southbank

WEEKEND MENU

BRUNCH

Served until 3.30pm

Yoghurt Pot (V) (1, 7, 8, 11)**€9.90**
Greek yoghurt, coconut & nutty house granola, pistachio crumb, mixed berry compote, seasonal fruit, mint.

Signature Açaí Bowl (V) (1, 5, 7, 8, 11)**€12.50**
Strawberry & banana açaí, house nutty coconut granola, seasonal berries, peanut butter, mint.
****Build your own bowl also available – ask your server for the menu**

Full Irish (1, 3, 10, 12)**€15.50**
Streaky bacon, poached eggs, potato hash, sausages, roasted cherry tomatoes, Clonakilty pudding, mushroom, sourdough.

Breakfast Bap (1, 3, 7, 10, 11)**€13.50**
Crispy bacon, sausage, cheesy egg, potato hash, house relish, brioche bap.

Creamy Oyster Mushroom (1, 3, 7, 8, 12)**€16.50**
Le Levain sourdough, spinach, poached eggs, creamy oyster mushroom, pickled red onion, hazelnut, lemon & thyme crumb
Add crispy bacon +€3.90

Brioche French Toast (1, 3, 7, 8)**€15.50**
Bretzel Bakery Brioche, seasonal berries, almond flake, mascarpone cream, maple butter, maple syrup
Add crispy bacon +€3.90

Mediterranean Avocado & Feta Toast (V) (1, 3, 7, 10, 11, 12)**€16.50**
Poached eggs, smashed avo, basil feta cream, confit cherry tomatoes, lemony pumpkin & sunflower seeds, balsamic glaze, Le Levain sourdough.
Add chorizo +€4.50 | Add crispy bacon +€3.90 |
Vegan — swap egg & feta for tofu

Eggs Benedict (1, 3, 7, 8,12)**€16.50**
Seared home cooked ham, poached eggs, pickled red onion, hollandaise, mixed leaves, toasted Le Levain sourdough.

Chargrilled Chicken Ciabatta (1, 3, 7, 10, 12)**€12.50**
Slow-roasted cherry tomatoes, mixed leaves, cheddar, house piri piri. (No alterations.)

Hand-Cut Fries (1, 3)**€6.00**
House-seasoned, served with garlic aioli.

SIDES

Must be ordered with a main.

Crispy Bacon**€3.90**
Chorizo**€4.50**
Pork Sausages**€3.90**
Clonakilty Black Pudding**€3.90**
Grilled Halloumi**€4.00**
Smashed Avocado**€4.50**

LARGE BOTTLES OF WINE

Supplied by La Rousse, Le Caveau, Wine Mason
***More Wines from our retail shelves available +**€10 corkage*

70cl

Merinas Verdejo — White, Spain**€29.00**
Monte Tondo Soave — White, Italy**€28.00**

Gran Cerdo — Red, Spain**€29.90**
Nieporęt Dão — Red, Portugal**€32.00**

¼ BTL WINE, BUBBLES & BEER

Aperol Spritz (Aperol, Soda Water, Prosecco) **€12.00**
Bellini (Peach Puree, Prosecco) **€12.00**
Mimosa (fresh OJ, Prosecco) — 1 / 2 **€8.50 / €16.00**
¼ Prosecco Maschio DOC 20cl**€10.00**
Sip Wine Can 20cl — Chardonnay / Garnacha**€8.50**
¼ Bottle White — Pinot Grigio / Sauv Blanc**€9.00**
¼ Bottle Red — Merlot / Shiraz**€9.00**
Birra Moretti Draught — ½ pint / pint**€5.50 / €7.90**

In a hurry? you can now scan the QR code on your table to directly place your order, without waiting for a member of our team.

ALLERGENS — 1 Gluten • 2 Crustaceans • 3 Eggs • 4 Fish • 5 Peanuts • 6 Soybeans • 7 Milk • 8 Nuts • 9 Celery • 10 Mustard • 11 Sesame • 12 Sulphites • 13 Lupin • 14 Molluscs
SUPPLIERS — Bread: Bretzel, Le Levain, Portobello, Tartine • Meats: Market Butchers • Coffee: Roasted Brown • Tea: Wall & Keogh • Milk: Village Dairy • Eggs: North Wicklow • Chorizo: Lilliput • Pudding: Clonakilty
Kids' menu available • Most dishes can be made GF — just ask • No dish alterations • No bill splits for 6+ • Tips / service charges 100% to staff • Wi-Fi: SouthbankGuest / Southbank
10% service charge applied to tables of 6 and above. No laptops during busy periods.

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WEEKEND MENU

COFFEE

Roasted Brown, Delgany. Double shot as standard.

Espresso | Long Black | Macchiato **€3.90**
Flat White | Cappuccino **€4.20**
Latte | Large Cappuccino **€4.40**
Mocha **€4.70**
Spiced Orange Mocha & Whipped Cream **€5.80**
Hot Chocolate **€4.60**
Salted Caramel Hot Chocolate & Whipped Cream **€6.00**
Chai Latte **€4.40**
Dirty Chai **€5.50**
Hot Pumpkin Spice Latte & Whipped Cream **€5.80**
Iced Pumpkin Spice Latte & Cold Foam **€6.30**

Decaf +€0.40 • Oat, coconut or almond milk +€0.50 • Iced +€0.50 • Syrups (caramel, vanilla, hazelnut, pumpkin, pistachio) +€0.50 • Cold Foam +€1 or Whipped Cream +€1

Cold Brew (single origin) **€4.90**
Batch Brew (single origin) **€4.40** *Free sit in refill*

MATCHA & SPECIALTY

Matcha *lavender syrup available* **€4.90**
Iced Pistachio Latte **€5.40**
Iced Strawberry Matcha **€5.90**
Mont Blanc (7) **€6.20**
Cold brew, vanilla cold foam, orange zest & nutmeg.
Matcha Cloud (7) **€6.50**
Ceremonial matcha, vanilla & milk, silky cold foam, rose petals.
OMMA Mango Oat Matcha **€6.90**
OMMA matcha, homemade mango syrup, oat milk & ice

TEA

Wall & Keogh, Portobello.

Irish Breakfast **€3.60**
Earl Grey | Peppermint | Lemon & Ginger **€3.70**
Rooibos Unicorn Tears | White Tea & Citrus **€3.70**
Life of Brian | Granny's Country Garden **€3.70**

JUICES, KOMBUCHA & SOFTS

Freshly Squeezed Orange Juice **€4.90**
ROYS Kombucha Raspberry | Ginger **€5.00**
Black Castle Fiery Ginger Beer **€4.90**
LemonAid+ Lime | Passion Fruit | Blood Orange **€4.80**
San Pellegrino Blood Orange | Coke | Zero **€4.20**
Acqua Panna Still | San Pellegrino Sparkling **€3.80**

SMOOTHIES

Berry Nice — mixed berries, banana, yoghurt, milk **€7.50**
Lean & Green — kiwi, spinach, OJ, green apple, yoghurt **€7.50**

WINE, BUBBLES & BEER

La Rousse, Le Caveau, Wine Mason, Febvre. Larger bottles

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PASTRY COUNTER

More available at the counter.

Pork & Black Pudding Sausage Roll *(1,3,10, 11,12)* **€5.50**
Mixed Berry Scone with Butter & Jam *(1,3,7)* **€4.90**
Add Whipped Cream +€0.50
Homemade Chunky Cookies *(1,3,7,)* **€4.20**
Classic Marble Cake *(1,3,7 8)* **€4.95**
Add Whipped Cream €0.50
Chocolate Chip Cookie GF *(3,6, 7)* **€3.00**
Carrot Cake *(1,3,8)* **€4.95**
Choc & Malteser Cake *(1,3,7,8)* **€4.90**
Energy Ball **€3.90**
Malteser | Biscoff | Ferrero (VG)
Cacao & Coconut Bliss Ball *(VG, GF, V)* **€2.90**

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