COOKED DUCK - duck Maryland slowly braised in orange & star anise then finally roasted and finished with orange glaze and served with seasonal vegetables \$36.5(GF)

Just want to let you know...we're not into short cuts at Clancy's - we don't open jars or packets for our sauces, dressings and stocks - we start with great, closely sourced, raw ingredients and produce a lovely plate of food. This is something of a labour of love, and it takes time. We do our best to provide an all round experience of old school hospitality that we hope you will enjoy.