

RESTAURANT WEEK 5TH-14TH
APRIL

3 Course
Dinner \$29.95



exclusive
**restaurant week
menu**

You are invited to join us for an exclusive 3 course meal for \$29.95, curated by Head Chef Matt Jones. Book your table now at bit.ly/rirarestaurantweek or ask your server for details.

Ri
Ra

YOUR
REAL
IRISH
LOCAL

MENU

1st Course

IRISH BACON AND EGG

5-minute egg, panko encrusted and deep fried, served in a potato nest with Irish rasher and an apricot Gastrique.

SPRING SALAD WITH STRAWBERRIES

Baby spinach and arugula salad with strawberries, toasted pinenuts, pickled red onion, smoked cheddar cheese and red wine vinaigrette.

OYSTERS ON THE HALF SHELL

2 Local oysters, shucked and topped with your choice of traditional mignonette, Sriracha mignonette or Irish style with bacon, breadcrumbs and cheddar cheese then flash broiled.

2nd Course

MEDITERRANEAN FLAT IRON STEAK

Grilled flat iron steak, sliced thinly and served with sautéed artichoke hearts, sundried tomatoes, red onion, olives and spring garlic.

ROASTED STATLER CHICKEN WITH NEW POTATOES

Roasted Statler chicken breast with charred new potatoes and grilled asparagus, served with a rich chicken jus.

PAN SEARED SALMON WITH BASMATI PRIMAVERA

Pan seared salmon finished with fresh lemon and herbs served with nutty basmati rice studded with fresh spring vegetables.

Final Course

IRISH TIRAMISU TRIFLE

Sponge cake soaked in Baileys Irish cream layered with Guinness chocolate mousse and Jameson whipped cream.