

STARTERS

HOME MADE SOUP OF THE DAY \$7.00
Served with Home Made Guinness Soda Bread

HOME MADE SEAFOOD CHOWDER \$10.00
Fresh Cod, Smoked Haddock, Muscles, Salmon, Leek, Potato, Cream

CHICKEN LIVER PARFAIT \$12.00
Walnut Crumb, Apple & Apricot Compote, Toasted Brioche

SCOTCH EGG \$14.00
Prime Sausage Meat, Hens Egg, Relish, Bacon Crumb, Seasonal Leaves, Béarnaise

BURRATA MOZZARELLA \$12.00
Marinated Beef Tomato, Almond & Basil Pesto, Rocket, Garlic Croutes

SAUTÉ TIGER PRAWNS SKILLET \$14.00
Chilli & Coconut Cream Sauce With Garlic Dipping Bread

CHILLI CRAB CAKES \$14.00
Fresh White Crab Meat, Chilli, Garlic, Lime, Fried Ham, Poached Eggs, Béarnaise

BAR BITES

CRISPY FREE RANGE CHICKEN WINGS \$13.00
Choice of Sauce. Buffalo, Jameson BBQ, Sticky Smoked Chilli, or Nude

SLIDER BURGERS ON BRIOCHE BUNS \$14.00
Steak Burger Relish & Cheese, Indian Spiced Lamb, Piri Piri Chicken

BEER BATTERED SCAMPI \$15.00
Lemon & Black Pepper Mayo, Twice Cooked Fries

HOME FRIED CORN NACHOS \$12.00
Choice of Topping: Classic Chilli Beef, Pulled Brisket or Cajun Spiced Chicken. Topped With Cheese, Guacamole, Sour Cream, Pico Da gallo

DEEP FRIED MARINATED SALT & CHILLI CALAMARI \$14.00
Lemon, Sweet Chilli Mayo, Fries

SALADS

ROAST CHICKEN SALAD \$16.00
Roast Peppers, Cherry Tomato, Corn, Olives, Crumbled Feta, Mustard Dressing

CRAB & SMOKED SALMON SALAD \$18.00
With Avocado, Fennel & Apple

SUPER FOOD SALAD \$15.00
Quinoa, Roast Beets, Blueberries, Pomegranate, Red Onion Jam, Carrot, Sprouting Broccoli, Harissa Dressing

QUINOA BOWL \$16.00
Honey Glazed Chicken, Warm Quinoa, Wilted Greens, Sweet Potato, Chilli, Avocado & Chipotle Dressing
Add Prawns \$5 | Add Chicken \$4



MAINS

8 HOUR BRAISED BLADE OF BEEF \$24.00
Celeriac & Horseradish, Corn Beef & Turnip Hash, Champ Mash, Burnt Onion, Thyme Jus

PAN ROAST LAMB RUMP \$27.00
Swede & Cumin Purée, Rosemary Salted Crushed Potato, Parmesan Crumb, Broad Beans, Pan Juices

PAN-FRIED FILLET OF SALMON \$23.00
Smoked Gubeen & Chorizo Risotto, Purple Sprouting Broccoli, Béarnaise

THAI GREEN CHICKEN CURRY \$19.00
Sub Prawns \$21.00
Coconut, Asian Vegetables, Fragrant Jasmine Rice, Pickled Ginger, Garlic Flat Bread

TRADITIONAL FISH & CHIPS \$18.00
Beer Battered Fillet, Lemon & Black Pepper Mayo, Mushy Peas, Twice Cooked Fries

RIGATONI ARRIBIATTA \$15.00
Chilli, Garlic, Fresh Herbs, Shaved Parmesan, Rocket and Garlic Toast
Add Prawns \$5 | Add Chicken \$4

SIDES SOMETHING TO ADD?

Fries \$5.00
Parmesan & Pesto Fries \$6.00
Bravas Patatas \$6.00
Charred Broccoli & Béarnaise \$5.00
Apple & Red Cabbage Slaw \$5.00
Baby Potato's Lemon & Herb Mayo \$6.00
Rocket, Red Onion & Blue Cheese Salad \$5.00
Onion Rings \$6.00

STEAKS

160% NEW YORK STRIP \$32.00
Champ Mash, Sauté Wild mushrooms, Beer Battered Onion Rings, Twice Cooked Fries

120% FILLET STEAK \$36.00
Champ Mash, Sauté Wild mushrooms, Beer Battered Onion Rings, Twice Cooked Fries

TOMAHAWK STEAK \$34.00
Rib Eye On The Bone, Sauté Wild Mushrooms, Beer Battered Onion Rings, Twice Cooked Fries

STEAK SANDWICH \$21.00
Toasted Garlic Ciabatta, Cashel Blue Cheese & Rocket Salad, Béarnaise, Twice Cooked Fries

Choice Of Sauce:
• Whiskey Peppered Sauce
• Garlic Herb Butter
• Chimmi Churri



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BURGERS

STEAK BURGER \$16.00
On Brioche, Tomato Relish, Cheddar, Crisp Bacon, Pickle, Onion Ring, Fries, Mustard Mayo

LAMB BURGER \$17.00
Pickled Red Cabbage, Naan Bread, Whipped Feta, Mango Chutney, Mint Riata, Crisp Onions, Fries

BUTTERMILK FRIED CHICKEN BURGER \$16.00
Mustard Slaw, White Cheddar, Harissa Mayo, Brioche Bun, Fries

OAK SMOKED CHEESEBURGER \$16.00
On Brioche, Smoked Bacon, Crisp Onions, Smokey Mayo, Dill Pickle, Fries

MEXICAN BURGER \$17.00
Steak Burger Topped with Chilli, Nachos, Guacamole, Salsa, Sour Cream, Fries

SWEETS

LEMON CURD, CRUSHED MERINGUE \$8.00
Blackberry & Merlot Sorbet, Short Bread Biscuit

CHOCOLATE & HAZELNUT BROWNIE \$8.00
Dark Chocolate Sauce, Madagascar Vanilla Ice Cream

APPLE & WALNUT CRUMBLE \$7.00
Toffee Sauce, Jameson Soaked Raisins, Vanilla Ice Cream

SELECTION OF DAIRY ICE CREAMS \$7.00
Served With a Selection of Sauces