



CLUB HOUSE MENU

Designed by Jack Nicklaus, Mount Juliet Estate Golf Course first opened in 1991 with a friendly match between Jack Nicklaus and Christy O'Connor, Snr. Since then, the course has established itself as a premier venue for top professional and leisure golfers from around the world.

This was highlighted when Mount Juliet Estate played host to golfing legends Tiger Woods, Ernie Els, Pádraig Harrington, Rory McIlroy and Shane Lowry. The course has hosted a series of prestigious international golf events, most recently the 2021 and 2022 Horizon Irish Opens.

The tournament was won by Adrian Meronk, with a superb closing stretch for a 6-under 66 and a three-shot victory. Adrian Meronk joined Sir Nick Faldo, Bernhard Langer, Sam Torrance and Lucas Herbert as winners of the Irish Open hosted at Mount Juliet Estate. It is easy to see why the course has captured the hearts of countless golfers around the world: from title-winning professionals to well-travelled amateurs to complete beginners.

CLUBHOUSE BREAKFAST

Served from 9.00am - 12 noon

The Clubhouse Full Irish €18.00

Loughnanes Sausages, Grilled Maple Cured Bacon,
Black and White Pudding, Tomato and Mushroom Served with Fried,
Poached or Scrambled Eggs (1A, 3, 7, 12)

American-style Buttermilk Pancakes €15.00

with Maple Syrup and Fruit Compote (1A, 3, 7)

Add streaky bacon €3.50

Irish Smoked Salmon and Scrambled Eggs €16.00

With Homemade Brown Bread (3, 4, 7)

Organic Porridge Oats €7.95

With Apple Chutney and Mixed Seeds

(1D, 7, 8, 12)

Bakery Mini Selection €5.95

(1A, 3, 7)

Fresh Fruit Scone €7.50

Preserve and Clotted Cream (1A, 3, 7)

Please let your server know if you have an allergy to any food even it is not contained in the dish.
Allergens: (1) Gluten (A = Wheat, B = Rye, C = Barley, D = Oats) (2) Crustaceans, (3) Eggs, (4) Fish,
(5) Peanuts (6) Soybeans (7) Milk (8) Nuts (A = Almonds, B = hazelnuts, C = walnuts, D = cashews,
E = pecan nuts, F = brazil nuts, G = pistachio nuts, H = macademia/Queensland nut,
I = peanut), (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs

STARTERS

Served from 12 noon

Chef's Soup of the Day €9.00

Served with Guinness Brown Bread (1A, 1D, 7, 13)

The Clubhouse Seafood Chowder €11.00

Selection of Fresh and Smoked Fish and Mullaghmore Mussels,
served with Guinness brown bread (1A, 1D, 2, 4, 6, 7, 9, 12, 13, 14)

Crispy Hot Wings or Korean BBQ €15.00

Blue Cheese, Mayonnaise, Celery Sticks (3, 7, 9, 10, 12)

Jumbo Prawn Cocktail €19.00

Avocado, Marie Rose, Gem Lettuce (2, 3, 8, 10, 12)

Crispy Calamari €14.00

Salsa Verde and Mixed Greens (1A, 2, 3, 4, 10, 12, 14)

SALADS

The Clubhouse Salad €12.50 starter / €17.50 main

Baby Gem, Parmesan Cream Dressing, Parmesan Shavings,
Pancetta, Garlic Croutons (1A, 3, 4, 10)

Ardsallagh Salad €12.50 starter / €17.50 main

Gold river forest salad, goat cheese, pickled red onion, salted beetroot,
caramelized walnuts, mustard vinaigrette (7, 8C, 10, 12)

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SANDWICHES

Classic Club €18.50

Quigley Streaky Bacon, Chicken, Egg Mayonnaise, Tomato, Gem Lettuce,
on Bloomer Bread, served with Fries (1A, 3, 7, 10)

Vegetarian Club €18.50

Avocado, Gem Lettuce, Tomato, Cheddar Cheese
on Bloomer Bread, served with Fries (1A, 3, 7, 10)

Reuben Sandwich €19.50

Pastrami, White Cabbage, Pickles, Russian Dressing, Gruyere cheese on
Bretzel bread, served with Fries (1A, 3, 4, 7, 10, 13)

Steak Sandwich €21.00

6oz Quigley's striploin steak, garlic ciabatta bread, caramelised onion &
mushroom, blue cheese dressing, stealth fries (1A, 3, 10, 12)

Toasted Special & Soup of the Day €16.00

Toasted Sandwich of Ham, Cheese, Tomato, Onion, on Bretzel Bread
served with a Side Salad and Soup of the Day (1A, 7, 10, 12)

Gluten Free Option available

MAINS

Beer Battered Atlantic Haddock and Chunky Chips €22.50

Minted Pea Purée, Chunky Tartare Sauce (1A, 3, 7, 10, 12)

Le Tua, Rigatoni €21.00

Parmesan, Spicy Plum Tomato Sauce, Black Olive Tapenade,
Nduja Sausage, Rocket (1A, 3, 4, 7, 9)

8oz Jack's Beef Burger €22.95

White Cheddar, Streaky Bacon, Gherkin, Onion, Gem Lettuce, Tomato,
Burger Sauce, Brioche Bun, served with Fries (1A, 3, 7, 10, 12)

Aromatic Butter Chicken €21.00

Basmati Rice, Garlic Naan Bread (1A, 8, 9, 10)

SIDES

Chips | Green Veg | Green Side Salad | Mash Potato

All €5.50

DESSERTS

Traditional Bread & Butter Pudding €10.50

Berry compote, crème anglaise (1A, 3, 7)

Chocolate Brownie €10.50

Vanilla Ice Cream and Chocolate Sauce (1A, 3, 7)

Scúp Gelato Selection of Ice Cream €10.50

(1A, 3, 7)

Mixed Berry Fool €10.50

Lemon Curd, Meringue, Crème Chantilly, Pistachio

(3, 7, 8G)



All our beef & chicken served are of Irish origin

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CHILDREN'S MENU

STARTER

Melon and Berry Salad

Soup of the Day (1A, 7)

Toasted Ham and Cheese fingers (1A, 7)

Smoked Salmon on Brown Bread (1A, 4)

€6.00 each

MAIN

Cheeseburger with stealth fries (1A, 3, 7)

Chicken Goujons and stealth fries (1A, 3)

Penne Pasta with tomato sauce, parmesan cheese (1A, 3, 7)

Bangers and Mash, onion gravy (7)

€10.00 each

DESSERT

Jelly and Ice Cream (7)

Bread and Butter pudding, crème anglaise (1A, 3, 7, 12)

Chocolate Brownie with Vanilla ice cream (1A, 3, 7)

Selection of Ice Cream (3, 7)

Fresh Fruit Salad with Yogurt and Strawberry Coulis (7)

Cookie and Ice Cream Sandwich (1A, 3, 7)

€6.00 each

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SOLARIS TEA SELECTION €5.25

Barry's Irish Breakfast Tea | Peppermint

Berry Fruity | Chun Mee Green Tea

Earl Grey | Lemon Harmony

NESPRESSO COFFEE SELECTION €5.25

Espresso | Americano

Flat White | Cappuccino | Cafe Latte

Mocha | Hot Chocolate

COFFEE LIQUOR €12.00

Irish Coffee | French Coffee | Italian Coffee

Baileys Coffee | Calypso Coffee

THE LEMON DROP

In 1757 a young Somerset Hamilton Butler married Lady Juliet Boyle, and in an act of adoring generosity, bought this estate and named it after her. Then, much later in 1914, the McCalmonts took over the estate, but retained the spirit of love and kindness. Every Christmas, the McCalmont's gifted every worker on the estate a fine ham, a gallon of cream, and for their children, a bag of lemon drops. The lemon drop has become synonymous with the estate and has inspired our Lemon Drop signature cocktail.

LEMON DROP €16.00

Sazerac Rye 6 Year Old, Pineapple Juice, Lemon Juice, Orgeat Syrup, Angostura Aromatic Bitters and Lemon Candy Crush

SIGNATURE SERVES

Mount Juliet Estate Moongate Gin and Pink Grapefruit Soda,
Garnished with Lemon €12.00

Beefeater Strawberry Gin, Soda, Garnished with Lime
€12.00

Buffalo Trace Bourbon Whiskey and Ginger Beer, Garnished with Lime
€12.00

TWISTS ON THE CLASSICS

MOUNT JULIET OLD FASHIONED €18.00

Buffalo Trace Bourbon, Sugar Cube, Angostura Aromatic Bitters

WHITE NEGRONI €16.00

Martini Bianco, Mount Juliet Estate Moongate Gin
St. Germain Elderflower Liqueur

RASPBERRY GREMILLET €28.00

GREMILLET Champagne, Chambord, Raspberry

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
La Báscula, Atlantic Way, Albarino	€12.00	€55.00
Trovati Pinot Grigio, Trentino	€10.00	€40.00
Classiques Sauvignon Blanc	€9.50	€38.00
Foundstone Chardonnay	€9.50	€38.00

RED WINE

	<i>Glass</i>	<i>Bottle</i>
Chateau Poujeau Saint-Genes Bordeaux	€13.00	€55.00
Terra Mater, Vineyard Reserve, Merlot Curicó Chile	€11.00	€45.00
Semblante, Cabernet Sauvignon Colchagua	€9.50	€38.00
Foundstone Shiraz	€9.50	€38.00

SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Corte Delle Calli, Prosecco	€15.00	€60.00

CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
Champagne GREMILLET Brut N.V	€25.00	€125.00

