

80's *Bottomless* BRUNCH MENU

CAJUN CHICKEN QUESADILLAS

Monterey Jack cheese, tex mex salsa, guacamole & sour cream dips, rustic fries [1.1, 4, 5, 8, 12]

LOUISIANA BUFFALO CHICKEN BENEDICT

Buttermilk fried chicken, maple and siracha infused hollandaise poached eggs served on a toasted thick sliced brioche toast
[1.1, 4, 5, 8, 10, 11]

GFP SMASH BURGER

Two premium Irish beef patties, American cheese, caramelised onion, pickles, secret GFP sauce, brioche bun, rustic fries.
[1.1, 4, 5, 8, 10]

GFP CHICKEN WINGS

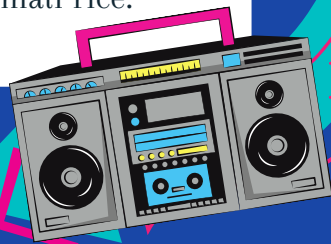
Louisiana or BBQ bourbon sauce, rustic fries, garlic aioli or blue cheese dip.
[1.1, 4, 5, 8, 10, 11, 12, 14]

THAI STYLE RED CURRY

Red curry with red peppers, butterbeans, roasted red peppers served with Steamed fragrant basmati rice.
[VE] [V] [GF] [8, 14, 15]

**GOURMET
FOOD PARLOUR**

RESTAURANTS · CATERING





Thank you for joining us!
We hope you enjoy our 80's
Bottomless Brunch and look forward
to welcoming you again soon.

Gourmet Food Parlour *Swords*

ALLERGENS KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. 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. PEANUTS 4. MILK 5. EGGS
6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters
7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2
Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME
SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13.
LUPIN 14. CELERY

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

All precaution is taken while preparing food in our kitchens.
Our kitchen is NOT a nut and gluten free environment

BOTTOMLESS MIMOSAS INCLUDED!

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