

# FOOD MENU

## TO SHARE

<b>SOUR DOUGH GARLIC BREAD (V)(N)</b>	12
*add cheese +3	
<b>TRUFFLE &amp; PARMESAN FRIES (V)(G)(N)</b>	18
Loaded chips with truffle mayo & Pecorino	
<b>PORK BELLY BITES (D)(G)(N)</b>	24
Pickled red cabbage, chilli tamarind gel	
<b>BUFFALO CHICKEN WINGS (D)(N)</b>	
Fried chicken wings with hot buffalo sauce	
½ KG (5-7pc)	22
1 KG (10-14pc)	35
<b>CHEESE NACHOS (V)(G)(N)</b>	18
Guacamole, sour cream, jalapenos, salsa	
*add beef bolognese or pulled pork +9	
<b>IRISH SPICE BAG (N) 🍀</b>	26
Chips, crumbed chicken, capsicum, Fenian's spice mix, red onions, curry sauce	

## SALADS

<b>CAESAR SALAD (N)</b>	23
Baby cos lettuce, soft boiled egg, bacon parmesan, Caesar dressing, anchovies	
*add chicken +5	
<b>SALT &amp; PEPPER SQUID SALAD (N)(D)</b>	25
Crispy S&P squid, garden salad, chilli and lime sauce	

V = vegetarian | D = no added dairy | E = no added egg |  
N = no added nuts | G = no added gluten | VG = vegan |  
We cannot guarantee 100% allergen free. All menus are subject to availability and change. Our commercial kitchen contains and/or use the allergens of nuts, seafood, dairy, gluten, egg, sesame, lupin and Sulphite preservative.  
Price includes GST. A surcharge of 1.4% applies to all credit card payments.

## MAINS

<b>CREAMY MUSHROOM PASTA (V)(N)</b>	30	<b>BRAISED SHIRAZ BEEF RIBS (D)(N)</b>	54
Fettucine, creamy mushroom sauce, spinach & parmesan		Truffle mashed potato, pickled cabbage, onion ring, Shiraz red wine jus	
<b>CHICKEN PARMIGIANA (N)</b>	30	<b>WA BLACK ANGUS BEEF STRIPLOIN (G)(N)</b>	46
Crumbed chicken breast, nap sauce, mozzarella, chips, salad		300 g striploin, truffle mash potato, broccolini, choice of your sauce	
<b>FISH'N'CHIPS (N)(D)</b>	30	<b>STICKY BBQ PORK RIBS (G)(D)(N) (500G)</b>	34
Battered barramundi, tartare sauce, chips, salad		Asian coleslaw, chips	

## IRISH FARE 🍀

<b>FENIAN'S BEEF GUINNESS PIE (N)</b>	33	<b>THE BEEF &amp; BARREL BURGER (N)</b>	29
Braised beef, green peas, gravy, mashed potato		Potato bun, wagyu beef patty, cheddar, bacon, whiskey aioli	
<b>MCCLOUGHLIN IRISH BANGER (N)</b>	33	<b>THE PIGGY O'PADDY BURGER (N)</b>	29
Irish sourced bangers, gravy, mashed potato, green peas		BBQ pulled pork, slaw, cheddar, onion ring, lettuce	

## SIDES - 12

Chips & Aioli (G)(V)(N)
Mashed potato (G)(V)(N)
Beer battered onion rings (V)
Grilled broccolini (G)(V)(N)

## SAUCES - 3

Creamy pepper sauce (N) (G)
Red wine jus (G)(N)(D)
Creamy mushroom (G)(N)
Truffle aioli (D)(G)(N)

## DESSERTS - 18

<b>LEMON MERINGUE TART (N)(V)</b>	<b>CHOCOLATE WHOOPIE (BROWNIE SANDWICH) (V)</b>
Short tart crust, lemon curd, soft meringue, berry coulis	Vanilla ice cream, whipped mascarpone, Biscoff crumb



## LUNCH & DINNER

### Weekly Specials

- Monday*  
Chicken Parmigiana
- Tuesday*  
Beef & Barrel Burger
- Wednesday*  
Pasta Bolognese
- Thursday*  
Sticky BBQ pork ribs
- Friday*  
Fish'n'chips

\$25

## KIDS - 15

Pasta bolognese (N)(D)
Fish N' chips (N)(D)
Banger N' Mash (N)(D)
Chicken tender & chips (N)(D)



## POINTS WITH EVERY BITE



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# DRINK MENU

## ON TAP

FENIAN'S LAGER	11	13
GUINNESS IRISH DRY STOUT 4.2% 	13	15
KILKENNY IRISH CREAM ALE 4.3% 	13	15
HAHN SUPERDRY LOW CARB 3.5 %	11	13
JAMES SQUIRE 150 LASHES PALE ALE 4.2%	13	16
STONE & WOOD PACIFIC ALE 4.4%	13	16
HAHN SUPERDRY LOW CARB 4.6%	11	14
LITTLE CREATURES PALE ALE 5.2%	13	16
LITTLE CREATURES HAZY IPA 6.0%	14	16
HEINEKEN MALT LAGER 5.2%	14	16
WHITE RABBIT DARK ALE 4.9 %	14	16
JAMES SQUIRE GINGER BEER 4.0%	14	16
ORCHARD CRUSH CIDER 4.8%	14	16
SWAN DRAUGHT 4.4%	11	13

## BOTTLE

MAGNERS IRISH CIDER 	13
MATSO'S GINGER BEER	11
CORONA EXTRA PALE LAGER	10
GUINNESS DRAUGHT 0.0	9



## SPARKLING

MCPHERSON ALEXANDRA	13	48
Ngambie Lakes, VIC		
VILLA FRESCO PROSECCO	14	50
King Valley, VIC		

## WHITE

THREE WINEYARDS SB	13	48
Central Victoria		
WAVELENGTH SBS	14	52
Margaret River, WA		
ICARUS CHARDONNAY	14	52
Great Southern, WA		
VILLA FRESCO PINOT GRIGIO	14	52
King Valley, VIC		

### IRISH COFFEE

Jameson, coffee, whipped cream, cocoa powder

15

## SPIRITS

Please ask our friendly staff about our spirit selection



## WINES

### RED

WAVELENGTH SHIRAZ	13	48
Great Southern, WA		
ICARUS CAB MERLOT	13	48
Margaret River, WA		
SILKWOOD STATE PINOT NOIR	14	55
Pemberton, WA		
KILIKANOON CAB SAUV	14	55
Clare Valley, SA		
QUILTY & GRANDSEN MERLOT	14	52
Orange, NSW		

### ROSE

MCPHERSON PINK MOSCATO	13	48
Multi - regional AUS		
WAVELENGTH ROSE	13	48
Great southern, WA		

## COCKTAILS ON TAP - 17

ESPRESSO MARTINI  
PASSION FRUIT MARTINI

Please ask our friendly staff about our cocktail selection



## ON OFFER

# \$9.50

## Happy Hour

Monday - Friday  
5 pm - 6 pm

On selected pints and wines

## IRISH SHOTS - 12

- IRISH FLAG  
Crème de menthe, Baileys, Grand Marnier
- BABY GUINNESS  
Kahlua, Baileys
- IRISH FROG  
Midori, Baileys

## SOFT DRINKS

Coke, coke no sugar, sprite, tonic, soda, juice, dry ginger



### ENTER FOR A CHANCE TO WIN \$50





HIRE US!

Banquet packages available from \$50 per person

Contact us at [casey.mikus@accor.com](mailto:casey.mikus@accor.com)

# GROUP MENU

Set menus are available for groups of 8 to 20 guests. Participation is required for all members of the group.

## GRAZING PLATTERS

Each platter is suitable for up to 10 guests to share

### FENIAN'S PLATTER - 150

Assortment of beef slider, fried crispy chicken sliders, fish tacos, hot buffalo chicken wings and calamari rings

### ANTIPASTO PLATTER - 99

Assortment of mild salami, prosciutto, black forest leg ham, assorted cheeses, marinated and grilled vegetables, mushrooms, olives, artichoke hearts, bread & crackers

### SURF & TURF PLATTER - 150

Char grilled striploin, grilled harissa lamb, grilled chorizo, chimichurri prawn battered fish, calamari rings, prawn twisters, potato wedges, grilled spiced corn sliced, buffalo mayonnaise & sweet chilli cream

### VEGETARIAN PLATTER - 85

Sundried tomato bruschetta, marinated olives, mushrooms, pickled vegetables, spinach & ricotta rolls, vegetarian spring rolls, sweet chilli sauce, vegetarian arancini

## 2 COURSES

55 PER PERSON

### Main

#### PAN SEARED BARRAMUNDI (G)(N)

Sweet potato puree, charred Bok Choy, sesame soy sauce

or

#### SHIRAZ BRAISED BEEF SHORT RIBS (D)(N)

Slow cooked beef brisket in Shiraz red wine jus, Truffle mashed potato, pickled red cabbage, onion ring

### Dessert

#### LEMON MERINGUE TART (N)(V)

Short tart crust, lemon curd, soft meringue, berry coulis

or

#### CHOCOLATE WHOOPIE (BROWNIE SANDWICH) (V)

Vanilla ice cream, whipped mascarpone, Biscoff crumb



Please note that menus are sample only, subject to seasonal change. Get in touch to customise the perfect choice that suits the needs of your group!

## 3 COURSES

75 PER PERSON

### Entree

#### SALT & PEPPER SQUID SALAD (N)(D)

Crispy S&P squid, garden salad, chilli and lime sauce

OR

#### PORK BELLY BITES (D)(G)(N)

Pickled red cabbage, chilli tamarind gel

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Vanilla ice cream, whipped mascarpone, Biscoff crumb

CONTACT US



For groups of 8 to 20 guests booking:

hello@feniansirishpub.com.au

or (08) 9425 1634



Hire Fenians for groups of more than 20 guests:

casey.mikus@accor.com

or (08) 9425 1630