



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 / BBQ SAUCE

LOADED POTATO SKINS (Low Gluten / V)* 17

Vegan option available upon request Loaded with mozzarella, topped with crispy bacon bits, served with sour cream and salad. * Vegan option available upon request.

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 chipotle 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 42

A combination of Buffalo Wings, Potato skins and Calamari.

GRILLED SIRACHA PRAWNS 20

Grilled prawns tossed siracha sauce served with salad, lemon wedge and chipotle mayo.

IRISH DELIGHTS

PORK & LEEKS BANGERS AND CREAMY MASH 27

Grilled Sausages served with creamy mash potato, peas and rosemary onion gravy.

FAMOUS BEEF & GUINNESS POT PIE 29

Our signature dish slowed cooked sirloin diced beef, Guinness stout, onion, mushrooms, 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, house-made burger sauce, tomatoes, salad, pickled cucumber, onion rings, guinness glaze and cheese. Served on brioche bun with chips.

BBQ BURGER 28

Beef angus burger patty, house-made burger sauce, tomatoes, salad, pickled cucumber, crispy bacon, bbq sauce and cheese. Served on brioche bun with chips.

CHEESE BURGER 26

Beef angus burger patty, house-made burger sauce, tomatoes, salad, pickled cucumber and double cheese. Served on brioche bun with chips.

VEGETARIAN BURGER (VOA) 25

Vegetable patty, house-made burger sauce, tomatoes, salad, pickled cucumber, cheese, sweet chili. Served on brioche bun with chips.

STEAK SANDWICH 30

Scotch fillet steak, caramelized onion, aioli, tomatoes, salad, pickled cucumber, crispy bacon served on turkish bread with chips.

CHICKEN BURGER 28

Paprika flour coated chicken thigh, cheese, pickled cucumber, slaw and Chipotle sauce. Served on a brioche bun with chips.

BURGER ADD-ONS

EXTRA BURGER PATTY 8

CHEESE 3

BACON 4

JALAPENOS 3

PINEAPPLE 3

HAM 4

SALADS

GREEK SALAD (V) 19

Fresh and vibrant Greek-style salad with crisp cos lettuce, cucumber, tomato, red onion, olives and feta, finished with house dressing.

CHICKPEA & COUSCOUS SALAD (VG) 20

A vibrant mix of tofu, couscous, chickpeas, sultanas, lettuce, cherry tomatoes, cucumber, and red onion, all tossed in a zesty mustard dressing.

CAESAR SALAD 21

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

SALAD ADD-ONS

~ ADD CRISPY CALAMARI 9

~ ADD GRILL PRAWN 9

~ ADD GRILL CHICKEN THIGH 6

~ ADD TOFU 4

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 napol, virginia ham and mozzarella cheese. Served with salad and chips.

PARMA & SCHNITZEL ADD-ONS

JALAPENOS 3

PINEAPPLE 3

BACON 5

HAM 3

PAN FRIED SALMON (Low Gluten) 35

Can fried salmon, creamy butter leek sauce, broccolini, mash and frizzled leeks.

BEER BATTERED WHITING 29

Served with salad, tartare sauce, lemon wedge and chips.

GRILLED CHICKEN QUESADILLA 28

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

~ VEGETERIAN OPTION AVAILABLE 26

WHISKEY GLAZED PORK BELLY 30

Slow cooked pork belly finished with Jameson whiskey glaze, served with Irish champ and broccolini.

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

Premium 5 Star grass-fed beef sourced from Gippsland, Victoria, known for its rich flavour and tenderness.

RIB EYE ON THE BONE 400GM 50

(Low Gluten)

Richly marbled grass-fed Gippsland beef on the bone, full of bold flavour and tenderness.

EYE FILLET STEAK 200GM (Low Gluten) 45

Premium 5 Star centre cut eye fillet, prized for its tenderness and delicate texture.

WAGYU 350GM (Low Gluten) 68

Grass-fed Wagyu with 4+ marbling, delivering exceptional richness and melt-in-your-mouth texture.

*** All steaks are served with your choice of salad, chips or mash and one sauce. ***

SAUCES (Low Gluten - except curry sauce)

All our sauces are made in-house

MUSHROOM SAUCE 4

PEPPER SAUCE 4

GUINNESS GLAZE 4

HERB BUTTER 4

RED WINE JUS 4

ONION GRAVY 4

CURRY SAUCE 4

SIDES (V)(VOA)

CHEF’S VEGGIES GF (V/VOA/Low Gluten) 6

CREAMY MASH POTATOES (V/Low Gluten) 6

IRISH CHAMP MASH (V/Low Gluten) 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.

STICKY DATE PUDDING 18

Warm sticky date pudding served with vanilla ice cream and rich caramel sauce.



AVAILABLE CATERING & FUNCTIONS.
WWW.THEIRISHTIMESPUB.COM.AU

V ~ VEGETARIAN
VOA ~ VEGAN OPTION AVAILABLE
VG - VEGAN

ALL OF OUR SEAFOOD IS IMPORTED