

PUBLIC HOUSE

FOOD MENU

Small Bites		Fried Bites	
Hummus and Avocado Plate Homemade Hummus and Creamy Avocado with Corn Chips, Carrots, Celery & Japanese Cucumber Sticks.	15	Buffalo Wings Crispy Fried Wings coated in Homemade tangy Hot Sauce Served with Sour Cream.	15
Nachos Supreme Nachos with Melted Mozzarella, Chilli con Carne, Jalapeno, Black Olives and fresh Salsa. Served with Guacamole and Sour Cream.	20	Crispy Wings Cajun seasoned crispy fried wings. Served with barbecue sauce.	15
Sauteed Wild Mushrooms wih Roasted Garlic	9	Crispy Calamari Calamari with Japanese Breadcrumbs, Fried till golden brown and served with Homemade Tartar Sauce.	13
Mixed Wild Mushrooms, Sauteed with Garlic, Fresh Thyme and Olive Oil.		Nuggets Basket of Crispy & Juicy Nuggets. Served with	13
Bruschetta Garlic-Rubbed Toast topped with Fresh Tomates and Basil. Drizzled with Extra Virgin Olive Oil and Balsamic Reduction. Add Burrata \$8.	10	House Fries Crispy fries with House Seasoning.	Ю
Patatas Bravas Cubed Potatoes drenched in Homemade Spicy Sauce, Sauteed with Spanish Onion, Garlic Fresh Chillies and Smoked Paprika.	9	Truffle Fries Crispy fries with truffle oil and Freshly Grated Parmesan.	12
		Cheesy Fries Fries with Nacho cheese, Mayonnaise and Spring Onion.	12
	17	Chilli Beef Fries Fries with fresh Chilli con Carne.	12
Salads		Soup	
Caprese Salad Italian Classic. Sliced Burrata, Fresh Tomatoes and Basil. Drizzled with Extra Virgin Olive Oil and Sea Salt.	17	Truffle Mushroom Soup Mixed Forest Mushrooms with a splash of Truffle oil. Served with Garlic Bread.	12
Burrata Proscuitto Salad Whole Burrata on a bed of Mesclun salad, Cherry Tomatoes, Proscuitto Slices. Drizzed with Extra Virgin Olive Oil.	17	French Onion Soup Beef Broth with Caramelised Onions, topped with House bread and Provolone Cheese.	12
Tuna Nicoise Tuna, Mesclun Salad, Hard Boiled Egg, Sundried	17	Platter Boards	
Tomatoes, Sliced Cucumber, Fresh Basil, Black Olives tossed in Homemade Dressing.		Hidden Pipe Golden Board Battered King Prawn, Fish of da Day, Squid & Shisamo	49
Mediterranean Salad	17	Fried to a Golden Crisp.	
with Hummus Dressing Grilled Chicken, Mesclun Salad, Mixed Peppers, Sliced cucumbers, Red Onions and Cilantro tossed in Hummus Dressing.		Charcuterie Board Prosciutto, Roast Beef, Smoked Ham, Italian Salami, Smoked Salmon, Chef's Selection of Cheeses, Apple Jam, Toasted Bread, Mixed Olives, Cherry tomatoes, Grapes.	55

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Main Courses			
O'l Skool Fish & Chips Fresh Cod With Heineken Beer Batter, Crispy Fries with Homemade Mushy Peas and Tartar Sauce.	20	Wine Braised Mediterranean Lamb Tender slow cooked Lamb Leg in White Wine, Fresh tomatoes Onions, Garlic and Herbs. Served with Garlic Bread.	
Sticky Maple Bourbon Babyback Ribs Fork Tender Babyback Ribs in House Maple Bourbon Sauce. Served with Crispy Fries and Garden Salad.	28	Peri Peri Grilled Chicken Butterflied Spring Chicken, Marinated in Peri Peri peppers and Olive Oil. Grilled to Perfection and served with Garden Salad.	26
Sunday Roast Beef Parmesan Yorkshire Pudding, Garlic Herbed Ribeye, Roast Vegetables and Real Mashed Potatoes.	28	Fish En Papillot Fish Fillet wrapped in Parchment Paper, Steambaked in the oven with White Wine, Lemon, Cherry Tomatoes, Black Olives and Dill. Served with Garlic Bread.	20
Pot-Au-Feu Pot-au-Feu, French for 'Pot on Fire', Light savory stew served with Garlic Bread.	18		

20

Pastas		Your Kid's Meal	
Proscuitto Aglio Olio Spaghetti with Sauteed Garlic, thin sliced Red Chillies in Olive Oil, topped with Prosciutto and Parmesan.	20	All kid's set comes with a cup of juice (orange, lime, pineapple or cranberry)	
Garlic Shrimp Bacon Alfredo Linguine with Sauteed Garlic with Shrimps, Bacon Bits, Onions and Cherry Tomatoes in a Cream Sauce.	20	Mini Fish & Chips crispy beer battered fish with crispy fries served with tartar sauce	9
Grilled Chicken & Asparagus Pesto Linguine with Slow Grilled Chicken Thigh, Roasted	20	Kid's Roast Beef Traditional roast beef, mash potatoes and yorkshire pudding	9
Asparagus cooked with Traditional Pesto.		Gammon Ham, Egg & Hash	9
Desserts		Nuggets and Fries	9
Fresh Scones & Ice Cream	1590		
Cookie Monster & Ice Cream	1590		
Salted Caramel Sundae With Butterscotch Popcorn	15 ⁹⁰		

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Prosciutto on Toasties Prosciutto served on crispy toasties and side salad	12
Smoked Salmon with Avocado Smoked salmon, garlic bread, slice cucumber, slice tomatoes, fresh dill, capers and cream cheese	12
Bangers N' Mash Traditional sausages with rich onion gravy and house mashed potatoes	12
Scotch Eggs with Sauerkraut Homemade beef scotch eggs, served with dijon mustard and sauerkraut	12
Shaksuka with Garlic Bread Poached egg in a hearty spiced tomato and pepper sauce, topped with feta cheese and fresh cilantro, served with garlic bread	12
All Day Breakfast Sunny side up, crispy bacon, BBQ baked beans, grilled tomatoes, hashbrown, toasted bread, beerknacker	12

Available SATURDAY - SUNDAY 9am - 1pm



DRINKS MENU

Draught Beers		
Heineken	13	Heineken
Kilkenny	13	KILKENNY
Guinness	13	GUINNESS THE ALTHENT CALD OF TRELAND
Mix N' Match 2 for \$20		
		and the control of t
Bottled Beers		
Erdinger	13	
Edelweiss	13	Marooned Mojitos I Papa Mojito, Spiced Mojito, Mixed Berry Mojito, Malibu Mojito
Beer Cocktails		
Heineken Shandy	12	Coffee & Tea
Deep Blue	14	Homemade Iced Lemon Tea
Black N' Tan	14	Tea By The Pot English Breakfast, Chamomile, Earl Grey
Half N' Half	14	Espresso
Hidden Kiss	14	Long Black
		Flat White
Mocktails		
Lychee N' Mint	Ю	Softdrinks
Cucumber Cooler	Ю	Acqua Panna, St. Pellegrino, Coke, Coke Light, Sprite, Ginger Ale, Tonic, Red Bull
Berries N' Bees	Ю	
Deep Blue	Ю	Juices

Lime, Cranberry, Pineapple, Orange

HIDDENPIPE

DRINKS MENU

Whisky	Glass	Bottle	Tequila	Glass	Bottle
Ballantines	Ю	128	Olmeca	10	118
Auchentoshan 12 Years	14	208	Patron Silver	13	168
Auchentoshan 18 Years	24	320	Patron XO	12	138
Chivas Regal 12 Years	IO	138	Compa		
Chivas Regal 18 Years	14	198	Cognac	10	108
Chivas Mizunara	13	178	St. Remy	10	108
Chivas Royal Salute 21 Years	-	388	Hennessy VSOP	13	188
Dalmore 12 Years	15	238	Hennessy XO		488
Dalmore 18 Years	26	388	Rum		
The Glenlivet 12 Years	13	178	Havana Club	IO	108
The Glenlivet 15 Years	14	228	Captain Morgan	12	128
The Glenlivet 18 Years	24	338	Bacardi Superior	12	128
Johnnie Walker Black Label	IO	128	Brugal Añejo	12	138
Johnnie Walker Gold Label	14	188	Myers Dark Rum	12	128
The Macallan 12 Years Double Cas	k 15	238	·		
Jameson	12	138	Liqueur		0
Bourbon			Kahlua	12	118
Jim Beam White	IO	128	Baileys	12	118
Jack Daniel's	10	128	Jagermeister	12	128
Jack Damers		120	Sambuca	12	128
Gin			Red Wine		
Beefeater	IO	108	Lindeman Shiraz	12	58
Bombay	12	128	Errazuriz Merlot	16	78
Hendrick's	13	158	LITAZUITZ WIETIOU	10	70
Vodka			White Wine		26.0
	10	108	Lindeman Chardonnay	12	58
 Wyborowa Croy Coosa	10	108	Errazuriz Sauvignon Blanc		78
 Grey Goose Belvedere	12	138			
	13	158			
Crystal Head 1.7L		348	ALL PRICES ARE SUBJECTED TO PREVAILING GOVER	NMENT TAX	(ES.

DRINKS MENU

Garden Mix Cocktails

Bells Of Ireland Midori, Cointreau, Lime Juice, Lemon Juice	16	Lavender Whisky, Tequila, Cointreau, Lavender Syrup, Lime Juice, Lemon Juice	18
Petunia Whisky, Bourbon, Cointreau, Lime Juice, Lemon Juice	16	Rose Vodka, Gin, Cointreau, Rose Honey Syrup, Lemon Juice,	18
Litchi	16	Lime Juice, Cranberry Juice	
Vodka, Lychee Liquor, Lychee Syrup, Cranberry Juice, Lime Juice		Hydrangea Vodka, Gin, Tequila, Cointreau, Lime Juice, Blue Curacao	18

