



**GASTRO
101
GRILL**

PARTY GASTRO 101 GRILL MENU

STARTERS

CAULIFLOWER DRUMMIES **VG GFA V**

Cauliflower florets coated in selected Cajun spices, cooked and then tossed in Franks hot cayenne sauce, with a refreshing guacamole dipping sauce.

RAINBOW CARPACCIO **VG GFA V**

Colours to warm any canvas. White, rainbow and purple beetroot accompanied by three varieties of carrots, scattered croutons, sunflower seeds glazed with lemon & virgin olive oil.

POLENTA PIZZA

Crispy Italian pancetta and Irish Ardsallagh goats cheese on top of a slice of golden polenta with rooster onions and garnished with our house salsa.

GASTRO STICKY WINGS **GFA**

Hot, succulent tasty wings, marinated in hoi sin sauce, honey, sweet chilli scattered with sesame seeds and spring onions.

BABY BACK PORK RIBS **GFA**

Carefully selected loin ribs marinated in chefs own secret recipe BBQ sauce. The ribs are marinated for 24 hours then slow roasted to obtain maximum flavour & tenderness.

ROCK THAT BURGER

THE NEW YORKER **GFA**

Irish Angus beef minced with herbs and spices, chefs 101 burger sauce, crisp pancetta, melted Swiss cheese, rooster fried onions, diced tomato, romaine lettuce, served on a brioche bun. Our buns come from the local bakery. Served with skin on fries.

THE SLOW ROOSTER

Free range chicken fillet marinated in spiced buttermilk overnight, coated in rooster flour and shallow fried, topped with 101 burger sauce, crispy onions, romaine lettuce, diced tomato & ruby slaw
- a twist on coleslaw using red cabbage - served on a brioche bun. Served with skin on fries.

THE WANNABE **VG GFA V**

Looks like meat, tastes like meat, but it's not meat! Home baked Vegan bun, 100% plant-based burger, romaine lettuce, crispy onions, diced tomato & chef's homemade salsa. Served with skin on fries.

THE MAIN EVENT

FISH & CHIPS

Market fresh thick, flaky Haddock lightly coated in a smoked paprika & turmeric batter, shallow fried, served on a bed of fried rocket, garnished with 101 tartare sauce, ruby slaw & skin on fries.

RIGATONI 101 **GFA**

Rigatoni pasta tossed in a white wine cream sauce with tender strips of chicken, tender stem broccoli, cherry tomatoes, smoked paprika and turmeric and a hint of garlic and chilli.

KOPA ULTIMATE HALF ROAST CHICKEN **GFA**

Half chicken marinated overnight, with our house marinate of virgin olive oil, lemon juice, garlic, chilli, parsley and rosemary, then grilled in our world famous Kopa Grill accompanied with a smoked paprika & turmeric cream sauce, served with skin on fries, and ruby slew.

€24.95