

WINEPORT



L O D G E

CLASSIC BLOODY MARY €7.50

Pitcher 4 - 5 servings €29

WINEPORT MIMOSA €7.50

Equal parts Champagne &
Fresh Orange Juice

BRUNCH MENU

12noon to 4pm Saturday & Sunday

BLUEBERRY PANCAKE STACK €10.95

with Horan's Crisp Bacon & Agave Nectar

GLUTEN FREE OAT PANCAKES €9.95

with Seasonal Berries and Tahini

SUPER HEALTHY STUFF €6.95

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

OPEN SANDWICHES €9*

Smoked Salmon on Guinness Bread
Lime Chantilly & Pickled Cucumber

Smashed Avocado,
Two Poached Free Range Eggs &
Seasonal Greens on Toasted 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 €15

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

WINEPORT FAVOURITES

Grilled Turkey Burger €15
Sweet Potato Wedges, Tomato Salsa,
Guacamole & Healthy Slaw

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

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

SUNDAY LUNCH SPECIAL

3 COURSES €35 / MAIN COURSE ONLY €20

Today's Soup

Smoked Irish Salmon Salad

Traditional Roast Beef with all the Trimmings

Your Choice of Dessert

BUBBLES

	GLASS	BOTTLE		PINK	GLASS	BOTTLE
Törley Alcohol Free, Hungary		€ 20				
Prosecco, Frizzante	€8.50	€35	Prosecco Mionetto Vivo Rosé			€50
Cava, La Rosca		€45	Cremant de Limoux Rosé	€11		€55
Champagne Henri Goutorbe, Reims, France	€15	€90	Champagne Bollinger Rosé			€200
Champagne Bollinger, Reims, France		€125	Shottesbrooke Sparkling Shiraz			€50

WHITE

REALLY DECENT EVERYDAY WINES

Like a health drink, only much nicer

	GLASS	BOTTLE
Pinot Grigio, Antonio Rubini, Italy	€7.50	€28
Sauvignon Blanc, Domain de Montmarin, France	€8	€30
Soave Classico, Rizzardi, Italy		€34
Picpoul de Pinet, Gerard Bertrand, France, Biodynamic		€35
Altano, DOC Branco, Portugal		€35
Albarino, Vino Vedra, Spain Spain		€36
By The Glass, Riesling, Mosel, Germany	€10	€40

RED

FOOD FRIENDLY REDS

Drink up, eat your dinner, then order another bottle!

	GLASS	BOTTLE
Cabernet Sauvignon, Neblina, Chile	€7.50	€28
Organic Merlot, Icalma, Chile	€7.50	€28
Organic Tempranillo, Casual, Spain, Vegan		€30
Montipulciano d'Abruzzo, Castellani, Italy		€33
Little Rascal Shiraz, Australia	€8.50	€33
Torres Ibericos Rioja Crianza, Spain		€35
Henry's Hills Pinot Noir, Wairarapa, New Zealand	€11	€44

DESSERTS €6.50

Guilt Free Healthy Dessert

Caramelised Pineapple, Pink Peppercorn Syrup,
Lemon & Lime Sorbet

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

Local Suppliers: Preserves - Ann Murphy, Glasson; Mushrooms - Reilly Family Mushrooms, Walderstown; Black Pudding - Clonakilty Food Co., Cork; Pork & Bacon - Horan's Pork Shop, Athlone; Leaves & Herbs - Beechlawn Organic Farm, Ballinasloe; Porridge Oats - Kilbeggan Organic Foods, Westmeath; Fruit & Vegetables - Behan's Irishtown Country Market, Athlone

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

EXECUTIVE CHEF

Austin Byrne