



# the garden café

## Menu

### Aperitif

Jug of homemade lemonade €5.95 still / €7.95 sparkling  
Prosecco with raspberries €€€ €7.00

### Starters

Soup of the day with Avoca breads €5.70

Poached & smoked salmon rillettes with hickory & dill mayonnaise and sourdough crostini €8.15

Ground Wicklow lamb with warm spices, hummus, crème fraîche & pita €8.60

Avoca duck liver pâté with pistachio, apricot & port, charred olive bread, cornichons & spiced apple chutney €7.65

### Salads

Gold River Farm organic beetroot salad with feta, pear, pine nuts, organic rocket & lemon vinaigrette €7.50 *starter*  
€€12.50 *main*

Goat's cheese, blueberry & walnut crottin with organic rocket salad and peach & cardamom chutney €7.65 *starter* €€€€12.00 *main*

Superfood salad of charred butternut squash, goji berries, organic broccoli, quinoa, mung bean & lentil shoots, flax seeds, toberries, red lentils & alfalfa with toasted sesame & poppy seed dressing €7.65 *starter* €€13.95 *main*

Warm, maple-glazed Ummera smoked duck breast salad with mixed leaves, Seville orange, spice roasted pecans and black pepper & maple glaze €€14.35

### Antipasti platter

Charcuterie, tapenade, hummus, tomato pesto, olives, cornichons & toasted olive bread (*vegetarian antipasti also available*) €16.30€

### Mains

Medallions of monkfish in herbed panko breadcrumbs, edamame beans, peas, spinach, butterbeans & vermouth cream with basil & lime vinaigrette €16.30

Wild Wicklow game casserole with mashed potatoes & vegetable crisps €€15.95

Vegetable tikka masala curry with sweet potato, chickpeas & cauliflower, herbed rice, peach & cardamom chutney & naan bread €13.95

Avoca fish pie; organic salmon, smoked haddock & cod in a creamy dill sauce with mashed potato, mixed leaves & chargrilled lemon €14.35

Beef burger in a crusty bap with Knockanore smoked cheddar, cherry tomato & red onion salsa, organic rocket, chunky chips & aioli €14.35

Pasta of the day €14.35

### Side dishes

Organic kale gratin €€2.95  
Chunky chips with aioli €4.35

Mashed creamed potato €2.95  
Rocket & Parmesan salad €2.95

*All our beef, chicken, lamb, pork & eggs are 100% Irish origin & sourced from members of Quality Assurance Schemes & local suppliers  
If you have any allergies please tell a member of staff.*

## Desserts

- Chocolate & apricot tart with crème fraiche €5.75  
Berry & apple crumble with warm custard centre & honeycomb ice cream €5.75  
Blackberry posset with shortbread biscuits €5.75  
Avoca lemon tart with raspberry sorbet €5.75  
Burkes ice creams & shortbread biscuits €4.75

## Drinks

Cafetière of coffee for 1	€2.85	Innocent smoothies:	
Cafetière of coffee for 2	€4.60	Strawberry & banana	€3.95
Americano Reg €2.65 Lrg	€2.85	Mixed seasonal berries	€3.95
Cappuccino Reg €2.75 Lrg	€3.10	Mango & passion fruit	€3.95
Soya cappuccino Reg €2.75 Lrg	€3.10	Fíor Uisce water Reg €2.40 Lrg	€3.95
Espresso	€2.15	Coke/Diet Coke/Sprite/Diet Sprite	€2.65
Double espresso	€2.85	Cranberry juice	€2.55
Mocha	€3.25	Orange juice	€3.25
Latte Reg €2.75 Lrg €	€3.10	Red bush & grape iced tea	€2.95
Decaffeinated Reg €2.75 Lrg €	€2.85	Lemon & green iced tea	€2.95
Hot chocolate		Pomegrante iced tea	€2.95
(with flake & marshmallows)	€3.30	Apple juice	€2.55
Tea	€2.30	Aranciata sparkling orange	€2.65
Herbal tea	€2.55		
Mixed berry pressé	€2.95		
Elderflower pressé	€2.95		
Fíor Uisce sparkling water	€2.40		

plus 10% service received entirely by staff