



# THE WATERBANK

Gastro Bar

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## BRUNCH MENU

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## STARTERS

### SOUP OF THE DAY | €6.50

served with homemade Guinness bread

PLEASE ASK YOUR SERVER FOR ALLERGENS

### CHICKEN WINGS

celery and blue cheese dip

- hot & spicy 1 (WHEAT), 3, 7, 9, 10, 11, 12

- bourbon BBQ 1 (WHEAT, BARLEY), 3, 7, 9, 10, 11, 12

SMALL - €13.50 | LARGE - €20.50

### BUTTERMILK FRIED CHICKEN

24hour marinated chicken strips, southern fried in house spices, sweet chilli dip

1 (WHEAT, BARLEY), 3, 6, 7, 9, 10, 12

SMALL - €13.50 | LARGE - €20.50

ADD CHIPS +€3.50

1 (WHEAT, BARLEY), 3, 7, 9, 10, 12

## SANDWICHES

Served with house cut chips or soup

### BUTTERMILK FRIED CHICKEN WRAP | €13.50

beef tomato, red onion, cheese, rocket, crispy bacon, chili mayo

1 (WHEAT), 3, 6, 7, 9, 10, 12

### CHARGRILLED CHICKEN CLUB | €15.50

beef tomato, crisp baby gem lettuce, fried egg, streaky bacon, mayo on grilled organic sourdough ciabatta

1 (WHEAT), 3, 7, 10, 12

## BRUNCH

### FRENCH TOAST | €15.50

classic brioche loaf infused with cinnamon, maple glazed bacon, Canadian maple syrup, vanilla pod icing

1 (WHEAT), 3, 6, 7, 12

### HUEVOS RANCHEROS | €15.50

sautéed baby potatoes, soft poached eggs, grilled bell peppers, pickled onions, spiced Spanish chorizo, siracha ranch dressing

1 (WHEAT), 3, 7, 12

### CHILLI EGGS | €15.00

chilli infused smashed avocado, soft poached eggs, tomato concasse, peppery rocket leaves, chilli flakes, chilli oil on grilled sourdough 1 (WHEAT), 3, V

### SPINACH & EGG CROISSANT | €15.00

filled with creamy baby spinach, topped with a fried egg & aged Grana Padano shavings

1 (WHEAT), 3, 7, 12, V

### EGGS BENEDICT | €15.00

poached eggs on toasted English muffin, maple cured bacon topped with hollandaise sauce

1 (WHEAT), 3, 7, 12

### CHICKEN & WAFFLES | €16.50

24 hour marinated buttermilk chicken, sweet Belgian waffle, Asian slaw, our signature homemade Louisianan hot sauce, toasted sesame, hot honey drizzle 1 (WHEAT), 3, 6, 7, 9, 11, 12

### SCAMPI & CHIPS | €21.00

golden fried, crisp Atlantic wholetail scampi served with house cut chunky chips and a tangy chipotle & lime dipping sauce

1 (WHEAT), 2, 3, 4, 6, 7, 10, 12

### SPICED FALAFEL WRAP | €14.00

A warm grilled tortilla filled with chickpeas, onion, and aromatic spices, fresh baby rocket leaves, juicy beef tomato, and caramelised dulce onion, sriracha & lime dressing

1 (WHEAT), 12, VG

### JACKFRUIT BAO BUNS | €11.50

caramelized jackfruit, pineapple & mango spiced coulis, served with mixed leaf salad, vine-ripened tomatoes, red onion & garden fresh herbs 1 (WHEAT), 6, 9, 10, VE

1 (WHEAT), 6, 9, 10, VE

### VEGAN SIRACHA AND LIME TACOS | €14.50

crisp corn taco shells, a blend of spiced chickpeas, red onions, tomato concasse and rocket leaves, sesame basmati rice, siracha and lime dressing 6, 11, VE, GF

### PEAR & WALNUT SALAD | €17.50

mixed baby leaves, orange segments, cherry vine tomatoes, pomegranate with a maple & mustard vinaigrette

8 (WALNUT), 10, 12, VE

## WATERBANK BURGERS

### RIBEYE BEEF BURGER | €19.95

2 Quigley's ribeye 4oz Irish beef patties, Dubliner mature cheddar, sliced gherkins, baby gem lettuce, caramelised onion & bacon jam, house burger sauce, organic sourdough brioche bun, house cut chips 1 (WHEAT), 3, 6, 7, 10, 12

### LOUISIANA BUTTERMILK CHICKEN BURGER | €19.95

Cajun, lime and cracked pepper buttermilk chicken breast, fried and tossed in our signature Waterbank Louisiana hot sauce, crisp baby gem, beef tomato, Asian slaw, & avocado-lime mayo, toasted organic sourdough bun, house cut chips 1 (WHEAT), 3, 7, 10, 12

### WATERBANK VEGAN BURGER | €19.00

beyond meat patty, beef tomato, baby gem lettuce, pickled cucumber relish, vegan burger bun, house cut chips

1 (WHEAT), 6, 10, 11, VE

## WEEKEND ROAST

PLEASE ASK YOUR SERVER FOR TODAY'S ROAST SPECIAL

## BRUNCH COCKTAILS

€13 OR 2 FOR €20

### MIMOSA

12

### PEACH BELLINI

12

### PASSION FRUIT BELLINI

12

### KETEL ONE BLOODY MARY

1 (BARLEY), 4, 9, 12

### APEROL SPRITZ

12

### LIMONCELLO SPRITZ

12

### CAMPARI SPRITZ

12

### HUGO SPRITZ

12

## DESSERTS

### PEAR & ALMOND TARTLET | €9.50

A delicate frangipane tart layered with poached pear, homemade Guinness bread ice cream, warm salted caramel sauce

1 (WHEAT), 3, 6, 7, 8 (ALMOND), 12, V

### SICILIAN LEMON CHEESECAKE | €8.50

fresh berries, champagne sorbet

1 (WHEAT), 6, VE

### CHOCOLATE FUDGE BROWNIE | €8.50

homemade warm chocolate fudge brownie, topped with Madagascar vanilla pod gelato, decadent pistachio sauce & chocolate crumble

3, 6, 7, 8 (ALMONDS, PISTACHIO), GF, V

### PROFITEROLES | €8.50

filled with chantilly cream, fresh summer berries, warm chocolate sauce in a delicate wafer basket

1 (WHEAT), 3, 6, 7, V

### CRÈME BRÛLÉE | €9.50

served with bourbon vanilla ice cream

1 (WHEAT), 3, 6, 7, V

### SELECTION OF ICE CREAM | €7.00

1 (WHEAT), 3, 6, 7, 12, V

### SUPPLIERS WE WORK WITH

BREADS - TARTINE ORGANIC BAKERY

FRESH FRUIT AND VEG - KEELING'S

MEAT - GAHAN'S BUTCHERS AND QUIGLEYS MEATS

SEAFOOD - WRIGHTS OF MARINO

CHEESE - MACROOM AND COOLEENEY

BLACK PUDDING - CLONAKILTY

COFFEE - JAVA

(1) Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame Seeds (12) Sulphur Dioxide & Sulfates (13) Lupin (14) Molluscs (V) Vegetarian (GF) Gluten Free (VE) Vegan

There are nuts present in our kitchen, therefore all dishes may contain slight traces. Please alert a member of our team if you can have any food allergy or intolerance. Our food is prepared in kitchens that contain all allergens & there is a risk of cross contamination