

LUNCH MENU

starters

HOMEMADE SOUP OF THE DAY

Served with fresh bread

€10.50
1, 5, 7, 8, 12

STRAND GRILLED CHICKEN

CAESAR SALAD

Baby Gem, Bacon, Croutons, Parmesan Shavings & Strand Caesar Dressing

Small €14.50 Large €19.50
1, 7, 8, 13

STRAND CHICKEN WINGS

Marinated Chicken Wings - Choice of Hot Sauce or BBQ Sauce
Served with Cashel Blue Cheese Dip, Celery Stick & Urban Farmer Leaves

€14.50
1, 5, 7, 8, 12, 14

NOVAC FOCACCIA BRUSCHETTA

Toasted & Topped with Basil Tomato Olives, Dressed Leaves & Balsamic Reduction

€12.50
1, 8, 12, 14

FETA CHEESE SALAD

Feta Cheese, Toasted Pine Nuts, Watermelon, Kevin Wallace leaves & Raspberry Vinegar Dressing

Small €15.50 Large €21.50
2, 5, 8, 9, 12, 14

WALLACE GARDEN BURRATA

With Ripe Wine Infused Cherry Tomato, Parma Ham, Avocado, Kevin Wallace Mixed Leaves, Basil Pesto & Balsamic Reduction (Vegetarian Option without Parma Ham Available)

€14.00
8, 12, 14

sandwiches

SERVED WITH SALAD & FRIES

OPEN ATLANTIC SMOKED SALMON SANDWICH

Atlantic Smoked Salmon with Dill Cream Cheese on Homemade Guinness Bread

€16.50
1, 7, 8, 13, 14

SMOKED CHICKEN & TIPPERARY BRIE MELT

Smoked chicken, Tipperary Brie, red onion jam, and walnut cranberry sauce on Novak sourdough bread

€14.50
1, 8, 9, 12, 14

STRAND GRILLED CHICKEN CAESAR SALAD WRAP

Baby Gem, Streaky Bacon, Garlic Croutons, Parmesan Shavings & Strand Caesar Dressing

€14.50
1, 7, 8, 12, 13, 14

NOVAK BAKERY SOURDOUGH TOASTED SPECIAL

Limerick Ham, Smoked Effin Cheddar, Onion & Tomato

€14.50
1, 8, 12, 14

SANDWICH OF THE DAY & HOMEMADE SOUP OF THE DAY

Ask your Server for Details

€16.00

ADD SOUP TO ANY SANDWICH €4.50

1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg
8 Milk 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard

Vegan-



At the estuary of the powerful River Shannon where the Wild Atlantic waters meet the rushing river, Discover Limerick, a Wild Atlantic Way Gateway City. Explore waves of history shaped by our unique Atlantic connection with the energy and excitement of our city streets. We take pride in our City & all the Wild Atlantic Way has to offer by sourcing fresh & local ingredients wherever possible in our menus.



mains

DISH OF THE DAY

Served from 12pm
Ask your server for details

€22.00

allergens are available on request

CAROLINE RIGNEY'S RARE BREED PORK SAUSAGES

Served with Colcannon Mashed Potato, Seasonal Green vegetables, Onion & Red Wine Jus

€27.00
1, 5, 8, 12

SEAMUS BULTER'S BOURBON

INFUSED BBQ BEEF BURGER

Seamus Butler 100% Irish Beef Burger, Toasted Bun, Lettuce, Tomato, Sauteéd Onion, Smoked Effin Cheese & Steak Bacon with Thousand Island Sauce & Fries

€25.50
1, 5, 8, 12

TREATY CITY BEER BATTERED DOONBEG HAKE AND CHIPS

Served with Kevin Wallace Leaves, Tartar Sauce & Fries

€27.50
1, 8, 12, 13, 14

BANG BANG CHICKEN

Sweet & Sticky Sauce, Served with Steamed Rice & Wok Fried Vegetables

€26.50
1, 3, 5, 9, 10, 12

PLANT BASED BALLS

Served with Madras Curry Sauce & Steamed Basmati Rice

€24.50
1, 5, 6

sides

FRIES
1, 3, 12

ONION RINGS
1, 12

SAUTÉED ONIONS
8

SEASONAL LEAVES
with honey & mustard dressing
12, 14

€5.00 each

SEASONAL VEGETABLES
8

CAJUN SPICED FRIES
1, 3, 5, 12

NO ADDED GLUTEN BREAD

“INVISIBLE CHIPS”
A Silent Donation to our 2026 Charity Partner Make-A-Wish



If you wish to Donate to our 2026 Charity Partner Make-A-Wish Directly Please scan our QR Code



We handle multiple food allergen ingredients in our kitchen and while we make every effort to prevent cross contamination during prep and service we cannot guarantee the complete absence or allergens. If you suffer from severe food allergies, please let your server know to discuss further requirements.

Please note that the prices displayed are based on the current government vat rates

Desserts

APPLE TARTE TATIN

With Sauce Anglaise & Ice Cream

1, 7, 8, 9
€12.00

TIRAMISU

With Mixed Fruit Compote

1, 7, 8, 12
€11.50

PISTACHIO DOME

Whipped Cream & Fruit Garnish

1, 7, 8, 9
€12.00

BERRY CHEESECAKE

Fresh Cream & Fruit Coulis

1, 7, 8, 9
€12.00

SELECTION OF ICE CREAM

Luxurious Vanilla, Deep Strawberry, Decadent
Chocolate Served in a Wafer Basket topped with
Fresh Fruit

1, 7, 8, 9
€10.00

SELECTION OF IRISH CHEESE

Tipperary Brie, Cashel Blue, Effin Smoked
Cheddar with Sheriden's Cheese Crackers,
Homemade Apple Chutney & Fresh Fruit

1,7,8,12
€12.50

COFFEE

AMERICANO	€4.60
DECAF COFFEE	€4.60
ESPRESSO	€4.40
DOUBLE ESPRESSO	€4.60
MOCHA	€4.70
MACCHIATO	€4.00
CAPPUCCINO	€4.70
FLAT WHITE	€4.50
LATTE	€4.70
TEA	€4.10
HERBAL TEA	€4.60
ADD SYRUP	€0.30

*All coffees are made with
Bewley's Fairtrade beans*



SOMETHING STRONGER

HOT WHISKEY	€7.50
HOT BRANDY	€7.00
HOT PORT	€7.00
IRISH COFFEE	€8.50
FRENCH COFFEE	€8.50
BAILEYS COFFEE	€8.50
KAHLÚA COFFEE	€8.50
KENTUCKY COFFEE	€8.50



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10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard

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