

# **DUNSHAUGHLIN BREAKFAST MENU**

All of our breakfasts are freshly cooked using local Irish suppliers

# SIGNATURE DISHES

### PROTEIN START €16.5

#### FARMHOUSE PLATE €17.5

pudding, pork sausages, chive and onion potato cake, tomato relish, Bretzel

#### KICKSTART BREAKFAST €16

Free range poached eggs, Irish bacon, overnight roasted tomato, chive and onion potato cake, smashed avocado, Bretzel granary toast

[1.1, 1.3, 4, 5, 10, 11]

#### WOODLAND BREAKFAST €16.5

Scrambled eggs, onion & chive potato cake, grilled portobello mushrooms, overnight roasted tomatoes, avocado, Bretzel granary toast [1.1, 1.3, 4, 5, 10, 11]

#### GOURMET VEGAN AVOCADO TOAST €16.25

Thick-sliced sourdough, smashed avocado, sautéed baby spinach, grilled

[V] [VE] [1.1, 8, 10, 11]

Add poached eggs [5] +C2.5

### CHORIZO HASH €16

Free range poached eggs, chorizo, crispy patatas, caramelised onions, crumbled

### BIG BREAKFAST BAP €13.5

[1.1, 4, 5, 10]

Add Clonakilty black/white pudding +C2.5

### OPEN SMOKED SALMON BAGEL 614

rocket in Bretzel everything bagel. [1.1, 4, 6, 8, 11]

# SIDES

For all fries, choose a dip from BBQ, garlic aioli, blue cheese, chipotle aioli [1.1, 5]

RUSTIC FRIES [1.1] €4.5

SWEET POTATO FRIES [1.1] €5.25

WAFFLE FRIES [1.1] €5.5

PATATAS BRAVAS €7.5

Salsa, aioli [1.1, 5]

# **BRIOCHE BENE**

# SOMETHING SWEET

#### BUTTERMILK PANCAKES €15

#### BACON MAPLE

Irish streaky bacon & vanillainfused maple syrup [1.1, 4, 5]

#### ETON MESS

Fresh berries, forest fruit compote, whipped cream, crushed meringue [1.1, 4, 5]

#### FRENCH TOAST €15

#### BACON MAPLE

Irish streaky bacon & vanillainfused maple syrup [1.1, 4, 5]

#### BERRY MEDELY

Fresh berries, whipped cream & fruit compote, icing sugar french toast [1.1, 4, 5]

# ACAI BOWL

with our Homemade Granola Base [1, 8]

FRUITS: CHOOSE 2 DRIZZLE: CHOOSE 1

Banana - Blueberry

- Kiwi

- Strawberry - Peanut Butter [3]

- Chocolate [2, 4, 8, 11] - Hazelnut Sauce

- Chia seeds

- Flax seeds

- Goji berries

- Coconut flakes

- Granola [1, 2, 12]

TOPPINGS: CHOOSE 2

# **ADD-ONS**

PORK SAUSAGES €3.5

BLACK / WHITE PUDDING [1.4] €3.5

BAKED MIXED BEANS €3

BACON €3.5

CHORIZO €2

# www.gourmetfoodparlour.com



**RESTAURANTS · CATERING** 

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Proudly serving the community since October 2022

# JUICES & SMOOTHIES

KEELINGS FRESH JUICES €4.5 Fresh apple or orange juice

HOMEMADE SMOOTHIES €6

Mixed berries, banana, milk [4]

TROPICAL

Papaya, pineapple, mango, kiwi, coconut milk

# HOMEMADE LEMONADES

SUMMER BERRY €7

Freshly squeezed lemon juice, strawberry puree, raspberry syrup, sparkling water

KIWI & MINT €7

Freshly squeezed lemon juice, Kiwi syrup, mint leaves, sparkling water

PASSIONFRUIT €7

Freshly squeezed lemon juice, Passionfruit syrup, mint leaves, sparkling water

# TEA & COFFEE

Featuring our full bodied Parlour House Blend

## COLD

### HOT

ICED AMERICANO €4.75

ICED LATTE [4] €5

ICED MOCHA [4] €5.5

ICED TEA €7

Green Tea & Peach, Mango & Pineapple

ESPRESSO €3.25

AMERICANO €3.8

CAPPUCCINO [4] €4.4

LATTE [4] €4.4

FLAT WHITE [4] €4.2

CHAI LATTE [4] €4.4

MOCHA [4] €4.5

HOT CHOCOLATE [4] €4.4

IRISH BREAKFAST TEA €3.75

TEA SELECTION €3.75

Camomile / Peppermint / Earl Grey / Green Tea / Decaf

ADD A SYRUP 50c

Vanilla / Hazelnut [2.2] / Caramel

ADD ALTERNATIVE MILK 30c

 $Soy\left[8\right]/\left.Almond\left[2.1\right]/\left.Oat\left[1.4\right]/\left.Coconut\left[8\right]\right.$ 

# REFRESHMENTS

ALL ABOUT KOMBUCHA €4.75 Ginger & Lemon Organic / Raspberry

MINERALS €3.85 Coke / Coke Zero / 7up / 7up Free /Club Orange

SAN PELLEGRINO €4 Lemon / Blood Orange

FIOR UISCE WATER €3/€5.5 Still or Sparkling Small/Large

# **APERITIFS**

# WINE

DOPPIO PASSO PRIMITIVO, SALENTO PUGLIA ITALY €8 | €34

MAISON DE LA VILLETTE CABERNET SAUVIGNON

FRANCE €8.5 | €34.5

WHITE

DE PAULO PINOT GRIGIOT, TRIESTE

ITALY €8.5 | €33

OPAWA SAUVIGNON BLANC, MARLBOROUGH

NEW ZEALAND €9.5 | €38.5

## FULL DRINKS MENU AVAILABLE

#### ALLERGEN KEY

THE ABOVE MENU CONTAINS ALLERGENS, AS INDICATED IN THE KEY BELOW.

1. CONTAINS GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) | 2. CONTAINS NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) | 3. CONTAINS PEANUTS | 4. CONTAINS MILK | 5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS (9.1 Mussels 9.2

Oysters~9.3~Squid~9.4~Snails)~|~10.~CONTAINS~MUSTARD~|~11.~CONTAINS~SESAME~SEEDS~|~12.~CONTAINS~SULPHUR~DIOXIDE~6.~SULPHITES~|~13.~CONTAINS~LUPIN~|~14.~CONTAINS~SULPHUR~DIOXIDE~6.~SULPHITES~|~13.~CONTAINS~SULPHUR~DIOXIDE~6.~SULPHUR~DIOXIDECELERY [GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

Customers: All products & ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls & procedures through our HACCP System to reduce the risk of cross-contamination, but we cannot guarantee the absence of allergen ingredient transfer. We have screened the ingredients in our dishes for the direct allergens the contain.

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