

WINEPORT



L O D G E

CLASSIC BLOODY MARY €7.50

Pitcher 4-5 servings €29

WINEPORT MIMOSA €7.50

BRUNCH MENU

SUPER HEALTHY STUFF €8

Kilbeggan Organic Porridge
Berry Compote & Irish Honey

House Granola, Glenisk Yogurt, Fresh Cut Fruit

Blueberry Banana & Avocado Smoothie

WARMING SOUPS

Today's Soup €8
(Always Meat Free)

Wineport Seafood Chowder €10

FREE RANGE EGGS €11

Eggs Benedict
with Horan's Bacon

Three Egg Omelette
Ham'n'Cheese / Smoked Salmon &
Chives / Spinach & Glasson Mushrooms

Sourdough French Toast
Agave Nectar, Seasonal Berries

BLUEBERRY PANCAKE STACK €10

Gluten Free Oat Pancakes

Savoury with Horan's Crisp Bacon & Agave Nectar • Sweet with Seasonal Berries & Tahini • Rich with Warm Nutella Spread

OPEN SANDWICHES €9*

Smoked Salmon on Guinness Bread
Lime Chantilly & Pickled Cucumber

Smashed Avocado,
Cnoc Dubh Goats Cheese & Beetroot on
Multi-seed Sourdough

Chicken Caesar on Sourdough
Baby Gem Lettuce and Crisp Pancetta

*(Enjoy Any of the Above as a Salad Bowl without the Bread)

TRADITIONAL IRISH BRUNCH €16

Horan's Sausage & Bacon, Farmhouse Black Pudding,
Grilled Tomatoes, Portobello Mushrooms, Potato &
Onion Rosti, Free Range Eggs (cooked to order)

Served with Homemade Treacle Brown Bread & Toast

VEGAN AND VEGETARIAN €20

Risotto, Garden Peas and Vegetable Crisp
Saute Winter Greens, Vegan Bulgar Wheat &
Cashew, Nuts, Chilli and Ginger Dressing

WINEPORT FAVOURITES

Lean Turkey Burger €18

Smoked Cheese, House Relish and Crisp Pancetta,
Served with Fries

Steak'n'Eggs €20

Caramelised Onions, Local Portobello Mushrooms,
Rosemary Chips, Pepper Sauce

Beer Battered Fish'n'Chips €18

Pea Purée, Grilled Lemon

Croque Monsieur €9

Horan's Ham Hock on Toasted Sourdough,
Mustard Mornay Sauce

SUPERFOOD SALAD €14

Pickled Beetroot, Avocado, Organic Leaves, Quinoa, Spiced Toasted Pumpkin Seeds, Grain Mustard Dressing.

(Add Chicken Breast or Grilled Gambas Shrimps €4)

EXECUTIVE CHEF

Austin Byrne

WINEPORT



L O D G E

SUNDAY SPECIAL €20

Traditional Roast Beef with all the Trimmings

COFFEE SELECTION €4

Americano, Cappuccino, Caffè Latte, Espresso,
Caffè Macchiato, Caffè Mocha

TEA SELECTION €4

Robert Roberts Luxury Blend, Decaf, Green,
Earl Grey, Peppermint, Chamomile

WINEPORT BRUNCH BUFFET €15

The Bakery

Our Own Treacle Brown Bread.
Selection of Fresh Baked Pastries &
Homemade Scones.

Anne Murphy's Homemade
Jams & Marmalade.

Delicious Cereals

Exotic Fruit Muesli Blended with Dates,
Raspberries, Sweet Mango & Coconut.
Lizi's Toasted Granola.

Selection of Favourite Cereals.

Salmon, Cold Cuts & Cheeses

Fresh Organic Smoked Salmon, Lemon Wedge.
Hand Crafted Salami & Prosciutto.
Selection of Artisan Cheeses with Crackers.

Refreshing Juice & Fruit

Just Squeezed Orange Juice, Fresh
Grapefruit Juice, Healthy Cranberry Juice.
Melon & Pineapple Salad, Segmented
Oranges & Grapefruit, Prune Compote.

Choose from Thick Creamy Greek Style
or Strawberry Yoghurt.

DESSERTS €6.50

Guilt Free Healthy Dessert

Grilled Fresh Pineapple, Superfood
Blueberries, Coconut Cream

Pear Tart Tatin, Vanilla Ice Cream

Crème Caramel Cheesecake
Coconut Tuille, Blackberry Compote

BOOZY DESSERTS €9.50

Misty Affogato

Espresso, Irish Mist, Vanilla-Bean Ice Cream

Tulluccino

Tullamore Dew Whiskey, Café Latte Macchiato

SUPPLIERS: PORK; HORAN'S PORK BUTCHERS ATHLONE. GLENFIELD RAPESEED OIL;
BIRR CO. OFFALY. GOATS CHEESE; GALWAY GOAT FARM, GURTEEN CO GALWAY.

If you need information regarding food allergens in our dishes please ask a member of staff for the complete list.

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Austin Byrne