



APPETIZERS - THE PERFECT PINT

What can we say – there’s no better way to start than with the perfect pint of GUINNESS!!



STARTERS

SPICY BUFFALO WINGS (Low Gluten) 16
Chicken wings cooked with spices, tossed in hot sauce, served with salad and blue cheese sauce.

**AVAILABLE WITH GUINNESS GLAZE
LOADED POTATO SKINS (Low Gluten / V) 16**
Vegan option available upon request Loaded with mozzarella, topped with crispy bacon bits, served with sour cream and salad.

DEEP FRIED CALAMARI 19
Beer battered and deep-fried calamari rings served with tartare sauce, lemon wedge and salad.

KFC (VOA / V) 16
Our very own Kentucky fried cauliflower served with siracha mayo and salad.

GARLIC & HERB BREAD (V) 12
Turkish bread toasted with herbs & garlic butter.

~ ADD CHEESE 3

POTATO WEDGES (V) 15
Deep fried potato wedges till golden brown served with sweet chilli and sour cream.

HONEY ROASTED CHORIZO (Low Gluten) 16
Pan fried chorizo with honey, butter and rosemary served with BBQ sauce.

CHIPS (V) 13
Deep fried chips served with garlic aioli.

CHIPS WITH McDONNELL’S CURRY SAUCE (V) 16
Deep fried chips with traditional Irish McDonnell’s curry sauce.

~ ADD CHEESE 3

LAMB CHOPS 24
Grilled Lamb Chops served with house salad and BBQ sauce.

CORN RIBS (V) 14
Grilled sweet Corn Ribs, coated in bold spice blend, topped with grated Parmesan cheese.

IRISH TIMES PLATTER 39
A combination of Buffalo Wings, Potato skins and Calamari.

GRILLED SIRACHA PRAWNS 20
Grilled prawns tossed siracha sauce served with salad, lemon wedge and siracha mayo.

IRISH DELIGHTS

PORK & LEEKS BANGERS AND CREAMY MASH 27
Grilled Sausages served with creamy mash potato and rosemary onion gravy.

FAMOUS BEEF & GUINNESS POT PIE 28
Our signature dish slowed cooked sirloin diced beef, Guinness stout, onion carrots, celery, leeks and herbs layered in a crock pot and topped with creamy mash potatoes and mozzarella cheese baked till golden brown served with garlic bread.

GALWAY SHEPHERD’S PIE 27
Our signature dish slowed cooked minced beef, green peas, onion carrots, celery, leeks and herbs layered in a crock pot and topped with creamy mash potatoes, mozzarella cheese baked till golden brown and served with garlic bread.

HEARTY IRISH STEW 29
Traditional Irish stew slow cooked with A graded diced lamb, white wine, onions, leeks, celery, potatoes, herbs served with creamy mash potatoes and garlic bread.

MCDONNELL’S CHICKEN CURRY 26
Traditional Irish curry with chicken thigh diced, capsicum, onions, vegetables, McDonnell’s curry and cream served with rice and chips.

IRISH SPICE BAG 26
Chicken tenderloin , red & green capsicum, red onion, spice mix and spring onions served with chips.

BURGERS & SANDWICHES

All burgers and sandwiches include mixed lettuce, tomato, onion, tomato relish, pickles and chips.

LEGENDARY TOWER BURGER 29
Beef angus burger patty, tomato relish, tomatoes, salad, pickled cucumber, onion rings, guinness glaze and cheese. Served on brioche bun with chips.

BBQ BURGER 28
Beef angus burger patty, tomato relish, tomatoes, salad, pickled cucumber, crispy bacon, bbq sauce and cheese. Served on brioche bun with chips.

CHEESE BURGER 25
Beef angus burger patty, tomato relish, tomatoes, salad, pickled cucumber and double cheese. Served on brioche bun with chips.

VEGETARIAN BURGER (VOA) 25
Vegetable patty, tomato relish, tomatoes, salad, pickled cucumber, salsa, cheese, sour cream. Served on brioche bun with chips.

STEAK SANDWICH 30
Porterhouse steak, caramelized onion, tomato relish, tomatoes, salad, pickled cucumber, crispy bacon and aioli served on turkish bread with chips.

CHICKEN BURGER 28
Paprika flour coated chicken thigh, tomato relish, tomatoes, coleslaw mayo, pickled cucumber. Served on brioche bun with chips.

BURGER ADD-ONS

EXTRA BURGER PATTY	8
CHEESE	3
BACON	4
JALAPENOS	3
PINEAPPLE	3
HAM	4

SALADS

CALAMARI SALAD 26
Deep fried calamari rings, garden salad, mandarins tossed with mustard dressing.

CHICKPEA & COUSCOUS SALAD (VG) – 24
A vibrant mix of tofu, couscous, chickpeas, sultanas, lettuce, cherry tomatoes, cucumber, and red onion, all tossed in a zesty mustard dressing.

CAESAR SALAD 23
Cos lettuce, bacon, cherry tomatoes, shaved parmesan, tossed in homemade Caesar dressing served with boiled egg.

~ WITH CHAR GRILLED CHICKEN 26

~ WITH CHAR GRILLED PRAWNS 28

MAINS

CHICKEN SCHNITZEL 28
Herb marinated chicken breast panko crumbed served with onion gravy, salad and chips.

CHICKEN PARMIGIANA 30
Herb marinated chicken breast panko crumbed topped with homemade napoli, virginia ham and mozzarella cheese. Served with salad and chips.

PARMA & SCHNITZEL ADD-ONS

JALAPENOS	3
PINEAPPLE	3
BACON	5
HAM	3

PAN FRIED CAJUN SALMON (Low Gluten) 35
Creamy cajun sauce, sautee spinach, and Mash.

BEER BATTERED WHITING 29
Served with salad, tartare sauce, lemon wedge and chips.

QUESADILLA 28
Grilled tortilla filled with mozzarella cheese, spinach, red & green capsicum, onions, grilled chicken, and jalapeños. Served with guacamole and sour cream.

~ VEGETERIAN OPTION AVAILABLE 26

GRILL

BARBEQUE RIBS
Irish Times pork ribs continue to draw the crowds, basted in Irish Times BBQ sauce and grilled until tender. These ribs are a taste sensation! Bibs are standard issue for the ultimate rib-tastic experience. Served with chips, sour cream and onions rings.

~ FULL RACK (1000GM)	65
~ HALF RACK (500GM)	45

PORTERHOUSE 350GM (Low Gluten) 42
150-day grain-fed Gippsland beef, marinated with olive oil, rosemary and cracked pepper.

RIB EYE ON THE BONE 400GM 50 (Low Gluten)
Grain fed hand selected beef, sourced from premium cattle that have been grain-fed for a minimum of 100 days to maximise tenderness and flavour delivery.

EYE FILLET STEAK 200GM (Low Gluten) 45
6-star rated centre cut grass-fed premium Angus beef from Gippsland, Victoria.

WAGYU 350GM (Low Gluten) 68
400-day grass-fed beef with 4/6 marbling has unmatched tenderness and flavour that can only be produced by cattle reared on New Zealand’s grasslands.

All Steaks are served with creamy mash potato and one sauce.

SAUCES (Low Gluten)

All our sauces are made in-house - All are low gluten

MUSHROOM SAUCE	4
PEPPER SAUCE	4
GUINNESS GLAZE	4
HERB BUTTER	4
RED WINE JUS	4
ONION GRAVY	3

*** Additional sauces \$3.00 ***

SIDES (V)(VOA)

CHEF’S VEGGIES GF (V/VOA/Low Gluten)	6
CREAMY MASH POTATOES (V/Low Gluten)	6
TRUFFLE MASH POTATOES (V)	7
HERB BUTTER GREEN BEANS (V/Low Gluten)	7
GARDEN SALAD (V/VOA/Low Gluten)	7
SIDE OF FRIES (V)	6
ONION RINGS (V)	8

DESSERTS

SIZZLING BROWNIE 24

Warm chocolate brownie, vanilla icecream, chocolate and cream sauce and walnuts served on a sizzling skillet.



THE IRISH TIMES ALSO CATERS FOR FUNCTIONS. PLEASE VISIT:

WWW.THEIRISHTIMESPUB.COM.AU

V ~ VEGETARIAN

VOA ~ VEGAN OPTION AVAILABLE

VG - VEGAN