

BRUNCH FAVOURITES

BEEF & EGG SOURDOUGH TOAST €16.50

Thick slice buttered sourdough toast, tender braised and grilled beef brisket, fresh avocado, fried eggs, hot honey drizzle [1.1, 5, 8, 10, 12, 14]

FARMHOUSE PLATE €17

Creamy free-range scrambled eggs, Irish bacon, Clonakilty black & white pudding, pork sausages, chive and onion potato cake, tomato relish, granary toast [1.1, 1.3, 1.4, 4, 5, 10, 11]

KICKSTART BREAKFAST €14.5

Free range poached eggs, Irish bacon, overnight roasted tomato, chive and onion potato cake, smashed avocado, granary toast [1.1, 1.3, 4, 5, 10, 11]

WOODLAND BREAKFAST €16

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

GOURMET VEGAN AVOCADO TOAST €15.5

Thick-sliced sourdough, smashed avocado, sautéed baby spinach, grilled portobello mushroom, overnight roasted tomato, roasted beetroot mousse [V] [VE] [1.1, 8, 10, 11]
Add poached eggs [5] +€2.5 | Add streaky bacon +€3.5

BREAKFAST BURRITO €13.5

Scrambled eggs, slow-cooked spiced beef, crispy tater tots, cheddar, pico de gallo, chipotle mayo in a toasted wrap [1.1,4,5,10]

LOUISIANA CHICKEN BENEDICT €16

Buttermilk fried chicken in Louisiana sauce, free-range poached eggs, hollandaise sauce served on brioche toast [1.1, 4, 5, 8, 10]

GRILLED BACON EGGS BENEDICT €15

Grilled Irish bacon, free-range poached eggs, hollandaise sauce, on brioche toast [1.1, 4, 5, 8]

ADD ONS

PORK SAUSAGES [1.1] €3.5 | BLACK / WHITE PUDDING [1.4] €3.5 | BAKED MIXED BEANS €3 | BACON €3.5 | CHORIZO €2

CAJUN CHICKEN QUESADILLAS €17.5

Monterey Jack cheese, pico de gallo, guacamole & sour cream dips, rustic fries* [1.1, 4, 5, 8, 12]

BIRRIA BEEF TOASTIE €16.5

Slow-braised beef, melted American cheese, pickled onion, rustic baguette, beef dipping jus served with Connoisseur Rustic fries* [1.1, 4, 10, 12, 14]

GFP SMASH BURGER €20

Two premium Irish beef patties, American cheese, caramelised onion, pickles, crispy lettuce, secret GFP sauce, brioche bun, connoisseur rustic fries* [1.1, 4, 5, 8, 10, 12] Add an extra patty with cheese +€3.5

GFP CHICKEN FILLET ROLL €18.5

Crispy chicken fillet coated in chilli hot honey, Monterey Jack cheese, streaky bacon, crispy lettuce, red cabbage slaw, smoked onion mayonnaise on a soft white roll, served with crispy tater tots.* [1.1, 4, 5, 8, 10, 11]

CHICKEN CHORIZO LINGUINE PASTA €21

Prosecco creamy sauce, sundried tomatoes, rocket, fresh parmesan [1.1, 4, 5, 8, 12, 14]

*Dishes marked: Upgrade to Sweet Potato Fries or Waffle Fries +€1

TODAY'S GOURMET CHEF SPECIAL

Please ask your server for more information.

BUTTERMILK PANCAKES €15

BACON MAPLE

Irish streaky bacon & vanilla-infused maple syrup [1.1, 4, 5]

BANANA BREAD, PEANUT BUTTER, PEACHES

Warm banana bread toast topped with peanut butter, maple caramelised peaches, and vanilla cream. [1.1, 2, 3, 4, 5, 8, 12]

Kinder Bueno & Strawberry

with hazelnut sauce and crushed Kinder Bueno bar, fresh strawberries [1.1, 2.2, 4, 5, 8, 12]

Protein Pancakes

Oat pancakes with Kinetica protein, Greek yoghurt, berry compote, honey [1.1, 1.4, 4, 5, 8, 12]

BOWLS & SALADS

SIGNATURE CAESAR SALAD €16.5

Grilled chicken breast, crispy bacon, cos lettuce, crunchy garlic & herb croutons and fresh grated Parmesan tossed through in a rich Caesar dressing [1.1, 4, 5, 6, 8, 14, 15]

PEACH & BURATTA SALAD €17

Maple-caramelised peach, burrata, mixed baby lettuce, crushed pistachios, basil-citrus dressing, crusty sourdough. [1.1, 2.7, 4, 12] [V][GF]

HOT HONEY CHICKEN BOWL €19

Sweet & spicy crispy chicken, fragrant rice, pickled onion, shredded lettuce, fresh avocado, ruby slaw, jerk mayo [1.1, 4, 5, 8, 10, 11] Vegetarian option: Grilled tofu [8]

KOREAN CHICKEN RICE BOWL €19

Crispy chicken, Korean BBQ glaze, basmati rice, avocado, crispy kale, pickled cucumber, ruby slaw, sesame seeds, sriracha mayo [1.1, 4, 5, 8, 11, 12]

HALLOUMI & HUMMUS SALAD €16

Roasted beetroot hummus, grilled halloumi, baby leaves, pickled red onion, quinoa, roasted beetroot, cherry tomato, basil, citrus dressing. [4, 8, 11, 12] [GF]
Vegan option: Change for Grilled tofu +€2.5 [VE] [8]

ADD-ONS

HALLOUMI [4] €2.6 | AVOCADO €2.6 | CHICKEN €3.5 | PRAWNS [7.2] +€5

SANDWICHES

TRIPLE DECKER CLUB SANDWICH €14.5

Roast chicken, crispy bacon, tomato, Dubliner cheddar, free range egg, mixed leaves, pesto mayonnaise, toasted Bretzel White bread [1.1, 1.2, 4, 5]

FAMOUS ROAST CHICKEN €12.5

Roast chicken, stuffing, garlic aioli, spring onion, Bretzel granary bread [1.1, 4, 5, 8, 11]

SUPERFOOD WRAP €12.5

Halloumi, avocado, roast beets, spinach, grated carrot, pumpkin seeds, honey mustard dressing, toasted beetroot wrap [V] [1.1, 4, 10]

LOUISIANA CHICKEN WRAP €13.5

Louisiana chicken goujons, cos lettuce, red onion, blue cheese aioli, toasted wrap [1.1, 4, 5, 8]

BIRRIA BEEF TOASTIE €16.50

Slow-braised beef, melted American cheese, pickled onion, rustic baguette, beef dipping jus served with Connoisseur Rustic fries [1.1,4, 10, 12, 14]

SANDWICH ADD-ONS

Cup of Soup of the Day €4 | Cheddar Cheese [4] €2 | Irish Bacon €3 | Roast Chicken €3

**Gluten free bread available*

AÇAÍ BOWL

with our Homemade Granola Base [1, 8]

BUILD YOUR OWN €10

FRUITS: CHOOSE 2

- Strawberry
- Banana
- Blueberry
- Kiwi

DRIZZLE: CHOOSE

- 1
- Peanut Butter [3]
- Honey
- Chocolate [2, 4, 8, 11]
- Hazelnut Sauce [2.2]

TOPPING: CHOOSE 2

- Chia Seeds
- Flax Seeds
- Goji Berries
- Coconut Flakes
- Granola [1, 2, 12]

SIDES & LIGHT BITES

SOUP OF THE DAY €7.5

Served with fresh bread [1.1, 4, 11, 15]

BONELESS CHICKEN BITES €11

Plain, Louisiana, or BBQ bourbon sauce, garlic aioli or blue cheese dip [1.1, 4, 5, 8]

GFP CHICKEN WINGS €11

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

LOADED CRISPY POTATOES €8.5

Tater tots, topped with tomato salsa and melted mozzarella cheese [V]
Add braised beef €3 [1.1, 4,12,14]

Dips: BBQ, garlic aioli, blue cheese, chipotle aioli [1.1, 5] €1.5

CONNOISSEUR RUSTIC FRIES [1.1] €4.5

CRISPY TATER TOTS [1.1] €5.5

SWEET POTATO FRIES [1.1] €5.25

DIPPING GRAVY [8, 10, 12, 14]

WAFFLE FRIES [1.1] €5.5

€2.5

GOURMET FOOD PARLOUR

RESTAURANTS · CATERING

SALTHILL ALL DAY MENU

All of our breakfasts are freshly cooked using local Irish suppliers

Proudly serving the community since 2018

FRESH JUICES

KEELINGS FRESH JUICES €3.5
Keelings Fresh Orange Juice
Keelings cold-pressed apple Juice

HOMEMADE SMOOTHIES €6

FORREST FRUIT
Mixed berries, banana, milk [4]

TROPICAL
Papaya, pineapple, mango, kiwi, coconut milk [8,12]

ALMOND CHERRY
Cherries, banana, almond milk [2.1]

HOMEMADE & FROZEN LEMONADES €6.5

PASSIONFRUIT
Passionfruit, lemon, soda water

WATERMELON
Watermelon, lemon juice, soda water

LYCHEE LEMONADE
Lychee syrup, fresh lemon juice, lychee compote, soda water

FROZEN MANGO & STRAWBERRY LEMONADE
Mango chunks, fresh lemon juice, strawberry syrup, coconut water

FROZEN MANGO & KIWI
Mango chunks, fresh lemon juice, kiwi syrup, coconut water

REFRESHMENTS

MINERALS €3.5
Coke / Coke Zero / 7up / 7up Free
/Club Orange

SAN PELLEGRINO €3.75
Lemon / Blood Orange

FIOR UISCE WATER €2.5/€5
Still or Sparkling Small/Large

TEA & COFFEE

Featuring our full bodied Parlour House Blend

COLD

ICED AMERICANO €4.5

ICED LATTE [4] €4.5

ICED MOCHA [4] €4.5

ICE MATCHA LATTE [4] €4.5
add strawberry syrup 50c

VANILLA FRAPPE [4] €6
Vanilla frappe mix, espresso, milk,
cream

ICED TEA €6.5
Green Tea & Peach, Mango &
Pineapple

ADD A SYRUP 50c
Vanilla / Hazelnut [2.2] / Caramel

HOT

ESPRESSO €2.6

AMERICANO €3.4

CAPPUCCINO [4] €3.8

LATTE [4] €3.8

MATCHA LATTE [4] €4.2

FLAT WHITE [4] €3.7

ADD ALTERNATIVE MILK 30c
Almond [2.1] / Oat [1.4] / Coconut [8]

CHAI LATTE [4] €3.7

MOCHA [4] €4.1

HOT CHOCOLATE [4] €4.1

HONEYCOMB HOT CHOCOLATE [4] €4.5

IRISH BREAKFAST TEA €3

TEA SELECTION €3.5
CAMOMILE / PEPPERMINT / EARL GREY
/ GREEN TEA / DECAF

APERITIFS

APEROL MIMOSA €11

MIMOSA MARGARITA €12

PORNSTAR MARTINI €12

HUGO €11

RHUBARB APEROL SPRITZ [12] €12

POT STILL LEMONADE [12] €11

- FULL DRINKS -
MENU AVAILABLE

WINE

WHITE

DE PAULO PINOT GRIGIOT, TRIESTE ITALY [12] €8.5 | €33

OPAWA SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND [12] €9.5 | €38.5

ROSE

CMARQUES DE CACERES EXCELLENS ROSÉ [12] €9 | €35

RED

DOPPIO PASSO PRIMITIVO, SALENTO PUGLIA ITALY [12] €8 | €34

MAISON DE LA VILLETTE CABERNET SAUVIGNON FRANCE [12] €8.5 | €35

BUBBLES

SANTA MARGHERITA FRIZZANTE ONDA DOC [12] €9 | €35

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 & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS
CELERY
[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 they contain.

www.gourmetfoodparlour.com

(A discretionary service charge of 10% will be added to the bill for parties of 8 or more. 100% of tips go to our wonderful staff!)

Thank you for choosing Gourmet Food Parlour. We hope you enjoyed your meal and had a wonderful experience. Your support means the world to us, and we look forward to welcoming you back soon. Have a great day!