

southbank

Weekday Menu

TOASTS, BREAKFASTS ALL DAY

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

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

Free Range Eggs (V) (1,3) Poached or Scrambled +€0.50c, Sourdough Toast €7.5

Full Irish (1,3,12) Streaky Bacon, Fried Eggs, Sausages, Clonakilty Pudding, Portobello Mushroom, Cherry Tomatoes, Sourdough €12.5

Veggie Breakfast (V) (1,3,12) Portobello Mushroom, Tenderstem Broccoli, Fried Eggs, House Spicy Relish, Sourdough €10.5

FRUIT, GRAINS, CEREALS UNTIL 11.30

Oat Milk Porridge (V) (1,8) Cacao & Coconut Granola, Rhubarb Compote, Pomegranate, Orange, Mint €7.9

Yogurt Pot (V) (1,8) Greek Yogurt, Cacao & Coconut Granola, Rhubarb Compote, Pomegranate, Orange, Mint €7.9

BUBBLES

***Mimosa with Fresh Orange Juice** – one for €8.5, two for €15

BEER ON DRAUGHT

* **Birra Moretti** – ½ Pt for €4.5, Pt for € 6.5

CLASSICS ALL DAY

Mixed up Eggs (V) (1,3,7) Scrambled Eggs, Tenderstem Broccoli, Feta cheese, Lime Creme Fraiche, Chive Oil, Le Levain Sourdough €11.9
Add Lilliput Chorizo + €3.5

Mushroom on Toast (V) (1,3,7,11) Portobello Mushroom, Fried Egg, Hummus, Harissa Yoghurt Dressing, Pickled Red Onion, Rocket, Sumac, Le Levain Sourdough €12.5
Add Streaky Bacon +€3

Breakfast Sandwich (1,3,7) Crispy Bacon, Sausage, Southbank Spicy Relish, Cheesy Egg, Rocket, Sourdough €9.7

Avocado with Poached Eggs (VG) (1) Chilli flakes, Achill Island Sea Salt, Lemon, Le Levain Sourdough €12.9
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

Hummus & Red Pepper (VG) (1,11) Roasted Red Pepper, Corn & Chickpea Hummus, Rocket, Sundried Tomato Pesto, Ciabatta €8.9

Toasted Special (1,3,7) Honey Roasted Home Cooked Ham, Cheddar, Pickled Red Onion, Tomato, Mayo, Sourdough €9.2

Beef Brisket (1, 3,10) Caramelized Onion, Herb Stuffing, Cheddar, Jalapenos, Wholegrain Mustard Mayo €9.9

***Soup of the Day & Sandwich Deal** €10.95

LUNCH FROM 12

Hot Pot (V) (1,7) Red Lentil Dahl, Coconut & Mint Yoghurt, Le Levain Sourdough €10

Soup of the Day (V) (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

Bulgar Wheat Salad (VG) (1,7,8) Charred Peppers, Cherry Tomatoes, Roasted Pine Nuts, Red Onion, Rocket, Pickled lime, Lime Vinaigrette €9.9
Add Feta +1.5
Add Chargrilled Cajun Chicken +€3

Beef Bulgogi Bowl (1,3,4,10,11,12) Bulgar Wheat, Portobello Mushroom, Tenderstem Broccoli, Julienne Carrot, Pickled Onion, Fried Egg, Sesame Seeds & Chilli Oil €13.9

Hand Cut Fries tossed in house seasoning, served with Garlic Aioli (1,3,4) €5.9

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 €5.00

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

Scrambled Eggs(3) €3.25

Feta Cheese (7) €1.8

Chargrilled Chicken (no allergens) €3

Extra Slice Sourdough (1) €1.5

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

Soup of the Day €3

Lilliput Chorizo / Clonakilty Black Pudding(1) €3.5

PASTRY COUNTER

Homemade Mixed Berry Scones (1,3,7) Seasonal
Homemade Jam and Butter €3.5

Fruit Danish €3.5

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 €3.3

Cappuccino/ Flat White €3.6

Latte/Cappuccino Lrg €3.8

Hot Chocolate €4

Mocha €4.10

Lavender Matcha €4

Chai €3.70

Kids hot Chocolate €2.5

Affogato €5

Almond/ Oat/ Coconut Milk €3.0/ .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 €3.4

FILTER COFFEE.

Batch Brew €3.9

Cold Brew €4.0

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

MILKSHAKES

Banana (7) €5.5

Strawberry (7) €5.5

Chocolate (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 €4.5, Pt for € 6.5

Mimosa with Fresh Orange Juice – one for €8.5, two
for €15

¼ Prosecco Maschio DOC Bottle 20cl €8.5

Merinas Vedajo White Wine/Spain 70cl €24.5

Montetondo Soave White Wine/Italy 70cl €24.9

Gran Cerdo Red Wine/Spain 70cl €24.9

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- just ask

southbank

Weekend Brunch Menu

BREAKFASTS

Full Irish (1,3,12) Streaky Bacon, Fried Eggs, Sausages, Clonakilty Pudding, Portobello Mushroom, Cherry Tomatoes, Sourdough €12.5

Breakfast Sandwich (1,3,7) Crispy Bacon, Sausage, House Relish, Cheesy Egg, Rocket, Sourdough €9.70

FRUIT, GRAINS, CEREALS

Oat Milk Porridge (V) (1,8) Cacao & Coconut Granola, Rhubarb Compote, Pomegranate, Orange, Mint €7.9

Yogurt Pot (V) (1,8) Greek Yogurt, Cacao & Coconut Granola, Rhubarb Compote, Pomegranate, Orange, Mint €7.9

BUBBLES

***Mimosa with Fresh Orange Juice** – one for €8.5, two for €15

BEER ON DRAUGHT

* **Birra Moretti** – ½ Pt for €4.5, Pt for € 6.5

CLASSICS

Mixed up Eggs (V) (1,3,7) Scrambled Eggs, Tenderstem Broccoli, Feta cheese, Lime Creme Fraiche, Chive Oil, Le Levain Sourdough €11.9
Add Lilliput Chorizo + €3.5

Mushroom on Toast (V) (1,3,7,11) Portobello Mushroom, Fried Egg, Hummus, Harissa Yoghurt Dressing, Pickled Red Onion, Rocket, Sumac, Le Levain Sourdough €12.5
Add Streaky Bacon +€3

Avocado with Poached Eggs (V) (1) Chilli flakes, Achill Island Sea Salt, Lemon, Le Levain Sourdough €12.9
Add Lilliput Chorizo +€3.5

Eggs Benedict (1,3,7) Seared Home Cooked ham, Poached Eggs, Hollandaise, Le Levain Sourdough €13.9

Mushroom Benedict (V) (1,3,7) Portobello Mushroom, Poached eggs, Hollandaise, Le Levain Sourdough, €12.5

Hot Pot (V) (1,7) Red Lentil Dahl, Coconut & Mint Yoghurt, Le Levain Sourdough €10.5

Brioche French Toast (1,3,7) Bretzel Bakery Brioche, Hokey Pokey Butter, Honeycomb, Mascarpone Cream, Maple Syrup €12.9
Add Crispy Streaky Bacon +€3

Hand Cut Fries tossed in house seasoning, served with Garlic Aioli (1,3,4) €5.9

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 €3.25

Feta Cheese (7) €1.8

Extra Slice Sourdough (1) €1.5

Crispy Bacon / ½ Avocado / Sausages €3

Lilliput Chorizo / Clonakilty Black Pudding €3.5

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 €3.5

Blackpits Assorted Danishes €3.5

Blackpits Pastel De Nata €2.6

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 €3.3

Cappuccino/ Flat White €3.6

Latte/Cappuccino lrg €3.8

Hot Chocolate €3.95

Mocha €4.10

Lavender Matcha €4.0

Chai €3.7

Kids Hot Chocolate €2.5

Affogato €5.0

Oat/ Coconut/Almond Milk €3.0/.50 extra

Iced Coffees €5.50 extra

Dulce De Leche syrup € .30

FILTER COFFEE

Batch Brew €3.9

Cold Brew €4.0

(Both 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 €3.4

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

Freshly Squeezed Orange Juice €4.9

MILKSHAKES

Chocolate (7) €5.5

SMOOTHIES

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

ALCOHOL

Mimosa with Fresh Orange Juice – one for €8.5, two
for €15

¼ Prosecco Maschio DOC Bottle 20cl €9.5

Merinas Vedajo White Wine/Spain 70cl €24.5

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Molluscs

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Black Pudding – Clonakilty, Co Cork

Fresh Fruit & Veg - Keelings, Co Dublin

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Kids Menu for under 12's only

Baby Bowl (1,8)

Porridge, fresh fruit & oat milk €4

Scrambled/Poached Eggs on Toast (1,3,7)

Two free range eggs scrambled or poached served with a slice of sourdough €5.5

Sausage & Fried Egg Sandwich (1,3,7)

Sausage and a well done fried egg with tomato sauce on sourdough €6.9

Ham & Cheese Toastie (1,7)

Home cooked Ham & cheddar cheese on sourdough €5.5

Kid's Portion of Hand Cut Fries (1,3,4) €4

Sausage & Hand Cut Fries (1,12) €6.95

Brioche French Toast (*only available at weekends*) (1,3,7)

With Banana, Nutella & icing sugar €7.5

or

With Banana, Maple syrup & icing sugar €7.5

Treats

Scoop of vanilla ice cream (3,7) €1.5

Cacao & Coconut Bliss Balls (no allergens) €2.5

Drinks

Freshly squeezed orange juice €3

Kids Hot Chocolate €2.5

Babycino €1.5

Allergens

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11 – Sesame seeds, 12 – Sulphur dioxide & sulphites,
13 – Lupin, 14 – Molluscs