



# MAXWELL'S PARTY MENU

## APPETISER SHARING PLATTER

### CORN TORTILLA NACHOS

*With guacamole, pico salsa, jalapenos, soured cream and chipotle cheese sauce.*

### CRISPY BAKED HAND SCOOPED POTATO SKINS

### SMOKEY BBQ BUFFALO CHICKEN WINGS

### GRILLED CHICKEN AND CHEDDAR QUESADILLA

## MAINS

### MAXWELL'S CHEESE, BACON & BBQ BURGER

*Char-grilled ground prime beef burger cradled with lettuce, tomato, red onion and gherkin, loaded with jack cheese, crispy bacon and bbq sauce. Cooked medium well and served with french fries.*

### 10oz CHAR-GRILLED SIRLOIN STEAK (€2 supplement)

*Centre cut from the short loin, cooked medium and served with grilled tomato, grilled mushroom, french fries and creamed peppercorn sauce.*

### SEARED ATLANTIC SALMON

*7oz fillet of salmon with freshwater crayfish cream, new potatoes, baby corn, sautéed carrots and french beans.*

### HERBED CHICKEN AND MASH

*Herb marinated breast of chicken with garlic mashed potatoes, steamed broccoli florets and creamy wild mushroom sauce.*

### SMOKIN' RIBS & CHICKEN COMBO

*Half rack of bbq ribs, grilled breast of chicken basted with your choice of smokey bbq sauce or fiery peri-peri sauce, served with french fries and chunky apple coleslaw.*

### SPINACH AND RICOTTA TORTELLONI (V)

*Fresh tomato sauce, shaved parmesan, wild rocket and extra virgin olive oil.*

### VEG-OUT BURGER (V)

*Spiced bean & vegetable burger with cheddar cheese, portobello mushroom & basil pesto sauce, lettuce, tomato & red onion. Served with french fries and mixed salad.*

### APPLE CHICKEN SALAD

*Grilled chicken breast, mixed salad greens, fresh and dried apple, gorgonzola cheese, spiced peanuts and apple cider vinaigrette.*

### PEPPERED STEAK SALAD

*Pepper-crusted prime fillet steak on fresh garden leaves, spring onions, cucumbers, cherry tomatoes, roasted red peppers, lime-coriander dressing and soured cream.*

### SIZZLING VEGETARIAN FAJITA (V)

*Tequila and lime infused grilled vegetables, sautéed mixed peppers and onions, served in a sizzling skillet with sour cream, pico salsa, guacamole and warm flour tortillas.*

*All dishes may contain traces of nuts. Please ask your waiter.*

## PARTY COCKTAILS

### WOO-WOO

*Stolichnaya vodka, peach schnapps and cranberry juice.*

### MAI-TAI

*A mixture of gold, white and dark rums mixed together with orange curacao, apricot brandy and pineapple juice.*

### LONG ISLAND ICED TEA

*The big five: vodka, gin, tequila, white rum and triple sec mixed with sour and topped with coke.*

### ORGASM

*The creamy one. Vodka, kahlua, baileys and amaretto mixed with cream.*

### SEABREEZE

*Stolichnaya vodka, cranberry and grapefruit juices.*

### KISS ME QUICK

*A maxwells favourite with malibu, archers peach schnapps, midori and apple juice.*

## NON ALCOHOLIC COCKTAILS

### STRAWBERRY MONKEY

*A luscious smoothie with banana, strawberries and pineapple juice.*

### PASSION CHILLER

*Passion fruit, mango, orange and pineapple juice blended with banana and crushed ice.*

### CRAN-APPLE COOLER

*Cranberry and apple juice shaken with mint leaves and topped with sprite.*

### NO JITO

*The virgin mojito! fresh mint, limes and brown sugar with apple juice and lemonade.*

## DESSERTS ALL AT €3

### HOT CHOCOLATE & PECAN NUT BROWNIE

*Rich and moist smothered in hot chocolate sauce with vanilla ice cream.*

### STICKY TOFFEE PUDDING

*Pistachio ice cream.*

### TRIPLE SCOOP ICE CREAM

*Your choice of strawberry, chocolate, vanilla or pistachio ice cream with strawberry or chocolate sauce*

## HAPPY HOUR

ALL COCKTAILS €3.95 GUEST BEER €2.75  
HOUSE CHAMPAGNE €25 GOBILLAR ROSE €30  
ALL OTHER CHAMPAGNE €20 OFF

*All day Sunday & Monday. Tuesday to Saturday 5pm-8pm.  
Plus Tuesday to Thursday 10pm-11pm.*

## CHAMPAGNE & PROSECCO

PROSECCO BORGO MAGREDO NV	5.00	22.00
MICHEL GUILLEMINOT BRUT NV	6.50	37.00
CHAMPAGNEGOBILLARD ROSÉ NV	42.00	
VEUVE CLICQUOT YELLOW LABEL	60.00	
BOLLINGER SPECIAL CUVÉE	75.00	
DOM PERIGNON 1999	150.00	

## WHITE WINES

175ml GLASS BOTTLE

BERGERIE DE LA BASTIDE FRANCE 2008 <i>A nose of dried herbs and juniper with a touch of citrus at the finish.</i>	3.95	14.50
SAUVIGNON BLANC TERRES RARES FRANCE 2008 <i>Crisp and refreshing with lots of flowers and fruit flavours.</i>	4.75	16.95
PINOT GRIGIO CONTE VECCHIO VENEZIE ITALY 2008 <i>A nose of soft apple and lemon. Dry with refreshing citrus notes and crisp acidity.</i>	4.95	17.95
CHENIN BLANC SAAM MOUNTAIN PAARL SA 2008 <i>Offers rich tropical aromas of pears, guava and ripe yellow stone fruits.</i>	5.25	18.95
CHARDONNAY THOMAS MITCHELL AUSTRALIA 2008 <i>Soft and smooth, showing ripe peach flavours and blockbuster fruit character.</i>	5.25	18.95
CHABLIS DOMAINE DE VAUROUX FRANCE 2007 <i>Medium bodied with crisp, appley acidity, pure fruit flavours of white peach and pears. Classic, steely and dry finish.</i>	25.95	

## ROSE WINES

175ml GLASS BOTTLE

BERGERIE DE LA BASTIDE ROSE FRANCE 2008 <i>A lively and fruity dry rose with aromas of summer berries.</i>	4.75	16.95
PINOT GRIGIO BLUSH VIA NOVA ITALY 2008 <i>Light dry &amp; crisp, with a delicious citrus, red berry, fruity flavour.</i>	19.95	

## RED WINES

175ml GLASS BOTTLE

ALBIZU TINTO 'RT28' RIOJA SPAIN 2008 <i>Bursting with sweet damson and soft plum fruit. Deliciously easy drinking.</i>	3.95	14.50
CABERNET SAUVIGNON CASA DE PIEDRA CHILE 2007 <i>Full bodied and bursting with red berry fruits, spices and a hint of dark chocolate.</i>	4.75	16.95
MONTEPULCIANO MADREGALE ABRUZZO ITALY 2006 <i>A nose of fresh herbs and a palate of morello cherry and white pepper.</i>	4.75	16.95
MERLOT LES CLAIRIERES MINERVOIS FRANCE 2007 <i>Smooth, plummy, berry fruit with hints of damson and an easy savoury peppery finish.</i>	4.95	17.95
SHIRAZ WEIGHBRIDGE LEHMANN AUSTRALIA 2006 <i>Lovely aroma of plum fruit with a soft, textured finish.</i>	5.25	18.95
RIOJA CRIANZA VINA ALBERGADA SPAIN 2006 <i>Dusky raspberry and plum fruit balanced by supple, lively tannins.</i>	5.50	19.95
CHIANTI 'PFR' PODERE TERRENO ITALY 2007 <i>Delightful freshness with flavours of red apple, sour cherries and raspberry.</i>	5.75	21.95

vintages are subject to change and availability

## CLASSIC COCKTAILS

COSMOPOLITAN <i>Absolut citron and triple sec with cranberry juice and a dash of lime.</i>	5.95
MAI TAI <i>A mixture of gold, white and dark rums together with orange curacao, apricot brandy, orgeat syrup and pineapple juice.</i>	6.35
LONG BEACH ICED TEA <i>The big five: vodka, gin, tequila, white rum and triple sec mixed with sours and topped with cranberry juice.</i>	6.35
RAFFLES SINGAPORE SLING <i>The classic recipe from 1915. Beefeater gin, cherry brandy, cointreau, pineapple and lime juice, a dash of grenadine and angostura bitters with a benedictine float.</i>	6.55
MOJITO <i>The cuban classic. Brugal rum, fresh mint, limes and sugar. Try a fresh strawberry, raspberry or blueberry variation.</i>	6.55
VANILLA MARGARITA <i>Vanilla infused sauza hacienda tequila, triple sec and lime juice. Served straight up, on the rocks or frozen.</i>	6.45
PURPLE RAIN <i>Stolichnaya vodka, bacardi and peach schnapps with sours and blue curacao. Topped with lemonade and a grenadine float.</i>	6.45
LYNCHBURG LEMONADE <i>Jack daniels, triple sec and sours topped with lemonade.</i>	6.35
WOO WOO <i>Stolichnaya vodka, peach schnapps and cranberry juice.</i>	5.95
LEMON TREE <i>A refreshing combination of don q limon rum, passion fruit juice and chambord, with lemon juice and fresh mint.</i>	6.50

## COCKTAIL JUGS

WOO-WOO <i>Stolichnaya vodka, peach schapps and cranberry juice.</i>	16.50
SEABREEZE <i>Stolichnaya vodka with cranberry &amp; grapefruit juices.</i>	16.50
MAI-TAI <i>A mixture of gold white and dark rums mixed together with orange curacao, apricot brandy and pineapple juice.</i>	16.50
LONG ISLAND ICED TEA <i>The big five. Vodka, gin, tequila, white rum and triple sec shaken with sours, topped with coke.</i>	16.50
PIMMS COCKTAIL <i>The summer's here! Pimms no. 1, gin, lemon, fresh mint, apple, cucumber, orange, lemonade and ginger ale.</i>	12.95

FULL COCKTAIL LIST AVAILABLE

## BEERS

KRONENBOURG 1664 (300ml, 5% abv)	3.30
HEINEKEN (300ml, 5% abv)	3.40
SAGRES (330ml, 5% abv)	3.40
AMSTEL (330ml, 4.1% abv)	3.40
CORONA (330ml, 4.6% abv)	3.60
BIRRA MORETTI (330ml, 4.6% abv)	3.60
AMSTEL (ON TAP) (1/2 pint, 4.1% abv)	2.45
AMSTEL (ON TAP) (2-pint pitcher, 4.1% abv)	8.95