

# THE IRISH HEATHER GASTROPUB

## SO HOW DOES THIS PART OF THE MENU WORK?

**DESIGN YOUR OWN BOARD** by ticking the boxes or  
let us do it for you as a **DEALERS CHOICE**

*For \$21 choose 4 items from Meat & Cheese sections combined.*

So it can be 4 x meats or 4 x cheese, or 3 x cheese and 1  
x meat, or 2 x meats and 2 x cheese, etc.

Then you add in 4 condiments.

We place them all on a board and include a basket of bread, crackers, etc...

**NOW EAT!!!**

## MEAT/FISH

<b>SZEGEDI</b> spicy Hungarian style salami - BC	
<b>FINOCCHIONA</b> fennel flavoured salami - Italy	
<b>CHORIZO SALAMI</b> pork sliced with smoked paprika - SPAIN	
<b>SALCHICHON</b> summer style salami - SPAIN	
<b>CHICKEN LIVER PATE</b> brandy, tarragon, butter, garlic - IN HOUSE	
<b>SPECK</b> smoked pork, whole muscle, similar to prosciutto - BC	
<b>CORNERED BEEF</b> made in Cultus Lake by owner Sean Heather - BC	
<b>LOMO</b> cured pork tenderloin - SPAIN	
<b>BRANDADE</b> salt cod, mashed potatoes, EVO, lemon zest - IN HOUSE	

## CHEESE

(U) = UNPASTEURISED MILK

GOAT	<b>LOCAL CHEVRE</b> soft, creamy, unripened - BC	
COW	<b>BRIE</b> soft, double cream, full fat - FRANCE	
COW	<b>DUBLINER</b> sharp, aged Irish cheddar - IRELAND	
COW	<b>ASIAGO</b> semi hard, crumbly, light buttery flavour - ITALY	
COW	<b>CAMBOZOLA</b> if camembert and gorgonzola had a love child - GERMANY	
COW	<b>MIMOLETTE</b> medium firm, french version of edam - FRANCE	
COW	<b>BLUE STILTON</b> semi soft, crumbly, strong and rich flavour - ENGLAND	
<b>VEGAN CHEESE</b> whipped cashews, chopped olives (texture/taste of cheese) - IN HOUSE		

## CONDIMENTS

<b>GUINNESS MUSTARD</b> wholegrain mustard & Guinness from our taps - IN HOUSE	
<b>PASTEURISED HONEY</b> local honey from local bees - BC	
<b>CIPOLLINI ONIONS</b> tart mini onions, soaked in balsamic vinegar - Italy	
<b>FIG JAM</b> sweet sugary jammy figs - IN HOUSE	
<b>CASTELVELTRANO OLIVES</b> 007's olive of choice - Italy	
<b>MARCONA ALMONDS</b> fried in olive oil, dusted in sea salt - Spain	
<b>PICCALILLI RELISH</b> British riff on a chutney of South Asian pickled veg - IN HOUSE	
<b>BALLYMALOE HOUSE RELISH</b> sweet, tangy tomato relish - IN HOUSE	
<b>CORNICHONS</b> mini pickles, tart and garlicky - France	
<b>MOSTARDA</b> like apple sauce but with mustard oil and peaches - IN HOUSE	

~ All groups of 8 or more guests may be subject to an autograt of 18% added to their bill ~

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## SMALLS

<b>DAILY SOUP</b> ask server for details - served with our homemade Irish wheaten bread	\$6
<b>SMOKED SALMON</b> open faced smoked salmon, dill cream cheese, shaved red onion and sliced caperberries on wheaten bread, choice of soup/salad/fries	\$14
<b>GREEN GODDESS SALAD (VE)</b> arugula, avocado, cucumber, croutons, cherry tomato, marinated bocconcini, pumpkin seeds, green goddess dressing add chicken \$4   add bacon \$2   add steak \$6   add pork belly \$4	\$15
<b>BOARDS</b> The most popular charcuterie/cheese from our sibling Salt Tasting Room. Perfect as an entree for one or shared as an appetizer. Design your own (see over), or have us do it for you "dealers choice"	\$21
<b>CURRY CHIPS (VEG) (GF)</b> hand cut, skin on, twice fried Russet potatoes, mild curry sauce, fresh parsley add cheese \$2   add fried egg \$2   add chicken \$4   add bacon \$2   add steak \$6	\$8

## MAINS

<b>BUDDHA BOWL (VEG) (GF)</b> brown rice, arugula, pickled carrots, avocado, watermelon radish, gem tomato, cucumber, smoked tofu, roasted cashew, orange habanero dressing, toasted sesame seeds add chicken \$4   add bacon \$2   add steak \$6   add pork belly \$4	\$18
<b>MAC &amp; CHEESE</b> elbow macaroni, three cheese bechamel, crispy bacon, baby spinach, toasted panko, grated parm.... and a wedge of garlic toast add cheese \$2   add chicken \$4   add steak \$6   add pork belly \$4	\$16
<b>HOT CORNED BEEF SANDWICH</b> 5oz of our own corned beef, black rye bread, ball park mustard, choice of soup/salad/fries add cheese \$2   add fried egg \$2   add avocado \$3   add more corned beef \$6	\$16
<b>FISH &amp; CHIPS (GF) (DF)</b> hand cut, skin on, twice fried Russet potatoes, battered cod, mushy peas, house tartar, lemon	\$17
<b>STEAK SANDWICH</b> AAA beef, roasted garlic butter, fried onion & mushroom, spinach, honey mustard mayo, choice of salad or fries. add cheese \$2   add fried egg \$2   add bacon \$2   add more steak \$6	\$18
<b>TAG BALL</b> tagliatelle pasta, beef/pork meatballs, spicy tomato sauce, grated cheese, crispy shallots, basil oil	\$18
<b>PORK BELLY (GF) (DF)</b> crispy pork belly, house-made baked beans, roasted potatoes, cilantro chimichurri add fried egg \$2	\$18

## DESSERT

<b>CHEESECAKE</b> lemon poppyseed, graham cracker crust, blueberry compote	\$8
<b>CHOCOLATE MOUSSE</b> milk chocolate, sea salt, orange shortbread biscuit	\$8
<b>DESSERT COFFEE</b> Feeling full? Why not indulge in one of our specialty coffees? Each coffee is made using the finest medium roast beans, demerara sugar and topped with freshly whipped cream.  Irish Coffee - Tullamore Dew Irish Whiskey French Coffee - Hennessy Baileys Coffee - Baileys Irish Cream	\$8

(VEG) Vegan option available | (VE) Vegetarian | (GF) Gluten Free | (DF) Dairy Free  
Executive Chef: Colin Fleming

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