



THE
SIDELINE

DAYTIME MENU

LIGHT BITES

- Today's soup, soda bread (V)** 1A, 7C, 9 €9
Seafood chowder, Guinness bread 2, 4, 7B, 7C, 9, 14, 12 €12
Beer battered cauliflower bites, homemade hot sauce, celery sticks, Crozier blue cheese dip (V) 1A, 3, 7E, 9, 12 €11
Green cleanse juice, apple, pear, spinach, kiwi, lemon €8.50
Gochujang chicken, Chinese cabbage, pimentos, sesame seeds, lemon dressing 1A, 6, 11, 12 €14
Roast onion hummus, garlic confit, salt-baked beetroot, crispy shallots, sumac, chargrilled ciabatta (VE) 1A, 7C, 11 €8.50
Slow cooked Irish beef tacos, pickled jalapeno, guacamole, Pico de Gallo, feta, coriander 1A, 7A, 7E, 9, 10, 12 €14

BRUNCH 12:00PM – 3:00PM

- Buttermilk fried chicken, Belgian waffles, cayenne pepper hot sauce, honey butter glaze** 1A, 1D, 3, 6, 7C, 7D €16
The Croke Park breakfast brioche bun
Quigley's sausages & back bacon, hash brown, fried egg, Ballymaloe relish 1A, 1D, 3, 7A, 7C, 10, 12 €13
Classic French toast, maple syrup, Quigley's streaky bacon 1A, 3, 7A, 7C €12
Decadent French toast, hazelnut chocolate spread, caramelized banana, orange mascarpone (V) 1A, 3, 7A, 7C, 7E, 8B €13

MAINS

- The Sideline beef burger**
Quigley's rib eye burger, tomato, streaky bacon, caramelized onions, Dubliner cheddar, chunky chips 1A, 3, 6, 7A, 7E, 11, 12 €23
Traditional Goan curry, poppadom, basmati rice, mango chutney (VE) 1A, 7A, 7C, 9, 12
Roast Vegetable €21 OR **Chicken** €23 OR **Tiger Prawn** 2 €23
Grilled Cajun chicken burger, sriracha mayo, avocado puree, red cabbage slaw, skinny fries 1A, 3, 7A, 7C, 11, 12 €21
Blackened miso salmon, baby pak choy & pickled shimeji mushrooms, chilli & scallion dashi 4, 6, 9, 11, 12 €24
Beer battered Irish haddock & chunky chips
minted mushy peas, tartar sauce 1A, 3, 4, 7C, 10, 12 (GF AVAILABLE ON REQUEST) €23

SALADS AND SANDWICHES

- Caesar salad, baby gem lettuce, Quigley's bacon, Parmesan, croutons, caesar dressing** 1A, 3, 4, 7E, 10 €14.50
ADD Chicken OR Tiger Prawn 2 €5
Superfood salad, quinoa, beetroot, pomegranate, kale, tender stem broccoli, vegan feta, mixed seeds (VE) 12 €14
ADD Chicken OR Tiger Prawn 2 €5
Club sandwich - choose from brown or white bread
Quigley's bacon, lettuce, tomato, chicken, Nest Box organic fried egg 1A, 3, 6, 7C, 10, 12 €14
Toasted honey glazed ham
Hegarty's smoked cheddar, red cabbage slaw, onion, mustard mayo & Ballymaloe relish 1A, 3, 6, 7E, 10, 12 €12.50
Quigley's 6oz dry-aged steak sandwich
ciabatta, wholegrain mustard mayo, chimichurri, baby rocket, peppercorn sauce, chunky chips 1A, 3, 7A, 7B, 10, 12 €29
Wrights of Marino open smoked salmon & tiger prawns
Guinness bread, mascarpone, herbs, pickled shallot, rocket 1A, 2, 4, 7B, 10, 12 €16

Russell Street Ruben

toasted Russel St Bakery Rye bread, pastrami, sauerkraut, Swiss cheese, pickles, Ruben dressing 1A, 3, 7A, 7E, 12 €15
€1 from each Ruben sold will be donated to Temple Street Hospital, The Croke Park Hotel will match each €1 donation

Add small bowl of soup or skinny fries to all sandwiches & salads for €4

SIDES

- Creamed potatoes** 7B, 7C €6
Chunky chips €6
Mac & cheese, smoked bacon,
Dubliner cheddar 1A, 3, 7A, 7B, 7E, 12 €8
Rocket salad, golden beetroot,
Granny Smith apple & pumpkin seeds (VE) 10, 12 €6
Skinny fries €6
Tender stem broccoli, chili dressing (VE) €6

DESSERTS

- Apple Crumble, Scup gelato vanilla (V)** 1A, 3, 7A, 12 €10
Chocolate brownie, chocolate sauce,
candied walnuts, Scup gelato chocolate (V) 1A, 3, 7A, 8C €10
Raspberry & white chocolate cheesecake
berry compote, raspberry sorbet 1A, 7B, 7C, 7E, 8 €10
Selection of Scúp gelato 3, 7A (V)
and sorbet 1A (VE) €10
Homemade chocolate Truffles 7B, 7C €9

CONDIMENTS Mayonnaise 3 Ketchup NONE Mint sauce NONE Brown sauce NONE Horseradish NONE BBQ sauce 1D Sweet chilli sauce NONE Tabasco sauce NONE

ALLERGENS	1D Barley	4 Fish	7B Cream	8A Almonds	8E Pecan	8I Pinenuts	12 Sulphur dioxide/
1A Wheat	1E Malt	5 Peanuts	7C Butter	8B Hazelnuts	8F Brazil nut	9 Celery	Sulphites
1B Oat	2 Crustaceans	6 Soyabean	7D Buttermilk	8C Walnuts	8G Pistachio	10 Mustard	13 Lupin
1C Rye wheat	3 Eggs	7A Milk	7E Cheese	8D Cashew	8H Macadamia	11 Sesame seeds	14 Molluscs

We strive to source all our fish from sustainable sources. We are delighted to source our produce and ingredients seasonally from an array of local suppliers including John Stone Butchers, Quigley Meats, Wrights of Marino, Condrens Fruit and Vegetables and Keelings. This menu is printed on 100% recycled paper and will in turn be recycled. Bain taitneamh as do bhéile.

KEITH CORMACK - EXECUTIVE CHEF