

southbank

Weekday Menu

TOASTS, BREAKFASTS ALL DAY

Toasted Sourdough (V) (1,7) Salted Butter, Homemade Seasonal Jam €4

Nut Butter Toast (VG) (1,8) Homemade Peanut Butter, Honey €4.5

Free Range Eggs (V) (1,3) Poached or Scrambled +€.50c, Sourdough Toast €7.5

Full Irish (1,3,12) Streaky Bacon, Fried Eggs, Sausages, Clonakilty Pudding, Mushroom, Cherry Tomatoes, Sourdough €12.9

Breakfast Bap (1,3,7) Crispy Bacon, Sausage, Cheesy Egg, House Spicy Relish, Parmesan, Floury Bap €10.5

FRUIT, GRAINS, CEREALS UNTIL 11.30

Oat Milk Porridge (V) (1,8) Almond & Buckwheat Clusters, Poached Pear, Dulce de Leche, Honey, Pomegranate, Mint €7.9

Yogurt Pot (V) (1,8) Greek Yogurt, Coconut Granola, Seasonal Berries, Honey, Pomegranate, Mint €7.9

BUBBLES & BEER

***Mimosa with Fresh Orange Juice** – one for €9, two for €16

* **Birra Moretti** – ½ Pt for €5, Pt for €7

CLASSICS ALL DAY

Harold's Cross Stack(1,3,7,8) Pancakes With Crispy Bacon, Hokey Pokey Butter, Maple Syrup

Or

(V) Mascarpone cream, Seasonal Berries, Roasted Almond Flakes, Brownie Crumb, Hokey Pokey Butter, Maple Syrup €13.90

Mixed up Eggs (V) (1,3,7) Scrambled Eggs, Tenderstem Broccoli, Feta cheese, Lime Creme Fraiche, Chive Oil, Le Levain Sourdough €12.9
Add Lilliput Chorizo + €3.5

Charred Cabbage on Toast (V) (1,3,) Green Pointed Cabbage, Fried Egg, Tahini Sauce, Crispy Shallots, Sumac Le Levain Sourdough €12.9
Vegan Option- swap the Egg for Tofu
Add Streaky Bacon +€3

Avocado with Smoky Tomato Sauce (V) (1, 3) Poached Eggs, Cherry Tomato Salsa, Chilli Flakes, Achill Island Sea Salt, House Siracha, Le Levain Sourdough, €13.5
Add Lilliput Chorizo +€3.5

SANDWICHES (NO ALTERATIONS)

Chargrilled Chicken (1,3,7,10,12) Slow Roasted Cherry Tomatoes, Rocket, Cheddar, Garlic Aioli & House Hot Sauce €9.9

The Vegan (VG) (1,8) Grilled Aubergine, Sundried Tomato, Candied Walnuts, Rocket, Chive Oil, Vegan Mayo, Sourdough €9.5

The Veggie (V) (1, 3,10) Mozzarella, Tomato, Basil Pesto, Fresh Basil, Tartine Rustic Ciabiatta €9.5

Toasted Ham Hock & Cheddar (1,3,7) Gherkins, Tomato Relish, Mayo, Sourdough €9.5

***Soup of the Day & Sandwich Deal** €11.95

LUNCH FROM 12

Hot Pot (VG) (1,11) Butter Bean Curry, Roasted Mixed Seeds, Le Levain Sourdough €10.5

Soup of the Day (VG) (GF) With Le Levain Sourdough. Please ask your server for today's special €7.5

Add a bowl of soup to any dish + €3.5

Goats Cheese & Beetroot Salad (V) (7,8,10,12) Pomegranate, Candied Walnuts, Pickled Red Onions, mixed Leaves, Cherry Tomatoes, Poached Pear, House Balsamic & Honey Dressing €9.9
Add Chorizo +3.5

Hand Cut Fries tossed in house seasoning, served with Garlic Aioli (3,4) €4.9

Add a side of fries to any dish + €3.5

SIDES AVAILABLE ALL DAY

Must be ordered with a mains and not on their own

Gluten Free Bread / House Spicy Relish €.50

Poached Egg (3) €1.5 / 2 Poached Eggs €2.5

Scrambled Eggs(3) €3.90

Feta Cheese (7) €1.8

Chargrilled Chicken (no allergens) €3

Extra Slice Sourdough (1) €1.5

Crispy Bacon / ½ Avocado / Sausages(1) €3

Lilliput Chorizo / Clonakilty Black Pudding(1) €3.5

Smoked Salmon (4) €4.7

Tofu €3.9

COUNTER

Homemade Mixed Berry Scones (1,3,7) Seasonal
Homemade Jam and Butter €3.8

Fruit Danish €3.8

Espresso and Dulce de Leche brownie (1,3,7) €4.5
Add Scoop of Vanilla Ice Cream +€1.5

Chocolate and Malt Biscuit Cake (1,3,7) €4.5

White Chocolate & Miso Cookie (1,3,6,7) €2.9

White Chocolate, Miso & Sesame Cookie Sandwich
(1,3,6,7,11) €4.5

Flapjack (1,8) €4.2

Cacao and Coconut Bliss Ball (no allergens) €2.5

Chocolate Chip Cookie (GF) (3,6,7,8) €2.9

Selection of fresh pastries available daily - ask
your server

COFFEE

We serve our coffee double shot as standard

Long black/ Espresso/ Macchiato €3.4

Cappuccino/ Flat White €3.6

Latte/Cappuccino Lrg €3.8

Hot Chocolate €4

Mocha €4.20

Lavender Matcha €4.10

Chai €3.90

Kids hot Chocolate €2.5

Affogato €5

Almond/ Oat/ Coconut Milk €3.30/.50 extra

Iced Coffees €5.50 extra

Dulce De Leche syrup € .30

TEA

Irish Breakfast Tea €3.3

Peppermint/ Life Of Brian/ Granny's Country Garden/
Rooibos Unicorn Tears/ Lemon & Ginger/ White Tea
with Citrus & Coconut/ Earl Grey €3.5

FILTER COFFEE.

Batch Brew €3.9 (One Free Refill)

DRINKS

San Pellegrino Blood Orange €3.5

Aqua Panna Still Water / San Pellegrino Sparking €3

Something & Nothing - Hibiscus & Rose / Yuzu /
Cucumber €3.5

Black Castle Fiery Ginger Beer €3.8

Freshly Squeezed Orange Juice €4.9

All About Kombucha Raspberry €4.1

All About Kombucha Ginger & Lemon €4.1

MILKSHAKES

Banana (7) €5.5

Strawberry (7) €5.5

Brownie (7) €5.5

SMOOTHIES

Berry Nice (7) Mixed Berries, Banana, Yoghurt
& Milk €5.9

Lean & Green (7) Kiwi, Spinach, Orange Juice,
Green Apple, Yoghurt €5.9

ALCOHOL

Draught Beer Birra Moretti -½ Pt for €5, Pt for €7

Mimosa with Fresh Orange Juice – one for €9, two
for €16

¼ Prosecco Maschio DOC Bottle 20cl €9.9

Merinas Vedajo White Wine/Spain 70cl €25.5

Montetondo Soave White Wine/Italy 70cl €25.9

Gran Cerdo Red Wine/Spain 70cl €25.9

Nieport Dao Red Wine/Portugal 70cl €29.9

We currently only serve wine by the bottle.

Allergens

1 – Gluten, 2 – Crustaceans, 3 – Eggs, 4 – Fish
5 – Peanuts, 6 – Soybeans, 7 – Milk, 8 – Nuts,
9 – Celery, 10 – Mustard, 11 – Sesame seeds,
12 – Sulphur dioxide & sulphites, 13 – Lupin, 14 –
Molluscs

Some of the Suppliers we work with:

Bread - Bretzel Bakery, le Levain, Portobello
Meats - The Market Butchers, Rathcoole
Coffee - Roasted Brown, Delgany
Teas - Wall & Keogh, Portobello
Milk - The Village Dairy, Carlow
Eggs - North Wicklow Eggs, Co Wicklow
Chorizo – Lilliput, Stoneybatter
Black Pudding – Clonakilty, Co Cork
Fresh Fruit & Veg - Keelings, Co Dublin

***We cannot split bills for parties more than 4 people.**

***Children's Menu Available**

***Most Dishes can be made Gluten Free-just ask**

**** Some Dishes can be made Vegan**

southbank

Brunch

BREAKFASTS

Full Irish (1,3,12) Streaky Bacon, Poached Eggs, Sausages, Clonakilty Pudding, Mushroom, Cherry Tomatoes, Sourdough €12.9

Breakfast Bap (1,3,7) Crispy Bacon, Sausage, Cheesy Egg, House Spicy Relish, Parmesan, Floury Bap €10.5

FRUIT, GRAINS, CEREALS

Oat Milk Porridge (V) (1,8) Almond & Buckwheat Clusters, Poached Pear, Dulce de Leche, Honey, Pomegranate, Mint €7.9

Yogurt Pot (V) (1,8) Greek Yogurt, House Granola, Seasonal Fresh Berries, Pomegranate, Honey, Mint €7.9

BUBBLES

***Mimosa with Fresh Orange Juice** – one for €9, two for €16

BEER ON DRAUGHT

* **Birra Moretti** – ½ Pt for €5, Pt for € 7.0

CLASSICS

Mixed up Eggs (V) (1,3,7) Scrambled Eggs, Tenderstem Broccoli, Feta cheese, Lime Creme Fraiche, Chive Oil, Le Levain Sourdough €12.9
Add Lilliput Chorizo + €3.5

Charred Cabbage on Toast (V) (1,3,) Green Pointed Cabbage, Fried Egg, Tahini Sauce, Crispy Shallots, Sumac Le Levain Sourdough €12.9
Vegan Option- swap the Egg for Tofu
Add Streaky Bacon +€3

Avocado with Smoky Tomato Sauce (V) (1, 3) Poached Eggs, Cherry Tomato Salsa, Chilli Flakes, Achill Island Sea Salt, House Siracha, Le Levain Sourdough, €13.5
Add Lilliput Chorizo +€3.5

Eggs Benedict (1,3,7) Seared Home Cooked ham, Poached Eggs, Hollandaise, Le Levain Sourdough €14.5

Eggs Florentine with Smoked Salmon (1,3,4,7) Butter Wilted Spinach, Poached Eggs, Hollandaise, Dill, Le Levain Sourdough €15.5

Brioche French Toast (1,3,7) Bretzel Bakery Brioche, Hokey Pokey Butter, Honeycomb, Mascarpone Cream, Maple Syrup €13.9
Add Crispy Streaky Bacon +€3

Hand Cut Fries tossed in house seasoning, served with Garlic Aioli (3,4) €4.9

SIDES

Must be ordered with a mains and not on their own

Gluten Free Bread / House Relish €.50

Extra Poached Egg (1,3) €1.5 / 2 Eggs €2.5

Scrambled Eggs €3.90

Feta Cheese (7) €1.8

Extra Slice Sourdough (1) €1.5

Crispy Bacon / ½ Avocado / Sausages €3

Lilliput Chorizo / Clonakilty Black Pudding €3.5

Smoked Salmon € 4.7

Tofu €3.9

BRUNCH SAT & SUN UNTIL 3.30PM

*We cannot split bills for parties more than 4 people

*Children's Menu Available

*Any items made with bread can be made gluten free

* Some dishes can be made vegan - just ask us!

PASTRY COUNTER

Homemade Mixed Berry Scones (1,3,7) Seasonal Jam and Butter €3.8

Blackpits Assorted Danishes €3.8

Blackpits Pastel De Nata €2.8

Espresso and Dulce de Leche brownie (1,3,7) €4.5
Add Scoop of Vanilla Ice Cream +€1.5

Chocolate and Malt Biscuit Cake (1,3,7) €4.5

White Chocolate & Miso Cookie (1,3,6,7) €2.9

White Chocolate, Miso & Sesame Cookie Sandwich (1,3,6,7,11) €4.5

Flapjack (1,8) €4.2

Cacao and Coconut Bliss Ball (no allergens) €2.5

Chocolate Chip Cookie (GF) (3,6,7,8) €2.9

Cake of the weekend €5.95

& A selection of fresh pastries available - ask your server

COFFEE

We serve our coffee double shot as standard

Long black/ Espresso/ Macchiato €3.4

Cappuccino/ Flat White €3.6

Latte/Cappuccino Irg €3.8

Hot Chocolate €4

Mocha €4.20

Lavender Matcha €4.1

Chai €3.9

Kids Hot Chocolate €2.5

Oat/ Coconut/Almond Milk € .30/.50 extra

Iced Coffees + € .50/Dulce De Leche syrup € .30

FILTER COFFEE

Batch Brew €3.9 (One Free Refill)

(Single Origin-ask us for today's Brew)

TEA

Irish Breakfast Tea €3.3

Peppermint/ Life Of Brian/ Granny's Country Garden/
Rooibos Unicorn Tears/ Lemon & Ginger/ White Tea
with Citrus & Coconut/ Earl Grey €3.5

DRINKS

San Pellegrino Blood Orange €3.5

Aqua Panna Still Water / San Pellegrino Sparkling
Water €3

Something & Nothing - Hibiscus & Rose / Yuzu /
Cucumber €3.5

Black Castle Fiery Ginger Beer €3.80

All About Kombucha - Raspberry €4.1

All About Kombucha – Ginger & Lemon €4.1

Freshly Squeezed Orange Juice €4.9

MILKSHAKES

Brownie Milkshake (7) €5.5

SMOOTHIES

Berry Nice (7) Mixed Berries, Banana, Yoghurt
& Milk €5.9

ALCOHOL

Mimosa with Fresh Orange Juice – one for €9, two for €16

¼ Prosecco Maschio DOC Bottle 20cl €9.9

Merinas Vedajo White Wine/Spain 70cl €25.5

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