



# THE MARINE DINE-IN MENU

*Dine & Drink with us*

## STARTERS

<b>SOUP</b> Homemade Soup of the Evening (mk, cy)	<b>€6.00</b>
<b>SEAFOOD CHOWDER</b> Creamy Atlantic Seafood Chowder served with Guinness & Treacle Bread (c, f, m, mk, cy, sp)	<b>€8.00</b>
<b>MUSSELS</b> Steamed Cromane Mussels, Mild Thai Green Curry Broth (c, m, s, mk, cy, sp)	<b>€12.00</b>
<b>POTTED CRAB</b> Potted Crab, Chilli, Ginger & Garlic with Micro Salad & Crisp Bread (g, c, mk)	<b>€14.00</b>
<b>MOZZARELLA</b> Macroom Buffalo Mozzarella, Carpaccio of Heirloom Tomato, basil Pesto Oil (mk)	<b>€10.00</b>
<b>BRIE</b> Golden Crumbed Brie, Strawberry, mango & Baby Leaf salad, Sweet Chilli (g,e, mk)	<b>€9.00</b>

## SIDES

Homemade Chips	€4.00
Creamed Leeks (mk)	€4.00
Gujarati Cabbage (mk)	€4.00
House Pickled salad (md)	€4.00
Potato of the evening (mk)	€3.00

## MAIN COURSE

<b>CHICKEN</b> Pan-Fried Supreme of Chicken, Gujarati Cabbage, Sautéed Garlic potato & Tarragon Cream Sauce (mk, sp)	<b>€18.50</b>
<b>SALMON</b> Grilled Organic Salmon, Baby Spinach, Peas, Asparagus, New Potatoes, Lemon & Lime Dill Butter (mk, f)	<b>€25.00</b>
<b>HALIBUT</b> Tempura of Halibut, Mushy Peas, House Tartare sauce, Chips & Crisp Salad (f, mk, e, md)	<b>€18.00</b>
<b>HAKE</b> Baked Fillet of Hake, Clams, Mussels Prawns, Chive Cream Reduction, Spring Onion Mash & Creamed Leeks (f, c, m, mk, sp)	<b>€25.00</b>
<b>DUCK</b> Honey Roast Half Duck, Pickled Red Cabbage, Baby Potatoes, Orange & Pomegranate Jus (sp, mk)	<b>€26.00</b>
<b>STEAK</b> Chargrilled Black Angus Sirloin Steak, Portobello Mushroom, Roasted Tomato & Confit Red Onion, Chips, Pepper sauce or Garlic Butter 27.00 (mk, sp)	<b>€27.00</b>
<b>MARINE SMOKED BACON &amp; CHEDDAR BURGER</b> Beef Burger with House Burger Sauce, Beef Tomato on a Glazed Bun, Chips & Pepper Sauce (g, md, mk)	<b>€15.00</b>
<b>PASTA</b> Sweet Potato, Tomato & Caper Linguine with Rocket Leaves, Basil Oil & Garlic Croute (g, sp, e, mk)	<b>€16.00</b>

*Vegan dishes of the day available*

## DESSERTS

<b>CHOCOLATE BOMB</b> Chocolate Fondant, Vanilla Ice Cream, Chocolate Dome & Warm Chocolate sauce (g, mk, e)	<b>€9.00</b>
<b>CHEESECAKE</b> Vanilla & Mixed Berry Cheesecake, Vanilla Ice Cream (g, mk)	<b>€7.50</b>
<b>MILLE FEUILLE</b> Delicate Puff Pastry, Chocolate ganache, Fresh Cream, Raspberries & Honey Comb Ice Cream (mk, g, e)	<b>€8.50</b>
<b>SPONGE ROULADE</b> Light Fluffy Vanilla Sponge, Raspberry Cream, Marinated Summer Berries, Gin & Elderflower Sorbet (g, mk, sp)	<b>€8.00</b>
<b>ICE CREAM</b> Selection of Ice Creams, Honeycomb & Brownie pieces & Hot Fudge sauce (e, mk)	<b>€7.50</b>


## ALLERGENS

Gluten = G, Crustaceans = C, Eggs = E, Fish = F, Molluscs = M, Soybeans = S, Peanuts = P, Nuts = N, Milk = MK, Celery = Cy, Mustard = MD, Sesame Seeds = SS, Sulphites = Sp, Lupin = L

*Tag us in your pictures*

Did you really go out for dinner is you didnt take a snap of it, LOL!  
Please use the hashtag #DineDrinkStay

 the marine boutique hotel - ballybunion

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*Don't Forget!*

If you would like to visit us again, please make sure to book your table in advance by calling or emailing us. Thank you for visiting us, we cant wait to take care of you again.

## WHITE WINES

**SAUVIGNON BLANC 'ELEGANCE'** €25.00 / GLASS €6.50

It's pale yellow with greenish reflexes and the elegant fruity bouquet manifest the aromas of citrus and exotic fruits, with perfect acidity that makes this a perfect parent for seafood.

**PINOT GRIGIO, S.OSVALDO, ITALY** €25.00 / GLASS €6.50

Pale straw colour, deliberate floral aromas with a hint of citrus. Light on the palate, crisp and refreshing with a citrus fruit note.

**CHARDONNAY, DRAGORA 'ORGANIC' SPAIN** €25.00

Elegant unoaked wine with ripe undertones. The wine is not aged in oak making it crisp, dry, fruity and with a steely finish.

**SAUVIGNON BLANC RESERVA, RAYUELA, CHILE** €29.00

The unwooded style is lively, dry, elegant and refreshing showing a lovely combination of green apple flavours and ripe tropical fruits. Zesty, clean finish.

**CHENIN BLANC SWARTLAND, SOUTH AFRICA** €29.00

Typical tropical guava flavours supported by passion fruit and underlying vanilla flavours. Full and rich on the palate, with a creamy crisp finish.

**VINHO VERDE CASAL GARCIA, PORTUGAL** €30.00

This is super refreshing with clean crisp fruit. It's Smooth, really well balanced. Perfect for those summer evenings in Ballybunion!

**SAUVIGNON BLANC, PEARTREE, NEW ZEALAND** €37.00

A lifted nose showing aromas of gooseberry, grapefruit and passionfruit with refreshing underlying herbal notes. A pleasing mineral note leads to a long lingering finish.

**ALBARINO VICIUS, SPAIN** €39.00

– 100% CRYO-EXTRACTED OAKED ALBARINO  
Very attractive summer white wine fruits lead from the nose to the palate with abundant pears and peaches held together by a vibrant citrus mineral acidity.

**CHABLIS 'LE PIERREEE' LA CHABLISIENNE FRANCE** €42.00

Pale yellow in colour with silver glints, on the nose complex aroma of apple, citrus and white fruits. In the mouth it is energetic with fattiness and outstanding balance of acidity

## RED WINES

**MERLOT 'ELEGANCE', FRANCE** €25.00 / GLASS €6.50

The wonderful ruby red colour and the strong fruity nose with raspberry and strawberry aromas combine harmoniously with florid rosemary notes... an ideal match for red meats and full flavoured fish dishes.

**DON APARO MALBEC** €26.00 / GLASS €6.50

Rich and ripe, with dense, dark fruit flavours and a gorgeous hint of vanilla from this Mendoza wine, perfect with all redmeat dishes.

**SHIRAZ, BERTON VINEYARDS, AUSTRALIA** €28.00

A very attractive warming wine with charming medium bodied seductive ripe soft damson fruits overlaid with spice. The perfect accompaniment to steaks and red meats.

**CABERNET SAUVIGNON RESERVA RAYUELA, CHILE** €29.00

A fruity Cabernet with pleasant aromas of cherry and plum, well balanced with notes of white pepper and paprika. On the palate it is soft with a medium body.

**PINOT NOIR RESERVA, VISTAMAR, CHILE** €30.00

Very expressive, friendly and voluptuous, distinguished for its outstanding aromatic qualities. Crisp, distinct notes of plum, morello cherry and raspberry with subtler floral, coffee and chocolate hints. Expressive, balanced and pleasantly lingering.

**ONDARRE RIOJA RESERVA, SPAIN** €36.00

Full bodied wine from Rioja region with attractive ripe fruit flavours, delicious savoury character and a hint of toast on the finish.

**VALPOLICELLA RIPASSO CAMPAGNOLA, ITALY** €38.00

Intense ruby colour, rich spicy black pepper nose with a hint of raisins. Full body, very intense, spicy, sweet cherry flavours with perfect balance.

**ZINFANDEL 'PREDATOR', CALIFORNIA** €52.00

Big and bold Zinfandel from Lodi in California. Showing lots of ripe, slightly jammy dark berry fruit, hints of vanilla spice and well integrated oak flavours.

**AMARONE, MASI, ITALY** €68.00

Deep opaque red with violet tinged edges. Rich, powerful bouquet with aromas of baked fruit, cooked with herbs and spices. The alcohol content plays its usual role in cutting the sweetness on the palate. Cherry fruit preserve and cinnamon are the major components in a long-lasting and attractive wine.

## GIN

**CDC GIN** €5

**GORDON'S GIN** €5

**TANQUERAY** €5

**DINGLE GIN** €6

**BOMBAY SAPPHIRE** €6

**HENDRICK'S** €7

## WHISKEY

**BUSHMILLS** €6

**TRIPLE DISTILLED** €7

**JAMESON** €7

**BLACK BARREL** €8

**POWERS** €8

**12 YEAR OLD** €10

**RED BREAST** €12

**RED BREAST** €12

**15 YEAR OLD** €19

**MIDLETON** €19

**VERY RARE** €19

## VODKA

**DINGLE VODKA** €6

**KETTLE ONE** €6

**GREY GOOSE** €6

## HERBAL TEAS

**CHAMOMILE** €2.50

**PEPPERMINT** €2.50

**GREEN TEA** €2.50

## FEVERTREE

**INDIAN TONIC** €3

**ELDERFLOWER TONIC** €3

**LIGHT TONIC** €3

**SODA WATER** €3

## SPECIALITY COFFEES

**IRISH COFFEE** €7

**BAILEYS COFFEE** €7

**CALYPSO COFFEE** €7

**FRENCH COFFEE** €8

## SPARKLING & CHAMPAGNE

**PROSECCO S.OSVALDO SPUMANTE, ITALY** €39.00

Pale light yellow colour, delicate and complex bouquet with fruity notes that remind of peach, green apple with notes of acacia and lilac.

**VEUVE CLICQOUT NV YELLOW LABEL, CHAMPAGNE** €89.00

Up there with the best of the Grande Marques, Veuve is made in a full-bodied style with lots of toastiness after a few years aging.

*"Drinking good wine with good food in good company is one of life's most civilized pleasures"*

– LIFE IS BETTER BY THE SEA

## MARINE FAMOUS FIVE COCKTAILS

**DISARONNO SOUR 9.50**

Disaronno, Simple syrup, Lemon Juice, Egg Whites, Lemon Garnish



**MOJITO 9.50**

White rum, Mint leaves, Fresh lime juice, Simple syrup, Club soda, to top, Mint & Lime Garnish



**WOO WOO 8.00**

Vodka, Peach Schnapps, Cranberry Juice, Lime Juice, Lime Garnish



**ESPRESSO MARTINI 9.50**

Vodka, Espresso Coffee, Coffee liqueur, Sugar Syrup.



**THE BLUE LAGOON 9.50**

Vodka, Blue Curacao, Lemon Juice, Simple Syrup, Egg Whites, Raspberry Garnish

