

ST. PATRICK'S DAY MENU

Tuesday, March 17th, 2026 | 11am - 9pm

TO START

GAELIC BOXTY 18

Thin potato chive pancake, lamb & porcini, lamb jus

BASKET OF FRIED TOUTONS 15

Chives, molasses, sweet butter

MAIN COURSE

DUBLIN CODDLE 25

Local sausage, double smoked bacon, onion, potatoes, pearl barley, Breton Brewing Co. Red Coat traditional Irish ale

GUINNESS LAMB & POTATO STEW 28

Spring peas, turnip, parsnip, carrots

TO FINISH

GUINNESS CHOCOLATE CAKE 12

Bailey's cream cheese frosting, Roe & Co Blended Irish whiskey caramel sauce



Kiju's

Executive Chef - Shaun Zwarun