

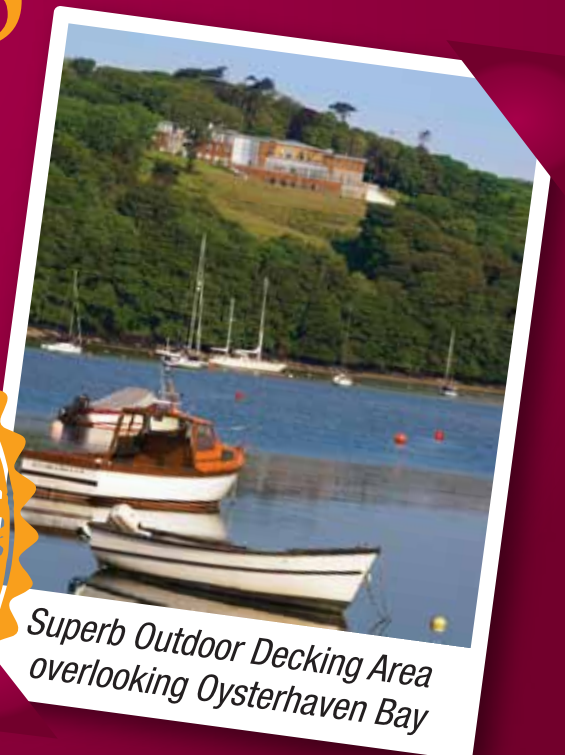
SIZZLING SUMMER BBQ Nights

Enjoy a sumptuous BBQ on our
outdoor deck followed by Live
Entertainment

**Weekly BBQ Night every
Wednesday from 6pm
8th June to 31st August***

- Other dates available
for Private Parties
- Full bar service
- Special rates for
Bed & Breakfast available

From Only
€14.95
Per Person



*Superb Outdoor Decking Area
overlooking Oysterhaven Bay*

Oysterhaven Bay

Assorted Bread selection



Salad

Mesculin lettuce bowl with cherry tomatoes

Grill

Beef burgers with sautéed onions
Marinated chicken breast
Pork loin steak

Hot

Corn on the Cob
Jacket Potatoes with sour cream and chive

Dessert

Fresh seasonal fruit platter

Rathmore BBQ

Assorted Bread selection



Salad

Mesculin lettuce bowl with cherry tomatoes
Roasted butternut squash salad with basil yoghurt
Apple & celeriac salad with walnuts

Grill

Beef burgers with sautéed onions
Marinated chicken breast
Pork steak

Hot

Corn on the Cob
Jacket Potatoes with sour cream and chive

Dessert

Mini pavlova
Mini lemon curd tart
Fresh seasonal fruit platter

BBQ Aussie upgrade

Assorted Bread selection



Cold

Red cabbage coleslaw, slivered Granny Smiths
Caprese salad, fresh buffalo mozzarella, beef tomato
Green bean salad, slivered almonds, lemon vinaigrette
Potato, bacon and crème fraiche

BBQ

Grilled king prawn skewers
Seared salmon, green olive tapenade, grilled lemon
Thyme, lime, and garlic marinated lamb rump
Scotch fillet steak
Gourmet sausages
Grilled Corn on the Cob
Jacket rooster potato, sour cream and chives

Dessert

Lamingtons
Mini pavlova
Summer berry tart / clotted cream
Fruit and Cheese

Kinsale Harbour BBQ



Bread

Assorted bread selection with butter, dukkah, virgin olive oil and aged balsamic, green Sicilian olives, Ligurian olives

Cold

Red cabbage and slivered Granny Smith coleslaw
Caprese salad, fresh buffalo mozzarella, beef tomato
slivered almonds and green bean salad with lemon
extra virgin vinaigrette
Caesar/Make your own
Oysters freshly shucked

BBQ

Grilled lemon king prawn
Seared king salmon, green olive tapenade, grilled lemon
BBQ piri piri baby octopus
Lemon pepper and garlic marinated butterflied lamb rump
Peppered steak
Chicken thigh wrapped in prosciutto

Accompaniment

Caramelized onion and grilled pineapple
Jacket Rooster potato, sour cream and chives

Condiments

Worcestershire
BBQ sauce
Tabasco
Seeded mustard
English mustard
Tomato Ketchup
Mild chilli sauce

Dessert

Coconut pana cotta
Panna cotta brûlée
Café brûlée
Macadamia brittle
A selection of fine Irish cheese with crackers
Sliced fresh seasonal fruits
Served with freshly brewed coffee and tea

- Dessert options also available from only €4.95pp
- Ask us about our "Pig On A Spit" private BBQ option
- Our open air BBQ can also incorporate outdoor live entertainment and/or outdoor bar facility for all private parties
- Excellent team building opportunity, set on 90 acres of mature wooded parkland.
- Our resident Head Chef & Pit Master gets everyone involved in the cooking process.