

WILFIE & NELL



Brunch

Shrimp & Champ \$13

Traditional Irish Potato & Scallion Dish with Seared Shrimp & Bacon Crisps

Irish Benedict \$12

Two Poached Eggs & Griddled Country Ham on Homemade Soda Bread

Corned Beef Hash with Poached Eggs \$11

Potato Cake with Ham Steak & Two Fried Eggs \$10

Grilled Cheese & Egg Sandwich on Pullman \$8

Choice of Cheddar or Gruyere. Add Bacon \$2

Steel Cut Oatmeal \$6

Served with Buttermilk Cream, Brown Sugar & Seasonal Preserve

House made Oat, Nut & Agave Honey Granola \$7

With Fresh Fruit & Organic Yoghurt

Arugula, Pear & Toasted Hazelnut Salad \$8

With Shaved Parmesan & Balsamic Dressing

Sides

Fries & Malt Vinegar \$4

Scotch Egg with Wholegrain Mustard \$4

Hard boiled egg wrapped in sage pork sausage, breaded & deep fried

Side Bacon \$3

Homemade Soda Bread \$3

Brunch Cocktails

Bloody Bull / House Recipe Bloody Mary with Beef Bullion \$9

Spicy Bloody Mary / House Recipe with McClures Pickle Juice \$9

Witte Beer Cocktail / Ommegang Wheat Beer, Fresh Lemon Juice \$7

IPA Pint Cocktail / Lagunitas IPA, Grapefruit Juice, Ginger Syrup \$8

IPA Over Ice / Grapefruit Juice, Campari, Lagunitas IPA \$7

House Champagne Cocktail / Orange Bitters, Elderflower \$11

Breakfast Cocktail / Titos Vodka, Lemon Juice, House Marmalade \$9

Breakfast Negroni / Campari, Campano, Fresh Lime, Grapefruit Juice \$8

Brunch Served Saturdays & Sundays. 12 Noon - 4pm