

# KAYNE'S

— BAR & BRASSERIE —  
& OUTDOOR TERRACE

## STARTERS

<b>Kayne's House Salad</b> Young Organic Leaves, Ricotta Novella, Walnuts, Poached Pears, House Vinaigrette <i>(nuts, mustard, milk, celery, sulphites)</i>	8.00/ 13.00	<b>Thai Coconut Broth</b> Atlantic Seaweed, Ted Brown Crab Meat <i>(crustacean, milk, sulphites, eggs, celery)</i>	9.00
<b>Add Chicken</b>	9.50/15.00	<b>BBQ Chicken Wings</b> Sriracha Dip <i>(gluten, sesame, mustard, milk, celery, eggs)</i>	8.50
<b>Add Prawns</b> <i>(crustaceans)</i>	10.00/16.50	<b>Make it a Main-Course with House Fries</b>	15.00
<b>Signature Garlic Bread</b> Today's Sourdough by Real Bread Killarney, Parmesan, Organic Rocket <i>(gluten, mustard, milk, celery, sulphites)</i>	5.50	<b>Sautéed Dingle Bay Prawns with Killarney Garlic</b> Vegetable Hachard, Chilli Ginger Vinaigrette <i>(sesame, crustaceans, mustard, milk, celery, sulphites)</i>	10.50
<b>Homemade Soup of the Day</b> House Brown Bread <i>(gluten, milk, celery, sulphites)</i>	5.50	<b>Kayne's Caprese</b> Irish Mozzarella, Local Heirloom Tomato, Aged Balsamic, Basil <i>(milk, sulphites)</i>	8.50

## KAYNE'S PLATTERS

We are sourcing our Cured Meat, Cheeses & Smoked Fish from local suppliers. The selections are therefore changing regularly, ask your servers for today's choice. All our sharing boards are served with a selection of Breads.

<b>The Meaty</b> 20.00 Cured Meats, Salami, Irish Chorizo & Pate, Olives, Farmhouse Cheeses <i>(gluten, mustard, milk, celery, sulphites)</i>	<b>The Fishy</b> 22.50 Locally Smoked Fish, Crab Meat, Prawns, Antipasti, Farmhouse Cheeses <i>(fish, sulphites, shellfish, gluten, crustaceans, mustard, milk, celery)</i>	<b>The Ultimate Sharing Plate</b> 22.00 Selection of Cured Meat, Cheeses & Smoked Fish <i>(sulphites, shellfish, gluten, crustaceans, fish, mustard, milk, celery)</i>
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## MAINS & KAYNE'S FAVOURITES

<b>Lemon Sole Goujonette &amp; Breaded Prawns</b> Killarney Black Garlic & Lemon Aioli, Chunky Potato Wedges <i>(gluten, crustaceans, eggs, fish, milk, sulphites)</i>	16.00	<b>10oz Sirloin of Irish Beef</b> Sautéed Mushroom & Onions, Onion Jus, House Fries <i>(milk, sulphites, mustard, celery)</i>	28.00
<b>Grilled Brined Tuna</b> Pomegranate Couscous, Black Olives Sauce Vierge, Confit Lemon, Organic Rocket <i>(nuts, fish, mustard, celery, soya, sulphites)</i>	26.00	<b>8oz Fillet of Irish Beef</b> Roasted Marrow Bone, Gremolata, Burnt Onion, Onion Jus, Roast Baby Potato <i>(milk, sulphites)</i>	30.50
<b>Kerry Coast Seafood Mulligan</b> Old Fashion Irish Fish & Shellfish Stew, Saffron New Potato, Samphire <i>(crustaceans, fish, milk, shellfish, sulphites)</i>	24.50	<b>Wok Fried Vegetable Stir Fry</b> Sweet Chilli, Soy Sauce, Basmati Rice & Sesame <i>(sesame, celery, soya, sulphites)</i>	14.00
<b>K Burger</b> Irish Beef Burger, Brioche Bun, Chilli Relish, Salad Garnish, Red Cabbage Slaw & House Fries. 1st Topping included, Emmental cheese, Cashel Blue Cheese, Bacon, Chorizo <i>(gluten, eggs, milk, sulphites, mustard)</i>	15.00	<b>Add Chicken</b>	17.00
<b>Extra topping</b>	1.00	<b>Add Prawns</b> <i>(crustaceans)</i>	18.00
<b>Vegetable Burger</b> Pulled Vegan Oats Patti, Chilli Relish, Red Cabbage Slaw, Brioche Bun, & House Fries <i>(gluten, eggs, milk, sulphites, mustard)</i>	13.50	<b>Vegetables Stir Fry</b>	3.00
<b>Kayne's Chicken Maryland</b> Panko Crumbed Chicken & Bacon, Banana & Pineapple Fritter, House Fries <i>(gluten, eggs, milk)</i>	17.00	<b>Creamed Potato</b> <i>(milk)</i>	2.50
<b>12" Pizza</b> Tomato Sauce, Irish Mozzarella & a choice of 3 Toppings, Bacon, Chicken, Serrano Ham, Chorizo, Olives, Tomato, Blue Cheese, Wild Mushroom, Rocket <i>(gluten, nuts, milk, sulphites)</i>	14.50	<b>Chunky Wedges</b>	3.00
<b>Extra topping</b>	1.00	<b>Dirty Fries</b> Emmental & Bacon <i>(milk)</i>	4.00
<b>Greek Lamb Kofta</b> Lemon Orzo, Swiss Chard, Sheep Yogurt, Young Leaves Salad <i>(gluten, eggs, milk, sulphites, mustard)</i>	18.00	<b>Salad</b> Seasonal Leaves, olives, Heirloom Tomato, Walnuts <i>(nuts, mustard, celery, sulphites)</i>	3.50

## SIDES

## DESSERTS

<b>Kayne's Nutella Cheesecake</b> White Chocolate, Roasted Hazelnut Ice Cream <i>(gluten, nuts, eggs, milk, nuts)</i>	6.50
<b>Citrus Panna Cotta</b> Blood Orange Jam, Lime Curd, Lemon Shortbread <i>(milk, eggs)</i>	6.50
<b>The Waffle</b> Oreo, Cookie Dough Ice Cream, Salted Caramel <i>(gluten, eggs, milk)</i>	6.50
<b>Gooseberry Fool</b> Gooseberry Puree, Meringue, Chantilly <i>(nuts, milk, sulphites)</i>	6.50
<b>Selection of Dairy Ice Cream &amp; Sorbet</b> <i>(eggs, milk, nuts)</i>	4.50

## Tea & Coffee

<b>Tea</b>	3.00	<b>Espresso</b>	3.00
<b>Speciality Tea</b>	3.50	<b>Latte</b>	3.50
<b>Americano (Regular 20cl)</b>	2.50	<b>Cappuccino</b>	3.50
<b>Americano (Large 30cl)</b>	3.50	<b>Hot Chocolate</b>	3.50

RuCo is our Coffee Blend. Notes of Red Grapefruit, Milk Chocolate & Blackcurrant with a Sticky Toffee Texture. For Each Cup Purchased we will make a Donation to The Rwandan RuCo Project Supporting Farmers & their Families.

# DAILY SPECIALS AVAILABLE!

Enjoy Unlimited Filtered Still or Sparkling Water for €1.50 per person. "Treat Yourself" & have a glass of **Prosecco Frizante** Sparkling for only €6.50  
**Remember Your Food is Cooked to Order, Please Allow for Preparation Time.** Parties of eight or more we regret we cannot split bills.

Food Allergens & Intolerances: If you have a Food Allergen or Intolerance, Prior to Placing your Order, Please Highlight this With Us & We can Guide You Through Our Menu. We are an allergens aware kitchen, please ask your server for our full allergens menu if required. We are not an allergens-free restaurant & cannot guarantee that cross contamination will never occur.