

# *A La Carte Menu*



## **STARTERS**

### **Chef's Soup of the Day**

served with a choice of in-house baked brown bread, tomato bread or white roll. €4.95

### **Hot Spicy Garlicky Chicken Salad**

with a touch of sweetness, complimented with mixed leaves and shredded Carrot €5.95

### **Oak Smoked Irish Salmon Salad**

with Red Onion, Capers, Lemon & Salad €5.95

### **Old Stand Hot Pastry Case**

A symphony of Chicken, Ham & Mushroom served with a golden Pastry Case €5.95

### **Crispy Fried Homemade Duck Spring Roll**

on a bed of shredded lettuce and cucumber, drizzled with Hoisin and Sesame Seed Glaze €6.95

### **Feta Cheese Crostini**

Garlic bread topped with sliced tomatoes and melted Feta cheese €5.95

## **MAIN COURSES**

### **Grilled 6oz. Sirloin of Irish Beef**

served with sauté Mushrooms & Onions, Pepper Sauce or Garlic Butter €14.95

### **Grilled 9oz. Sirloin of Irish Beef**

served with sauté Mushrooms & Onions, Pepper Sauce or Garlic Butter €16.95

### **Surf & Turf**

Grilled 9oz Sirloin of Irish Beef,  
topped with panfried Tiger Prawn Tails, Pepper Sauce or Garlic Butter €19.95

### **Grilled Rib Eye Steak**

served with sauté Mushrooms & Onions, Pepper Sauce or Garlic Butter €19.95

### **Pan-fried Adare Lamb Cutlets**

accompanied with minted Gravy €16.95

# *A La Carte Menu*



## MAIN COURSES

### **Pan-fried Chicken Supreme**

served with Mushroom & Tarragon Sauce €15.95

### **Fresh Atlantic Catch of the Day**

please ask your server €15.95

### **Steamed Corn-fed Chicken Supreme**

with Pearl Barley and Onion broth. €15.95

All the above served with potato and fresh market vegetables

All our meat and fish are locally sourced, and are 100% Irish.

### **Oriental Vegetarian Stir-fry**

with Basmati Rice or Noodles €13.95

Our accompanying dishes are portion controlled.

Please do not hesitate to ask your server for extra portions of vegetables, potatoes, salads and sauces. There is no charge for these extra portions.

Additional orders of freshly cut chips €2.50

We grow our own lettuce leaves, herbs and garnishes and these are picked daily for maximum freshness.

The Old Stand will try to facilitate customers food allergies as much as possible.

# *A La Carte Menu*



## DESSERTS

**Traditional Sherry Trifle** served with Custard and Cream €5.00

**Speciality Flavoured** Cheesecake with Cream €5.00

**Bread & Butter Pudding** with Custard and Cream €5.00

**Old Stand Malteaser Brownie** served with Vanilla Ice Cream €5.00

**Old Stand Pavlova** served with Fresh Fruit and Whipped Cream €5.00

**Chocolate Fondant with Cream or Ice Cream** €5.00

## TEA & COFFEE MENU

Regular Tea	€2.50	Bailey's Coffee	€6.20
Peppermint Tea	€2.50	French Brandy Coffee	€6.20
Green Tea	€2.50	Tia Maria Calypso Coffee	€6.20
Camomile Tea €2.50		Paddy Power's Irish Coffee	€6.20
Espresso	€2.00		
Double Espresso	€2.50		
Americano	€2.50		
Cappuccino	€3.00		
Latte	€3.00		
Hot Chocolate	€2.50		

# Wines



## WHITE WINES

### Full bottles

Rayuela – Sauvignon Blanc (Colchagua valley – CHILE) 2013	€25.00
Emotivo – Pinot Grigio (Pavia – ITALY) 2012	€22.50
La Delizia- Pinot Grigio (Venezia – ITALY ) 2012	€27.50
AC Haut Poitou – Sauvignon Blanc (Haut Poitou – FRANCE) 2011	€27.50
Found Stone – Chardonnay - unoaked (AUSTRALIA ) 2011	€26.00

### Quarter bottles

120 Santa Rita – Sauvignon Blanc (CHILE 2012)	€5.40
Carmen Reserva – Sauvignon Blanc (CHILE,2013)	€5.40
Emotivo – Pinot Grigio ( TALLY 2012)	€5.40
Wolf Blass - Chardonnay (AUSTRALIA 2012)	€5.40

### House Wines

MILLAMAN – CHARDONNAY (Central Valley, CHILE 2011)	€21.50
VISTAMAR BRISA – SAUVIGNON BLANC (Central Valley, CHILE 2013)	€22.00

## RED WINES

### Full bottles

Rayuela – Merlot (Colchagua Valley – CHILE) 2012	€25.00
Vistamar Reserva – Pinot Noir (Casablanca valley- CHILE) 2012	€26.00
AC Place Royale – Bordeaux (Bordeaux – FRANCE) 2011	€27.50
Château Bellevue la Foret- Fronton ( Fronton – FRANCE) 2009	€32.00
La Maia Lina – Chianti (ITALY) 2010	€28.50
Dogajolo – Super Toscano (Tuscany –ITALY) 2011	€32.00
Ondare Reserva – Rioja (SPAIN) 2007	€33.00
Boland Cellar – Shiraz (Five Climates – SOUTH AFRICA) 2010	€32.00

### Quarter bottles

120 Santa Rita – Cabernet Sauvignon ( CHILE 2011)	€5.40
Carmen Reserva –Merlot (CHILE,2012)	€5.40
Carmen Reserva – Cabernet Sauvignon (CHILE,2012)	€5.40

### House Wines

VISTAMAR BRISA – Cabernet Sauvignon (Central Valley, CHILE 2012)	€22.00
MILLAMAN – Merlot (Central Valley, CHILE 2011)	€21.50

# *Set Menu*



## **STARTERS**

Chef's homemade Soup of the Day served with freshly home baked Bread

Oak Smoked Irish Salmon Salad  
accompanied with Red Onion, Capers, Lemon and Salad

Old Stand Hot Pastry Case  
A symphony of Chicken, Ham and Mushrooms served with a golden pastry case

Feta Cheese Crostini with sliced tomatoes and Rocket Pesto

## **MAIN COURSES**

Grilled 6oz Sirloin of Irish Beef served with sauté Onion & Mushroom  
Choice of Garlic Butter or Pepper Sauce

Pan fried Chicken Supreme  
served with Mushroom & Tarragon Sauce

Special Fish of the Day - please ask your server  
Oriental Vegetarian Stir-fry with Basmati Rice or Noodles

## **DESSERTS**

Old Stand Malteser Brownie served with Vanilla Ice Cream

Speciality Flavoured Cheesecake

Fresh Fruit Pavlova with fresh fruit & Cream

## **TEA & COFFEE**

Tea / Coffee

€25.95

The Old Stand Restaurant & Bar - Shanagolden, Co. Limerick.  
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