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## Brunch Menu

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10am-12.30pm

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### Eggs Benedict

€10.95

Warm toasted English muffin, smoked loin of Limerick ham, soft poached organic eggs,  
topped with our signature hollandaise sauce and warm chorizo oil

(1, 3, 7, 12)

### Eggs Royale

€11.95

Warm toasted English muffin, oak smoked salmon, soft poached organic eggs,  
topped with our signature hollandaise sauce and chorizo oil

(1, 3, 4, 7, 12)

### Ballykisteen Omelette

€10.95

Smoked limerick ham, Cooleeney Tipperary brie, and sun-dried tomato  
served with a side of house relish

(3, 7, 10, 12)

### Eggs and Avo

€10.95

Toasted sourdough topped with crushed Haas avocado, spiced nduja  
and soft poached eggs

(1, 3, 7, 10, 12)

### Hash Brown

€11.95

Homemade hash brown topped with beef jus, pulled beef, poached egg & béarnaise sauce.

(3, 7, 10, 12)

### American Style Pancakes

€9.95

Fluffy American style buttermilk pancakes topped with your choice of crispy smoked bacon  
and maple syrup or sweet berry compote, Chantilly cream and warm caramel sauce and a lotus crumb

(1, 3, 6, 7, 12)

### Belgian Waffles

€12.95

Sweetened Belgian style waffles topped with cookie monster ice cream, Oreo biscuits,  
white chocolate and caramel sauce

(1, 3, 7, 12)

### Acai Bowl

€9.00

Acai frozen smoothie with strawberries, bananas, blueberries, granola, white choc chips,  
peanut butter topped with a Nutella drizzle

(1, 5, 7, 8)

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## KIDS MENU

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### Kids American Style Pancakes

€8

Fluffy American style buttermilk pancakes topped warm caramel sauce

(1, 3, 6, 7)

### Kids Belgian Waffles

€8

Sweetened Belgian style waffles topped with cookie monster ice cream,  
Oreo biscuits, white chocolate and caramel sauce

(1, 3, 7, 12)

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## ALLERGENS

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1 - Cereals  
2 - Crustacean

3 - Egg  
4 - Fish

5 - Peanut  
6 - Soya

7 - Dairy  
8 - Nuts

9 - Celery  
10 - Mustard

11 - Sesame Seed  
12 - Sulphur Dioxide

13 - Lupin  
14 - Mollusc