

Olive
tree
KITCHEN



LIGHT BITES

SOUP OF THE DAY (1 - WHEAT, 7) €7.20

Served with our treacle bread

GARLIC + MOZZARELLA BRUSCHETTA €9.20

+ tomatoes + basil oil + extra virgin olive oil (1 - WHEAT, 7)

ARAN ISLAND GOAT'S CHEESE BRUSCHETTA €9.90

+ caramelized red onion + our own pesto drizzle (1 - WHEAT, 7, 8)

WINGS (1 - WHEAT, 3, 7, 10) €10.90

Chicken wings with buffalo or bbq sauce + Cashel blue cheese dip

HOMEMADE CHICKEN GOUJONS (1 - WHEAT, 7, 10) €10.15

Choice of roast garlic mayo or sweet chili mayo dipping pot

LOADED FRIES - BACON (3, 6, 7, 10) €8.55

House fries + bacon lardons + white cheddar + shaved parmesan + homemade garlic aioli

LOADED FRIES - GUBBEEN CHORIZO (6, 7) €8.95

House fries + Gubbeen chorizo + caramelised red onion + white cheddar + parmesan

SANDWICHES

SERVED UNTIL 4PM

Served with our purple slaw

PULLED FREE RANGE ROAST CHICKEN (1 - WHEAT, 7, 10) €13.60

Gubbeen chorizo + cajun spices + roast peppers + red onion + mature cheddar on our firebrick focaccia

CONNEMARA SMOKED SALMON + CHILLI HUMMUS €13.60

On our treacle bread + dressed leaves + pickled red onion + dill + capers + pomegranate syrup (1 - WHEAT, 3, 4, 5, 10)

TOM'S ROAST OF THE DAY CIABATTA (1 - WHEAT, 7) €14.20

See today's carvery roast + gravy dipping pot

VEGGIE MELT (1 - WHEAT, 7, 8, 10) €12.75

Galway Goat Farm goats cheese + our basil pesto + hummus + roast Mediterranean veg on a toasted wrap

THICK CUT HOUSE BAKED HAM + SMOKED APPLEWOOD MELT (1 - WHEAT, 7, 10) €12.20

On firebrick focaccia + spring onion + our tomato chutney

While we do our utmost to avoid cross-contamination, all items may contain traces of the allergens listed, including nuts and gluten. Please inform us of any allergens or dietary requirements on ordering.

01/24

BIGGER BITES

TOM'S ROAST OF THE DAY (7) €19.90

SERVED UNTIL 4PM

Served with all the trimmings. See specials board

(AVAILABLE IN SMALLER PORTION) €13.90

HOMEMADE 8oz GILLIGAN'S BEEF BURGER €19.90

Streaky bacon + smoked applewood cheese + gherkin + tomato on a brioche bun + house fries + tomato relish side (1 - WHEAT, 6, 7, 12)

WILD MUSHROOM + CHICKEN TAGLIATELLE €19.25

Truffle cream sauce + parmesan + garlic bread (1 - WHEAT, 3, 7)

ARAN ISLAND GOAT'S CHEESE SALAD €18.90

Roasted beet + squash chunks + caramelised red onion + toasted hazelnuts + leaves + seeds + raspberry dressing + slice of homemade treacle bread (1 - WHEAT, 7, 8 - HAZELNUTS)

PAN-SEARED HEREFORD 8oz STEAK (6, 7) €29.50

Onions + home fries + Richard's peppercorn sauce or garlic butter

LOCAL FISH OF THE DAY €19.90

Beer battered fish + house fries + minty peas + our own tartare (1 - WHEAT, 4, 6, 7, 10)

WILDLANDS CHICKEN + SWEET POTATO CURRY €18.90

Free range chicken + peppers + chickpeas + rice + firebrick garlic focaccia (1 - WHEAT, 2, 7)

VEGETARIAN DISH OF THE DAY

See specials board

CONNEMARA SMOKED SALMON + CRAYFISH SALAD €21.90

Avocado + leaves + marie rose sauce + pickled onion + capers + slice of homemade treacle bread (1 - WHEAT, 2, 3, 4, 10)

SIDES

FRIES (6) €5.35

Triple cooked house fries + sea salt

GARLIC FIREBRICK BREAD (1 - WHEAT, 7) €4.50

Add cheese (7) €1.10

HOUSE SIDE SALAD €4.50

Uncle Matt's leaves + seeds + pickles + house dressing

SEASONAL VEG €4

ALLERGEN MENU GUIDE

- | | | |
|----------------|-------------|---------------------------------|
| 1. GLUTEN | 6. SOYBEANS | 11. SESAME SEEDS |
| 2. CRUSTACEANS | 7. MILK | 12. SULPHUR DIOXIDE & SULPHITES |
| 3. EGGS | 8. NUTS | 13. LUPIN |
| 4. FISH | 9. CELERY | 14. MOLLUSCS |
| 5. PEANUTS | 10. MUSTARD | |

NAPOLI FIREBRICK OVEN PIZZA

We cook all our pizzas fresh to order using our own 48 hour proven dough and a fusion of local + Italian ingredients
All pizzas are 12"

1. MARGHERITA (1 - WHEAT, 7) €16.35
Mozzarella + tomato + basil oil

2. PEPPERONI (1 - WHEAT, 7) €17.95
Italian pepperoni + mozzarella + caramelised red onion + jalapeno + parmesan

3. POTATO AND SAUSAGE PIZZA BIANCA (1 - WHEAT, 7) €17.50
Spicy sausage + rosemary garlic potato

4. CAJUN CHICKEN (1 - WHEAT, 7) €17.95
Slow roast pulled chicken + cajun spice + roast peppers + caramelised red onion

5. VEGGIE (1 - WHEAT, 7, 8) €18.50
Aran Island goat's cheese + peppers + red onion + courgette + rocket + pesto drizzle

6. PARMA (1 - WHEAT, 7) €18.50
Parma ham + buffalo mozzarella + rocket + parmesan + extra virgin olive oil

7. HAWAII (1 - WHEAT, 7) €17.90
House baked ham + mushroom + pineapple

8. GUBBEEN CHORIZO (1 - WHEAT, 7) €17.60
West Cork chorizo + mozzarella + mushrooms + cracked pepper + rocket

9. THE SPECIAL (1 - WHEAT, 7)
Our pizza chef's daily special. See specials board.

ADD EXTRA TOPPING €1.70

SWAP FOR GLUTEN FREE BASE  €2.80
All pizzas except no. 3 use gluten free ingredients

HOUSE DIPPING POTS

ROAST GARLIC MAYO (3, 10) €1.70

SWEET CHILI MAYO (3, 10) €1.70

KIDS CORNER UNDER 12s

PASTA + CHICKEN + HOMEMADE TOMATO SAUCE + CHEESE (1 - WHEAT, 3, 7) €10.25

HOMEMADE CHICKEN GOUJONS + FRIES (1 - WHEAT, 6, 7) €10.25

GILLIGAN'S BEEF BURGER + FRIES (1 - WHEAT, 6, 7, 11) €10.25

WILDLANDS HOMEMADE CHICKEN CURRY + RICE (2) €10.25

MARY'S DESSERTS

We make all our own desserts from scratch in-house.

TODAY'S CHEESECAKE (1 - WHEAT, 3, 7) €8.20
with vanilla ice-cream + fresh cream

WARM FRUIT CRUMBLE (1 - WHEAT, 3, 7) €8.20
with vanilla ice-cream + fresh cream

WARM CHOCOLATE BROWNIE (3, 7) €8.20
with vanilla ice-cream + fresh cream 

WILDLANDS CAKE OF THE DAY SLICE €7.10
with fresh cream (1 - WHEAT, 3, 7, 8 - ALMONDS, HAZELNUTS, WALNUTS)

SELECTION OF ICE-CREAM (3, 7) €5.30
with chocolate or caramel sauce + marshmallows or sprinkles 

COCKTAIL CORNER

ESPRESSO MARTINI €13.50
Absolut Vanilla Vodka, Kahlúa, FIXX Double Espresso & Sugar Syrup.

OLD FASHIONED €13.50
Buffalo Trace Bourbon, Angostura Bitters, Orange Bitters & Sugar Syrup, garnished with an orange peel.

PASSIONFRUIT MARTINI (3) €13.50
Absolut Vanilla Vodka, Absolut Mango Vodka, Lime Juice, Passion Fruit Syrup, Orange Juice, Egg White & a side of Prosecco.

MARGARITA €13
Olmecca Altos Blanco Tequila, Triple Sec, Sugar Syrup & Lime Juice.

CLASSIC MOJITO €13
Havana 3 year White Rum, Lime Juice, Sugar Syrup & Fresh Mint, topped with Soda Water.
Available in Passionfruit or Strawberry.

NOJITO (NON-ALCOHOLIC) €9

PINK LADY €13
Absolut Raspberry Vodka, Lemon Juice, Cranberry Juice, Strawberry Syrup & Peach Bitters, topped with Soda Water.

WILDLANDS BRAMBLE €13
Micil Gin, Lemon Juice, Crème de Mure & Sugar Syrup, topped with Soda Water.



VEGAN



VEGETARIAN



GLUTEN FREE



AVAILABLE VEGAN

Please ask your server for details



AVAILABLE GLUTEN FREE

Please ask your server for details

OUR BEEF IS 100% IRISH

PROSECCO ⁽¹²⁾

COLLE DE PRINCIPE, FRIZZANTE - ITALY **BOTTLE** 25

WHITE WINE ⁽¹²⁾

COLLI EUGANEI FOSSILI,
PINOT GRIGIO - ITALY **GLASS** 8.50 **BOTTLE** 28

The gentle combination of fruity sensations, soft aromatics and intense flavours make for this beautifully elegant wine.

REAL CAMPANIA DE VINOS,
VERDEJO - SPAIN 9 30

This refreshing white has a nose that conjures bright and tropical fruits. With its fruity palate and aromas of fennel balanced beautifully, providing a medium finish.

LES JAMELLES, CHARDONNAY - FRANCE 34

This golden chardonnay is bursting with aromas of apricot, pear and green apple making it soft yet zesty to taste. The combination of walnuts along with the hint of white florals leaves a slightly buttery finish.

RABBIT ISLAND,
SAUVIGNON BLANC - NEW ZEALAND 10.20 38

This pure and flavoursome wine delivers a crisp gooseberry nose alongside some fresh & tropical characters. It is a bright white with a flow of natural acidity that leaves a lasting impression.

RED WINE ⁽¹²⁾

MARQUES DE VERDELLANO BOBAL,
TEMPRANILLO - SPAIN **GLASS** 8.50 **BOTTLE** 28

This well rounded and beautifully structured wine, has standout notes of blackberry and raspberry that are persistent through the palate providing a rich and fruity finish.

SANTA ANA, MALBEC - ARGENTINA 9.60 30

This is a well-balanced wine, with intense aromas of plum and cherry. It provides a soft and fruity finish.

VINA EGUIA, RIOJA - SPAIN 32

An elegant palate of ripe fruit is pleasantly presented with aromas of vanilla and coconut, brought together and framed by soft, polished tannins.

GRATI, CHIANTI DOCG - ITALY 35

A classic Chianti with an opening of cherry and red fruit, woven together beautifully by subtle mineral shadings, and a delicate herbal touch.

ROSÉ ⁽¹²⁾

LA CHEVALIERE, ROSÉ - FRANCE **GLASS** 8.50 **BOTTLE** 29

BEERS/CIDERS

HEINEKEN (1 - BARLEY) 330ML €6.50 PINT €7.90

HEINEKEN ZERO (1 - BARLEY) 330ML €6

PERONI (1 - BARLEY) 330ML €6.50

GUINNESS DRAUGHT (1 - BARLEY) PINT €6

BIRRA MORETTI DRAUGHT (1 - BARLEY) GLASS €4.30 PINT €7.10

STONEWELL MEDIUM DRY CIDER (12) 500ML €7.60

STONEWELL APPLE & PASSIONFRUIT (12) 330ML €7

STONEWELL APPLE & RHUBARB (12) 330ML €7

SOFT DRINKS

FÍOR UISCE SPARKLING WATER 250ML/750ML €2.95 €5.35

FÍOR UISCE STILL WATER 250ML/750ML €2.95 €5.35

CLASSIC 330ML GLASS BOTTLE €3.95

Coke, Coke Zero, Diet Coke, Sprite, Fanta.

SAN PELLEGRINO €2.85

Sparkling orange + lemon drinks

COFFEE

We pour the "Great Taste Award" winning Fixx Coffee.

All our coffees are made with a double shot of espresso

ESPRESSO €3.05

MACCHIATO (7) €3.75

AMERICANO €3.75

CAPPUCCINO / LATTE (7) €4.10

MOCHA (7) €4.30

FLAT WHITE (7) €3.90

ICED CARAMEL LATTE (7) €5.45

CHAI LATTE (7) €4.10

HOT CHOCOLATE (7) €4

+ MARSHMALLOWS 70c

KIDS HOT CHOC (7) €3.05

FLAVOURS/EXTRA SHOT/
SOYA (6)/ALMOND (8 - ALMONDS)/OAT MILK 70c

LYONS TEA €3.30

SOLARIS HERBAL TEA €3.75

IRISH COFFEE (7) €8.30

LOCAL SUPPLIERS

We are proud to support the following local suppliers:

Uncle Matt's Farm, Aran Island Goat's Cheese, Moycullen Meats, Le Petit Délice, Musgraves Galway, Mary's Fish Galway and Gilligan's Farm.