

Welcome to Dooleys of Edmondstown

Harvest Restaurant



*We source all our produce locally where possible,
our Beef, Lamb, Chicken, Pork & Eggs
are Guaranteed Irish and have Full Traceability.*

**Why not try our
Table d'hôte Menu €34.95 per person**

Telephone: (041)6855165 Fax: (041) 6855216
Email: info@dooleysrestaurant.ie
Web Site: www.dooleysrestaurant.ie

Appetisers

Homemade Vegetable Soup (GF)

Served with Homemade Wheaten Brown Bread.

(Can be served with Gluten Free Toast)

Contains: Gluten (Wheat), Lactose.

€6.50

Homemade Fresh Seafood Chowder (GF)

Served with Homemade Wheaten Brown Bread.

(Can be served with Gluten Free Toast)

Contains: Crustaceans, Mollusc, Fish & Lactose.

€9.95

Goats Cheese Tartlet (V)

Grilled Goats Cheese Log. Served on a bed of Caramelised Onion in a Homemade Tartlet Base.

Contains: Gluten (Wheat), Lactose, Egg, & Mustard.

€8.95

Fish Cakes

Fresh Fish & Creamy Champ in Panko Bread and Coconut Crumb served with rich Lemon Aioli.

Contains: Fish, Lactose, Gluten (Wheat) & Egg.

€8.95

Beef Spring Rolls

Homemade Asian style Beef Fillet Spring Roll. Served with Hoisin & Honey Dipping Sauce

Contains: Soya, Gluten (Wheat), Mustard & Egg.

€9.95

Sticky Chicken Wings

In a Warm, Rich Sticky Soya based Sauce.

Contains: Soya & Gluten (wheat).

€8.50

Spicy Hot Chicken Wings

Served with a Blue Cheese dip & Celery Sticks.

Contains: Soya & Gluten (wheat)

€8.50

Jack Daniels Chicken Wings

Served with a Blue Cheese dip & Celery Sticks.

Contains: Soya & Gluten (wheat)

€8.50

Stuffed Portobello Mushrooms (V)

Stuffed Creamy Spinach & Mozzarella Cheese.

Contains: Lactose, Gluten (Wheat) & Mustard.

€8.95

Brie Parcels (V)

Rich Brie Wrapped in Filo Pastry. Served with a Garnish of Salad & Red Current Jelly.

Contains: Gluten (Wheat), Egg, Lactose & Mustard.

€9.95

Classic Chicken Caesar Salad (H)

Warm Chicken Breast, Cherry Tomato, Croutons,
Smoked Bacon, Baby Gem, Parmesan Shavings &
Topped with Homemade Caesar Dressing

(Can be served with no Croutons for a Gluten Free option) €11.50

Contains: Mustard, Fish, Lactose & Gluten (Wheat).

Also available without Chicken €8.50

From The Grill

Prime Irish 12oz Sirloin Steak (GF) *

Cooked to your liking. Garnish of Sauté Onions & Mushrooms
and Vine Tomatoes.

Contains: Lactose. €34.95

20oz Tomahawk Steak (Rib eye on the bone) (GF) *

Due to its size, this steak will not be cooked more than medium

Garnish of Sauté Onions & Mushrooms, and Vine Tomatoes
(Allow 20 minutes cooking time)

Contains: Lactose. €42.00

Medallions of Fillet Beef (GF)

Cooked to your liking, on a bed of Champ Potato, smothered
in a Sauce of your choice. Garnish of Sauté Onions &
Mushrooms. *(Allow 20 minutes cooking time for well-done)*

Contains: Lactose. €39.95

Prime Irish Steak Sandwich *

Beef Sirloin with garnish of Sauté Mushroom and Onions
on an Artisan Ciabatta Bread topped with Cajun Onions.

Contains: Lactose & Gluten (Wheat). €28.95

Prime Irish 10oz Fillet Beef (GF)*

Cooked to your liking. Garnish of Sauté Onions & Mushrooms,
and Vine Tomatoes.

Contains: Lactose. €39.95

Choice of Sauce with your Steak

Cream of Brandy & Black Peppercorn (GF) Contains: Lactose

Mushroom & Tarragon Cream Sauce (GF) Contains: Lactose

Homemade House Gravy (GF)

Steak Temperatures	Rare	Cool Red Centre
	Med Rare	Cool Slightly Red Centre
	Med	Warm Red to Pink Centre
	Well Done	Warm Centre, No Pink

Cut of the Steak will have an effect on the way it's cooked

Mixed Grill

Gammon Steak, Sausages, Bacon, Fried Egg, Black & White Pudding, Tomato, Mushrooms, Onions & Homemade Cut Chips.
Contains: Gluten (wheat & barley) & Egg. €19.95

Dooleys Homemade 8oz Beef Burger & Chips

Served in a Brioche Bun with Homemade Burger Sauce, Lettuce, Tomato, Melted Cheese, Fried Onions & Mushrooms & a garnish of Coleslaw.

Choose a topping – Bacon, Chilli Salsa or Fried Egg
(€1 for extra topping) (Allow 20 minutes cooking time)

Contains: Gluten (Wheat) & Lactose. €18.50

Joint of the Day *

Served with seasonal Vegetables, Roast Potato & Gravy.
Ask your server for details.

Contains: Lactose & Gluten. €19.95

Poultry Dishes

Spicy Southern Fried Chicken *

Buttermilk Marinated Chicken Fillet with a Spicy Coating.
Garnished on a Bed of Sautéed Green Vegetables,
with Chicken Gravy & Homemade Cornbread.

Contains: Gluten (Wheat), Egg & Lactose. €19.95

Supreme of Chicken (GF) *

Stuffed with Fresh Herb & Chicken Stuffing. Garnished on
a bed of Sautéed Green Vegetables with Mushroom
& White Wine Sauce on the side.

Contains: Lactose. (Allow 20 minutes cooking time) €19.95

Chicken Fillet Burger & Chips

Served in a Brioche Bun with Lettuce, Red Onion,
Cheese, Tomato, Homemade Burger Sauce &
a garnish of Coleslaw.

Choose a topping – Bacon, Chilli Salsa or Fried Egg
(€1 for extra topping)

Contains: Gluten (Wheat) & Lactose. €18.50

From Tide to Table

Traditional Fish & Chips

Coated with Ale Beer Batter. Served with Lemon
Wedge, Pea Puree & Homemade Tartar Sauce.

Contains: Gluten (Wheat) & Lactose €19.95

Baked Fillet of Salmon (H) (GF) *

Garnished with Sautéed Leeks, Fennel Bulb and Fresh Herbs with
Wild Mushroom Sauce.

Contains: Lactose. €23.95

Deep Fried Fillet of Plaice *

Two Breaded Fillets of Plaice, Deep Fried & Served with Homemade Tartar Sauce.

Contains: Gluten (Wheat), Lactose, Egg & Mustard. €17.95

Fish of the Day (H) *

Ask your Server for details.

Garnished with Sautéed Green Vegetables with Mushroom & White Wine Sauce.

€21.95

Chef Recommendations

Breast of Chicken Curry (GF)

Tender Slices of Chicken wok-fried in a Curry Sauce finished with Coriander & Served with Basmati Rice OR Chips and a Poppadom.

Contains: No Allergens. €19.50

Beef Curry (GF)

Tender Slices of Beef wok-fried in a Curry Sauce finished with Coriander & Served with Basmati Rice OR Chips and a Poppadom.

Contains: No Allergens. €20.50

Fajitas *

Served with Sour Cream, Guacamole, Salsa & Tortilla Wraps.

Contains: Gluten (Wheat), Milk & Mustard.

With Chicken €19.50

With Beef €20.50

Linguine Pasta Pollo

Diced Chicken Fillet with Sun Dried Tomato, Chorizo, Smoked Bacon, Spinach in a White Wine & Mushroom Cream Sauce.

Contains: Gluten (Wheat), Lactose & Egg. €19.95

Superfood Salad (H) (GF)

Marinated Medallions of Fillet Beef Skewers on a Salad of Carrot, Stem Broccolini, Quinoa, Courgette and Plum.

Topped with a Balsamic and Pomegranate Dressing. €19.95

Dish without Beef Skewers as a Vegan/Vegetarian option. €13.00

Contains: No Allergens.

Oriental Noodle Stir-Fry (H)

Tender pieces of wok-fried Chicken *or* Beef, with Mixed Peppers, Chilli & Bamboo Shoots.

Contains: Gluten (Wheat) & Soya.

With Chicken €18.95

With Beef €19.95

Vegetarian Dishes

Oriental Vegetable & Noodle Stir-Fry (V) (H)

Mixed Peppers, Chilli, & Bamboo Shoots
with Stir Fried Noodles.

Contains: **Gluten (Wheat) & Soya.**

€17.50

Goats Cheese Tartlet (V)

Thick Sliced Goats Cheese Log with Baby Spinach, Caramelised
Onion in a Homemade Tartlet Base.

Contains: **Gluten (Wheat), Lactose, Egg, & Mustard.**

€14.95

Vegetable Fajitas (V) *

Served with Sour Cream, Guacamole, Salsa & Tortilla Wraps.

Contains: **Gluten (Wheat), Lactose & Mustard**

€16.50

Vegetable Curry (GF)

Fresh Vegetables wok-fried in a Curry Sauce finished
with Coriander & Served with Basmati Rice OR Chips and
a Poppadom.

Contains: **No Allergens.**

€17.50

Homemade Vegan Burger & Chips (V)

Served in a Brioche Bun with Lettuce, Red Onion,
Tomato with a cooling Cucumber, Mint & Yogurt Sauce.
(Burger with No Bun Gluten Free)

Choose a Topping – Cheese, Chilli Salsa or Fried Egg
(€1 for extra topping) **Contains: Gluten (Wheat)**

€17.95

Superfood Salad (H) (V)

Salad of Carrot, Broccolini, Quinoa, Courgette and Nectarine.
Topped with a Balsamic and Pomegranate dressing.

(Suitable for Vegans) **Contains: No Allergens**

€13.00

Side Orders

€3.95

Homemade Chips Contains: **Gluten (Wheat)**

Champ, Mash, Baby Boiled or Gratin Potato Contains: **Lactose**

Hand Cut Seasonal Vegetables (GF) Contains: **Lactose**

Sautéed Green Vegetables (GF) Contains: **Lactose**

Sautee Onions, Mushroom or Both (GF)

French Fried Onion Rings Contains: **Gluten (Wheat), Lactose & Egg**

Coleslaw (GF) Contains: **Mustard & Egg**

Sauces

€2.50

Peppercorn Sauce (GF) Contains: **Lactose**

Homemade House Gravy (GF)

Mushroom & White Wine Cream Sauce (GF) Contains: **Lactose**

Garlic Butter (GF) Contains: **Lactose**

Curry Sauce (GF)

Dips

€1.50

Garlic Dip

BBQ Dip

Mayonnaise Dip

Sweet Chili

***Selected Main Courses Are Served With A Choice Of
Chips, Baby Boiled Potato, Champ Or Potato Gratin.**

(V) Vegetarian

(GF) Gluten Free

(H) Healthy Option

**Whilst Every Care Is Taken We Cannot Guarantee Dishes Are
Free From Allergens Which Are Not Listed With Each Dish.**

NO SPLIT BILLS FOR TABLES OF 6 OR MORE.

Table d'hôte Menu

€34.95 per person

Homemade Vegetable Soup (GF)

Served with Homemade Wheaten Brown Bread.

(Can be served with Gluten Free Toast)

Contains: **Gluten (Wheat), Lactose**

Fish Cakes

Fresh Fish and Creamy Champ in Panko Bread and Coconut Crumb served with rich Lemon Aioli.

Contains: **Fish, Gluten (Wheat) Lactose & Egg**

Sticky Chicken Wings *or* Spicy Chicken Wings

Sweet & Sticky Soy Glazed Wings *or*

Fiery Hot Wings, served with Blue Cheese dressing and Celery Sticks

Contains: **Soya & Gluten (wheat).**

Stuffed Mushrooms (V)

Portobello Mushroom Stuffed with Onion & Creamed Spinach, topped with Cheddar Cheese served on a bed of Sautéed Greens **Contains: Lactose, Gluten (Wheat) & Mustard.**



12oz Sirloin Steak (GF)

Served with Sauté Onions & Mushrooms

Served with choice of side. **Contains: Lactose (€8 Supplement)**

Supreme of Chicken (GF)

Stuffed with Fresh Herb & Chicken Stuffing. Garnished on a bed of Sautéed Green Vegetables with Mushroom & White Wine Sauce on the side. **Contains: Lactose.**

Fish of the Day

Garnished with Sautéed Green Vegetables with Mushroom & White Wine Sauce.

Breast of Chicken Curry (GF)

Tender Slices of Chicken wok-fried in a Curry Sauce finished with Coriander & Served with Basmati Rice OR Chips and a Poppadom. **Contains: No Allergens.**



Country Apple Sponge Pudding

Hot Pudding made from old fashioned

Victoria Sponge & Stewed Apples Served with Hot Custard Cream & Ice Cream **Contains: Lactose, Gluten (Wheat) & Egg**

Fresh Fruit Meringue Nest

Filled with Seasonal Fruit served with Cream **Contains: Lactose & Egg**

Lemon & Lime Tart (GF)

Zesty Lemon & Lime Tart with Raspberry Coulis & Ice Cream.

Contains: **Lactose & Egg.**



Freshly Brewed Tea & Coffee

Our Own Home-made Desserts

Lemon & Lime Tart (GF)

Zesty Lemon & Lime Tart with Raspberry Coulis & Ice Cream

Contains: Lactose & Egg

€6.95

Fresh Fruit Meringue Nest

Filled with Seasonal Fruit served with Cream

Contains: Lactose & Egg

€6.95

Chocolate Brownie

Rich Chocolate Brownie with White Chocolate Chips, Served with Chocolate Sauce and Ice Cream

Contains: Lactose, Gluten (Wheat) & Egg

€7.50

Country Apple Sponge Pudding

Hot Pudding made from old fashioned

Victoria Sponge & Stewed Apples Served with Hot Custard Cream & Ice Cream

Contains: Lactose, Gluten (Wheat) & Egg

€6.95

Traditional Sherry Trifle

Everyone's favourite classic Dessert

Contains: Lactose, Gluten (Wheat) & Egg

€6.95

Fresh Cheesecake

Smooth and Light Cheesecake (Flavour Varies)

Served with a scoop of Ice cream

Contains: Lactose, Gluten (Wheat) & Egg

€6.95

Warm Sticky Toffee Pudding

Rich steamed Pudding made with Dates, served with Caramel Sauce, Ice cream & Cream

Contains: Lactose, Gluten (Wheat) & Egg

€7.50

Adult Selection of Ice cream

Vanilla, Choc Chip & Strawberry with Wafers

Contains: Lactose, Gluten (Wheat) & Egg

€5.95

Adult Jelly & Ice cream

Contains: Lactose, Gluten (Wheat) & Egg

€5.95

<u>House Wine</u>	Glass	Bottle
El Caminador		
Sauvignon Blanc (Chile)	€7.50	€28.00
Lively; showing intense aromas of melon, Citrus and Passionfruit.	½ Bottle	€15.50

El Caminador		
Cabernet Sauvignon (Chile)	€7.50	€28.00
Rich and ripe Blackcurrant and Bramble fruits offer an appealing rounded palate.	½ Bottle	€15.50

White Wine

Croix des Vents -Chardonnay (France)	€8.00	€30.00
Medium bodied with aromas of stone fruit and white peach with a clean, crisp finish.		

Delle Venezie -Pinot Grigio (Italy)	€8.20	€32.00
Pronounced youthful floral aromas with typical pear drop and pineapple notes lead to a palate with high acidity, melon and apple flavours with a long, clean finish.		

Haut Marin Cuvée Marin, (France)		€35.00
From Gascony in South West France, this is a delicious white wine and a favourite at our wine tasting. Bursting with citrus flavours, gooseberry with a creamy finish.		

Walnut - Sauvignon Blanc (New Zealand)		€39.00
A precise aromatic expression of Marlborough Sauvignon Blanc. Ripe lime and green apple notes meld with fresh herbs. Lovely balanced palate with attractive fruit purity carried through to the long, chalky, textural finish		

Champagne

Moet & Chandon (France)		€95.00
Hawthorne & Honeysuckle aromas give way to the rich biscuity flavours of good quality Champagne. Quite full bodied and dry with a classic Champagne aftertaste.		

<u>Red Wine</u>	Glass	Bottle
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Croix des Vents – Merlot (France)	€8.00	€30.00
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Colour is ruby red with purple reflects. Nose shows a lot of fruit red berries. The structure is intense but not aggressive, length is impressive.

Montebuena Crianza -Rioja (Spain)	€8.50	€35.00
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Hand-harvested from 100% Tempranillo
Brilliant deep ruby red colour, With fruity aromas. Spicy vanilla bouquet with smooth round fruit

Sangiovese di Puglia San Giorgio -Sangiovese (Italy)	€32.00
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Medium-bodied wine from the south of Italy, with ripe slightly earthy dark cherry fruits, and a rounded dry finish.

Le Arche Valpolicella Ripasso (Italy)	€39.00
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Intense ruby red, with notes of overripe red fruits and oriental spices. Rich, structured and persistent with a good balance between fruit and tannins. Powerful wine.

The Edge - Pinot Noir Escarpment, Martinborough (New Zealand)	€39.00
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Grown on the gravel terraces of Martinborough, this wine displays brilliant ripe cherry and plum flavours. Full bodied with great backbone and a lingering finish

Rosé

Croix des Vents (France)	€27.00
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Deep, rich and bright colour. Luxurious, intense bouquet with strawberries and raspberries. Fresh, delicate mouth is well balanced with good acidity.

Sparkling

Prosecco Frizzante Piú (Italy)	€39.00
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Bright yellow straw colour with greenish hints and intense, fruity bouquet; fresh, harmonious palate. Enjoy as an aperitif or with food.

Snipe of Prosecco Frizzante	€8.95
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Liqueur Coffees

Irish Coffee	€7.75
made with Irish Whiskey & Cream	
Calypso Coffee	€7.75
made with Tia Maria & Cream	
Baileys Coffee	€7.75
made with Baileys Irish Cream & Cream	
French Coffee	€8.25
made with Hennessy Brandy & Cream	

Hot Beverages

Tea	€2.90
Coffee	€3.00
Americano	€3.20
Cappuccino	€3.50
Latte	€3.50
Espresso	€3.00
Double Espresso	€3.30
Hot Chocolate	€3.75
Herbal Tea	€3.00

Where better to celebrate a momentous social occasion
than in the capable
hands of a family run Restaurant.

Let our dedicated team look after your event whether the occasion
is an Anniversary, Christening, First Holy Communion,
Confirmation, Birthday or Weddings.

We have a choice of function rooms
& dining menus to suit every budget and occasion,
be it corporate or private.

If you have any queries please feel free to speak to a member of
staff or call us on 041-6855165

**Open 5 Days a Week for
Breakfast, Lunch, Bar Food and A La Carte.**

Children's Menu

Children's Menu 12 years old and under

Children's Homemade Vegetable Soup (GF)

Served with Homemade Wheaten Brown Bread.

€3.50

Contains: **Gluten (Wheat), Lactose.** *(Can be served with Gluten Free Toast)*

Golden Fried Chicken Goujons

Breaded Strips of Chicken Breast Served with Chips or Mash Potato.

€6.95

Contains: **Egg, Mustard, Lactose, Gluten (Wheat) & Celery**

Dooleys Homemade 4oz Burger

Homemade 4oz Burger on a Waterford Blaa Bun served with Chips.

€6.95

Contains: **Gluten (Wheat) & Egg**

Chicken Curry (GF)

Smooth Curry Sauce with Diced Chicken Breast Fillet. Served with Rice or Chips *(GF with no Chips)*.

€6.95

Contains: **No Allergens.**

Meatballs in Tomato Sauce

Served with Fettucine Pasta and Parmesan Cheese Garnish.

€6.95

Contains: **Gluten (Wheat) & Egg.**

Homemade Pizza

Artisan Ciabatta topped with smooth Tomato Sauce and melted Mozzarella Cheese. Served with Chips.

€6.95

Contains: **Lactose & Gluten (Wheat)**

Traditional Fish & Chips

Coated with our homemade Batter. Served with Chips.

€6.95

Contains: **Gluten (Wheat) & Lactose.**

Pasta Pollo

Diced Chicken Breast fillet with Fettucine Pasta in a Creamy

Mushroom & White Sauce

€6.95

Contains: **Egg, Lactose & Gluten (Wheat)**

Pork Sausage

Pork Sausage & Gravy on a Bed of Potato or Chips

€6.95

Contains: **Lactose**

Gravy: **(GF)**

Mashed Potato with Homemade Soup or Gravy

€3.50

Contains: **Lactose**

Gravy: **(GF)**

Children's Desserts

Rocky Road

€5.50

Chocolate, biscuits and marshmallows set in melted chocolate, drizzled with chocolate sauce served with a Scoop of Ice Cream

Contains: **Dairy, Egg & Gluten (Wheat)**

Jelly & Ice Cream

€2.95

Contains: **Lactose & Egg**

Children's Favourite -

Ice Cream Cone with Cadbury Flake

€2.95

Contains: **Lactose, Egg & Gluten (Wheat)**

Selection of Ice Cream

Contains: **Lactose & Egg**

€2.95

