

White Wines

Bottle / Glass

IL CONTO
Pinot Grigio, Italian 26.50 6.90
An apple straw colour, flecked with golden hues. It has a fruity nose with fresh floral notes enhancing a crisp delicate palate.

FALSE BAY
Chardonnay, South Africa 28.50 7.50
Great apple, melon flavour with a touch of grapefruit, low acidity, good finish, a classic well put together Chardonnay.

FALSE BAY
Chenin Blanc, South Africa 28.50 7.50
Pale gold colour, hints of grass and a green apple bite, nicely balanced and crisp.

FALSE BAY
Sauvignon Blanc, South Africa 28.50 7.50
This radiant green-yellow sauvignon is a refreshing wine with a prominent acidity which will pair well with seafood dishes.

MARLBOROUGH
Sauvignon Blanc, New Zealand 32.00 9.00
A new classic with aromas and flavours of fresh cut grass, ripe peaches, ripe tropical fruit and gooseberries

Red Wines

Bottle / Glass

FALSE BAY
Pinotage, South Africa 28.50 7.50
Rich-fruited tones with plummy aromas makes this wine full flavoured with moreish tannins and a long finish.

VILLA DEI FLORI
Montepulciano, France 28.50 7.50
Ripe, rounded, slightly rustic Italian red combining spicy black olives with morello cherry notes and a refreshing acidity.

FORTANT
Cabernet Sauvignon, France 28.50 7.50
Rich yet lively on the palate with pleasing flavours of black fruit and spice with a full finish.

DAGUET DE BERTICOT
Merlot, France 28.50 7.50
Ruby red colour. Nose of red fruits and spices. An aromatic range that can be found in the mouth, alongside supple and melted tannins.

EL OSCURO MENDOZA
Malbec, Argentina 32.00 9.00
Pure, juicy flavours of plum and blackberry, with a hint of chocolate and vanilla from the oak ageing. It has a long, lingering and elegant finish.

Rose Wines

Bottle / Glass

PETIT PAPILLION ROSE
Grenache, France 28.50 7.50
Delightful fresh nose. Packed with flavours of strawberries, raspberries, and blackberry, this dry but generous rose is an ideal aperitif.

Champagne & Sparking Wine

Prosecco
Maschio Del Cavaieri 29.00 - Bottle
12.50 - Snipe

Champagne
Laurent Perrier 82.00 - Bottle

Cocktails

Choose from an extensive selection of amazing cocktails. Please ask your server for our cocktail menu.

Beer & Cider

Draught
Heineken, Coors light, Guinness, Hop House, San Miguel, Birra Moretti, Smithwicks, Rockshore

Choose from a wide selection of bottled beers & ciders.

Boozy Coffee

All 8.00

Irish Coffee
Baileys Coffee
Calypso Coffee
Frangelico Coffee
Ameretto Coffee
French Coffee

Soft Drinks

Bottled Soft Drinks & Juices from 3.40

Baby Mixers from 2.80

BBG

Bar Grill

All about the farm.

Light Bites

Small / Large

FARM SOUP OF THE DAY (V) (AC) 6.50
Served with home baked Guinness bread and potato scone (6,7,12)

EAST COAST SEAFOOD CHOWDER (AC) 8.50
Creamy local sustainable fish chowder with smoked and fresh fish, celery, carrot, potato, lemon and dill (1,2,3,6,7,12)

CAESAR SALAD (AC) 8.50/12.50
Rustic croutons, smoked bacon, Parmesan shavings, Caesar dressing, and golden fried free range egg (6,7,11)

Add buttermilk chicken 3.00

TIGER PRAWN SATAY 10.00
Tempura battered Tiger prawns with baby gem, pickled Daikon radish and dry roasted peanut dip (1,4,7)

HONEY AND SOYA CHICKEN WINGS (AC) 9.50/14.50
Marinated and roasted prime chicken wings with blue cheese and lemon (6,7)

KEDGEREE 10.50
Smoked Haddock Arancini with crisp poached egg, curried mayonnaise and micro greens (3,6,7,11)

GOATS CHEESE (GF) (V) 9.50
Roasted beetroot salad with goats cheese and pecans, mulled wine pear (5,7,9)

Taco Pick & Mix

1 for 8 or 3 for 20

VEGAN BANG BANG (V) (VV) (AC)
Cauliflower fritters, cilantro slaw and avocado on tortilla with vegan curried mayo (6)

FISH TACO (AC)
Crispy fish taco on tortilla with lemon kohlrabi slaw and caper berry remoulade (3,6,7)

PIRI PIRI PORK TACO (AC)
Crispy pork belly tacos with celeriac and apple slaw, chilli and coriander (6,7)

CARNITAS STEAK TACO (AC)
Flank steak tacos with guacamole, pico de gallo, coriander, chilli and lime (6,7)

We have our own farm, on it we have over 900 angus cattle. Grass fed, well nurtured and if you like meat, and you're going to eat meat this is the meat to eat. Its succulent, incredibly flavoursome and we cook it just the way you like it.

Our farm is a pesticides and chemical free farm. On it we also grow vegetables herbs, salad ingredients and potatoes - lots and lots of potatoes.

Everything we grow, you eat - we really hope you love our farm gate to hotel plate dishes and ingredients.

REDMOND FARM
EST. 1980

It's all about the beef from our farm...

We select it, we nurture it, we age it, we cook it and we love it!

10oz RIBEYE (AC) (6,7) 38.00

10oz SIRLOIN (AC) (6,7) 36.00

8oz FILLET (AC) (6,7) 39.00

ADD TEMPURA SATAY PRAWN SURF N TURF 4.00

All steaks served with home cut fries, Thyme buttered Portobello mushroom, roast shallot and watercress salad Béarnaise (9), Pepper whiskey cream (7) Garlic butter or Mushroom and tarragon cream (7), crispy onions

From the Grill

STEAK SANDWICH (AC) 18.00

6oz Sirloin steak on grilled sourdough, horseradish crème fraiche, red onion jam, rocket leaf salad and crisp fried onions (6,7,9)

SALMON (GF) 17.00

Flame grilled Tara honey and lime Salmon with almond beans, roast cauliflower, baby potatoes and lemon butter sauce (3,5,7)

TOMAHAWK PORK CHOP (GF) 17.00

Chargrilled with mushroom and garlic sauce served with steamed green vegetables and roast baby potatoes (7)

Signature Burgers

CLASSIC (AC) 17.00

Two 4oz patties with pickles, BBG relish, iceberg, tomato and onion salsa (6,7)

BACON DOUBLE SMASH BURGER (AC) 18.00

Two 4oz patties, bacon, iceberg, salsa & crispy onions with Wexford cheddar (6,7)

BUFFALO CHICKEN 18.00

Spiced buttermilk chicken with southern style cabbage slaw, melted brie and crisp fried onion on brioche bun (6,7)

SPICED CAULIFLOWER FRITTER (V) 17.00

Spiced fritter with smashed avocado, cabbage slaw, crisp fried onion and number 1 sauce on brioche bun (6,7)

BEEF BAGUETTE 17.00

Warm strips of sirloin with saute mushrooms and onions in a rustic baguette with melted mozzarella (6,7)

All our burgers are gluten free & come with hand cut chunky chips, choose from Brioche bun or gluten free bun.

Add cheese 1.00 Add bacon 1.50

Main Courses

FISH & CHIPS 18.00
Yellow belly beer battered Kilmore quay haddock fillet with minted peas, chunky yoghurt tartare & farm fries (3,6,7,9)

BEEF BOURGIGNON (AC) 18.00
Slow braised beef cheek in red wine jus with roast farm vegetables, creamy mash and a crisp pastry lid (6,7,9)

PANANG CURRY (GF) 18.00
Chicken Panang curry with coconut basmati rice, saute sesame greens, coriander, chilli and lime (3,5,7,8,10)

CONFIT DUCK LEG (GF) 18.00
Fall off the bone duck leg with squash, cabbage and seasonal potatoes, port wine jus (7,9)

FALAFEL BUDDHA BOWL (V) (VV) 16.00
Coconut rice, avocado, cabbage slaw, chick peas, broccolini and tomatoes with pomegranate, lemon and tahini dressing (10)

GRILLED FISH OF THE DAY (AC) 18.00
(3,6,7,9)

ROAST OF THE DAY (AC) 17.00
Ask your server for daily roast served with all the trimmings. (6,7,9)

Sides

5.00 Each

Chips, mini Caesar salad (6,7), steamed green vegetables, roast winter vegetables, buttered baby potatoes (7), creamy mash(7), almond beans (5,7)

Tea & Coffee

We are proud to serve Blue Butterfly tea & coffee.

Herbal Tea 3.20

Tea 2.80

Americano 2.80

Espresso, Cappuccino, Café Latte, Mocha 3.25

Hot Chocolate 3.80

ALLERGY ADVICE / DIETARY REQUIREMENTS

We make every effort to be sensitive, accommodate lifestyle choice, understand dietary requirements & highlight them on our menu, just let us know & we will help you through your choices. With that in mind, we can't get to a flour-free environment it is simply not possible for us to guarantee that our busy kitchen is 100% allergen free.

V (Vegetarian) GF (Gluten Free) AC (Adaptable for Coeliac) VV (Vegan & Vegetarian)

1 - Shellfish, Crustacean 2 - Shellfish, Mollusc 3 - Fish 4 - Peanuts 5 - Nuts
6 - Gluten 7 - Milk & Dairy 8 - Soya 9 - Sulphates 10 - Sesame Seeds 11 - Eggs
12 - Celery & Celeriac 13 - Mustard 14 - Lupin