

KAYNE'S

— BAR & BRASSERIE
& OUTDOOR TERRACE —

— SMALL PLATES —

Our Small Plates are recommended for sharing or served individually as a starter. We recommend ordering a minimum of 2 as a main meal.

A = Adaptable to Gluten Free

Soup of the Day (A) €6

(Allergens available on daily basis)

Wild Atlantic Way Seafood Chowder (A)

Scented with Pastis

Starter €9.50 / Main €16

(Molluscs, Crustaceans, Fish, Celery, Milk, Sulphites, Wheat)

Spiced Coconut and Sesame Crumbed Prawns

(A) €13.75 / Main €23 (With Fries)

Pineapple Salsa, Lime Aioli, Sweet Chilli Sauce

(Wheat, Milk, Egg, Crustaceans, Sesame)

Baked Cooleeny Brie (A) €13

Crispy Pancetta, Burkes Black Pudding Crumble,
Garlic, Rosemary. Date and Apple Chutney.

Freshly Baked Crusty Bread

(Milk, Wheat, Soy, Mustard)

Dingle Goats Cheese Bruschetta (A) €12

Roast Pimentos, Confit Garlic, Extra Virgin Olive Oil.

Sourdough Bread, Dressed Rocket

(Wheat, Milk, Nuts)

Crispy Gubbeen Chorizo Salad €10 / Main €16

Toasted Smoked Almonds, Sundried Tomatoes,
Pickled Balsamic Onions, Crunchy Herb Croutons,
Seasonal Leaves, Wholegrain Mustard and Honey Dressing
(Wheat, Milk, Mustard, Almonds, Sulphites)

SIDES

SEASONAL VEGETABLES

€3.50

POTATO OF THE DAY

€3.50

PORTION OF FRIES

€3.00

SWEET POTATO FRIES

€4.50

TRUFFLE AIOLI & PARMESAN FRIES

€5.50

BRAISED COCONUT RICE

€3.50

SEASONAL SIDE SALAD

€3.50

— MAIN COURSES —

Kayne's Smash Burger with BBQ Brisket €21.50

2 x 3oz Beef Patties, Slow Cooked Whiskey BBQ Beef Brisket,
Baby Gem Lettuce, Beef Tomato, Smoked Provolone Cheese,
Garlic Mayo, Toasted BLaA, Crispy Fries

(Wheat, Milk, Sesame, Sulphites)

Pan Seared 10 oz Cronin's Rib Eye Steak (A) €33.50

Pan Seared 8 oz Cronin's Striploin Steak (A) €31.75

Grilled Cherry Tomato on the Vine, Baked Flat
Mushroom, House Fries

Confit Garlic Butter / Pepper Whiskey sauce

(Wheat, Milk, Egg, Sulphites)

Duo of Burkes Butchers Kerry Lamb €28.75

Seared Cutlets, 8hr Confit Lamb Shoulder,
Beetroot Crisp, Truffled Garlic Potato, Parsnip Puree,

Rosemary & Port Jus

(Sulphites, Milk, Mustard)

Creamy Risotto Verde (A) €20

Basil, Fennel, Petit Pois, Samphire, Spinach, Broad Beans,
Chablis, Parmesan & Mascarpone.

Toasted Garlic Sourdough

(Vegan Option Available)

(Sulphites, Milk, Wheat)

Grilled Fillets of Seabass €23.50

Cassoulet of Cannelini Beans, Gubbeen Chorizo,

Smoked Paprika, Slow Cooked Vine Tomatoes

Rocket & Almond Pesto

(Wheat, Sulphites, Almonds, Milk, Fish)

Brazilian Style Beef Stroganoff €24

Sauteed Strips of Prime Irish Beef Sirloin in a Creamy
Tomato, Mascarpone and Mustard Sauce with Capers
and Sweetcorn. Crunchy Matchstick Potatoes

Garlic and Onion Rice

(Milk, Mustard)

Sri Lankan Style Ceylon Curry (A)

Medium Spiced Curry infused with Green Chilli,
Coconut and Tamarind. Chickpeas, Spinach, Onions,
Cashews. Braised Coconut Rice. Chutney, Flatbread

Vegan €16

Add Chicken **€18.75**

Add Prawns **€22.50** (Crustaceans)

(Wheat, Sesame, Cashews)

Parmesan Crusted Chicken (A) €19.50

Marinated Chicken Breast in a Golden Parmesan
Crumb. Pesto alla Trapanese, Saffron Braised Baby
Potatoes, Marinated Cherry Tomatoes, Aged
Balsamic

(Wheat, Milk, Almonds, Egg)

Slow Cooked Ham Hock and Leek Pie (A) €20

Creamy Cider Reduction with Dijon, Shallots and Thyme,
Golden Puff Pastry Lid, Traditional Colcannon

(Wheat, Sulphites, Milk, Mustard)

Evening Specials Available

Ask Your Server for Details

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, please highlight this to us prior to ordering & our team will guide you through our menu