

THE
COBURG

BRUNCH (12PM – 4 PM)

SHELLFISH

OYSTERS

Mignonette, Tabasco, Lemon

Dozen €28.00 Half dozen €14.00 Each €2.50

ROARING BAY ROPE MUSSELS

Garlic, white wine cream sauce

€9.50 / €15.50

MARKET FISH OF THE DAY

€19.50

WAFFLES & PANCAKES

WAFFLE EGGS BENEDICT /FLORENTINE€12.50

Savoury homemade waffle, with your choice of ham or spinach, two poached eggs and hollandaise sauce

WAFFLE LOBSTER EGGS BENEDICT€15.00

Savoury homemade waffle, with Donegal lobster, two poached eggs and hollandaise sauce

BELGIAN WAFFLES€9.50

Fresh berries, maple syrup, clotted cream

AMERICAN STYLE PANCAKES

Homemade blueberry compote, orange cream & maple syrup

Short stack (3 pancakes)€6.00

Large stack (6 pancakes)€9.00

Add maple glazed smoked streaky bacon€3.50

SWEETS

BANANA BREAD FRENCH TOAST €11.50

Lemon crème fraîche, salted caramel sauce

GLUTEN FREE CHOCOLATE CAKE€9.50

Dark chocolate sphere, Dulce de Leche ice cream, hot chocolate sauce

PEAR TART TATIN€9.00

Vanilla ice-cream

SHERIDAN'S CHEESE SELECTION€9.50

Homemade relish, coarse flour crackers

COBURG GRANOLA POT€8.00

Mixed forest berry compote, fig and honey syrup

SEASONAL FRUIT & BERRY PLATE€8.00

With Glenilen yoghurt

CAFÉ OR THÉ GOURMAND



Your choice of a hot drink with a selection of three sweet treats

€8.50

SOMMELIER'S SELECTION

CHAMPAGNE

GLASS BOTTLE

Henriot Brut Souverain, NV €17.00 €90.00

Henriot Brut Rose, NV €20.00 €100.00

WHITE WINE

Hunky Dory €11.00 €46.00
New-Zealand, Marlborough, 2016, Sauvignon Blanc, Fruity & Fresh

Chablis Les Chanoines  €14.00 €60.00
France, Burgundy, 2015, Chardonnay, Round & Buttery

RED WINE

Chianti Aretini €8.50 €32.00
Italy, Tuscany, 2015, Sangiovese, Merlot, Fruity & Complex

Punto Final €12.00 €45.00
Argentina, Mendoza, 2015, Malbec, Fruity & Elegant

COCKTAILS

CLASSIC BELLINI€17.00

Henriot Brut Champagne, Peach Liquor

BREAKFAST MARTINI€12.00

Tanqueray Gin, Triple Sec, Marmalade, Lemon and served with toast

CORPSE REVIVER€11.00

Tanqueray Gin, Triple Sec, Lillet Blanc, Lemon, Absinthe

BLOODY MARY€11.00

Ketel One Vodka, Tomato, Tabasco, Worcestershire, Lemon

BRUNCH

GARDEN PEA AND GLEN OF AHERLOW SMOKED HAM HOCK SOUP

With poached hen's egg€8.50

AVOCADO MULTIGRAIN BAGEL

Low-fat cottage cheese, avocado, chia seeds€8.00

CHILLI AND GINGER TIGER PRAWNS

With garlic bread€12.50

CHORIZO CRUSHED BABY POTATO

With spinach and fried egg€11.50

STEAK AND EGGS

35 day dry-aged Irish rib eye steak, sautéed baby potatoes, grilled tomato and two fried eggs€24.00

COBURG CLUB SANDWICH

Rotisserie chicken, fried egg, wild rocket, beef tomato, crispy pancetta, lemon, herb aioli and toasted sourdough€13.50

COBURG BREAKFAST

Maple glazed smoked bacon, grilled Toulouse sausage, sautéed baby potato, grilled tomato, Portobello mushroom and two fried eggs€17.00

SILVER HILL DUCK SALAD

Warm crispy duck, toasted cashews, watermelon, bean sprouts, coriander, ginger and five spice dressing€15.00

ORGANIC BEETROOT AND SPINACH RISOTTO

Ricotta cheese, toasted pumpkin seeds€17.00

SIDES

€4.50

CHORIZO BEAN CASSEROLE

SWEET POTATO FRIES

TOMATO AND CORN SALSA

COBURG SALAD

TRUFFLE AND PARMESAN FRIES

CREAM GARLIC MUSHROOMS

SMOOTHIES

€5.00

GREEN TEA, BLUEBERRY AND BANANA
STRAWBERRY AND GOJI
KIWI, SPINACH AND GREEN APPLE

BOTTOMLESS MIMOSA

Prosecco La Sirena and orange juice

€19.00 per person

A discretionary 10% service charge applies to groups of 6 or more.

For those with special dietary requirements or allergies who may wish to know more about ingredients used, please ask a member of the Team.