



*The*  
**Shack**  
Restaurant

A white silhouette of a shamrock, positioned below the word "Shack" and to the left of the word "Restaurant".

*Modern Traditional Irish Restaurant*



“**Flavours of Éire - A History of Irish Cuisine**” takes the reader on a captivating journey through Ireland’s culinary evolution. Restaurateur, David Ellis, traces the vibrant tapestry of Irish food culture.

From ancient Gaelic feasts to today’s culinary renaissance, witness the fascinating transformation of Irish cuisine. Explore hearty stews, the rise of the potato, and the fusion of traditional recipes with global influences. David skilfully navigates the Irish culinary landscape, highlighting key moments, personalities, and recipes.

But this journey extends beyond the kitchen. “**Flavours of Éire**” explores culinary tourism, where Ireland’s allure attracts food enthusiasts worldwide. Whether you’re a history buff or a curious foodie, this book offers a blend of scholarship and storytelling.

**Available FREE**

One Copy per Table

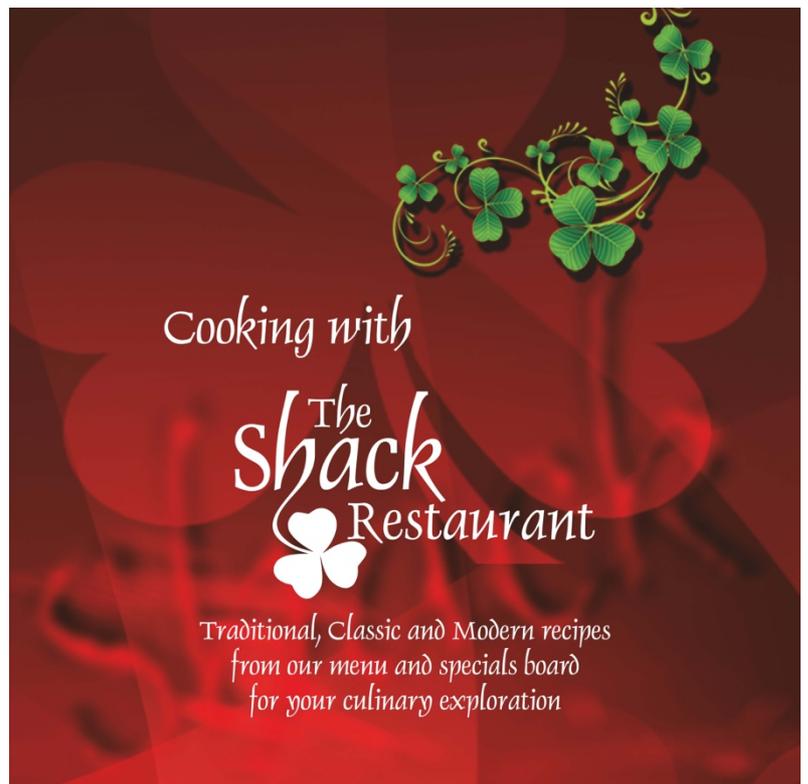
## *Cooking with The Shack Restaurant*

A culinary journey with a twist! This book transports readers through the historic Temple Bar district of Dublin, from its past to the bustling present. Along the way, you’ll explore a brief History of Irish Food, gaining insights into the origins of our traditional dishes. Discover how The Shack team has reimagined old favourites while staying true to Irish heritage.

As the owner of The Shack Restaurant, I share my personal food voyage, spanning over 26 years of serving more than 2.5 million guests from around the world. It’s an honour and a privilege to present this collection of Traditional, Classic, and Modern Irish recipes from our menu and specials board.

Available to Purchase Below

[EBook €14.95](#) - [Soft Cover Book €30.00](#)



# Day Menu

— Served Everyday —  
— From 12 Noon To 5 Pm —

**Cup Of Soup Of The Day ... €7**  
Ask The Server For Details.

**Traditional Irish Breakfast ... €12.50**  
Eggs, Sausages, Bacon, Grilled Tomato, Black & White Pudding. Served With Hot Toast.

**Bacon and Cabbage ... €13.50**  
Loin of Irish Bacon on a Bed of Buttered Cabbage.  
Served With Parsley Cream Sauce.

**Pulled Pork Burger ... € 13.75**  
Slow Roasted Pork With A Hint Of Garlic And Ginger BBQ Sauce.  
Served In A Toasted Blaa With Chunky Chips.

**Baked Potato ... €10.50**  
Full Baked Potato filled with crispy bacon and Irish cheese.

**Fish Finger Sandwich ... €15.00**  
Grilled sourdough Panko Breaded Hake Goujons with Tartare Sauce and Pickled Onions 1(wheat)  
3,4,13

**Breakfast Muffin ... €15.00**  
Smoked Salmon with Poached Eggs and Hollandaise Sauce  
1(Wheat) 2,3,4

**Arán Sourdough na Maidine ... €12.95**  
Grilled Sourdough Scrambled Eggs, Crispy Bacon, Guacamole and Cherry Tomatoes  
1(Wheat,) 3,4



# A La Carte Menu

— Served From 12 Noon To 11 Pm Daily —

## STARTERS

### **Dublin Seafood Chowder ... €10.50**

A Selection of Seafood and root vegetables cooked in a Creamy White Wine Stew.

### **Cup of Soup ... €7**

Big Hearty Cup of homemade soup. Ask the Server for Details.

### **Irish Cider Mussels ... ½ Kg. €10.50**

Mussels in their shells, poached in Irish Cider and finished with cream and fresh herbs.

### **Chicken Wings ... €9.95**

Deep-fried till crispy and tossed in our own Shack Sauces.  
Shack hot and spicy sauce or Home Made barbeque Sauce.

### **Shack Pate ... €9.95**

Homemade Chicken Liver and smoked Irish bacon Pate served with Cumberland sauce.

### **Oak Smoked Irish Salmon ... €12.95**

Irish Smoked Salmon served with pickled cucumber and red onion.

### **Prawns in HOT Oil .... € 11.75**

Prawns Cooked in Irish Rapeseed Oil, with Garlic & a hint of Chilli.  
Served with Home Made Brown Bread.

### **Crispy Calamari .... €9.95**

Salted crispy Calamari, Deep Fried and served with Garlic Mayonnaise.

### **Bacon & Cabbage Croquettes ... €7.00 Per Unit**

with Parsley Mayonnaise. 1(wheat), 2

### **Whipped Goats Cheese ... €7.00 Per unit**

with Irish Honey Cracked Pepper Crackers 1(wheat), 2,3 13



## STARTERS TO SHARE Min 2 Persons

### **Rogha na gCáis ... €12.95 Per Person**

Selection of Irish Cheeses, (Ask Server for Todays Selection). Served with Celery, Chutneys, Pickles, Grapes and Crackers.  
1(Wheat), 2,7,13

### **The Celtic Charcuterie ... €12.95 Per Person**

Selection of Cold Irish Meat Cuts, Pate, (Ask Server for Todays Meat Selection), Served with Cornichons Relish, Chutney and Home-made brown bread. 1(Barley), 2

### **The Celtic Beart ... €12.95 Per Person**

Selection of Irish Cheeses and Cold Irish Meat cuts, (Ask Server for Todays Selection). Served with Celery, Chutneys, Pickles, Grapes, Cornichons Relish, Chutney and Home-made brown bread. 1(Barley & Wheat), 2,7,13



## SALAD SELECTION

### **Shack Style Salad ... Starter ... €9.50**

Add Hot Chicken +€4 Add Hot Bacon +€2 Add Hot Prawns +€4  
Add Clonakilty Black Pudding +€3

### **Shack Style Salad ... Main Course ... €14.05**

Add Hot Chicken +€6 Add Hot Bacon +€4 Add Hot Prawns +€6  
Add Clonakilty Black Pudding +€5

A bowl of mixed leaves with Vine Tomatoes, Cubes of Dubliner Cheese, Red Onion, Roasted Peanuts, Walnuts, Hazel Nuts, Pine Nuts, and Sunflower Seeds, tossed with Shack Dressing.



## BURGERS

### **Shack Irish Burger ... €19.95**

Two 4oz home-made Irish Brisket Beef with Dubliner Cheese and Bacon, Onions, Tomato and Lettuce, Served with Tomato Relish on a Toasted Blaa with Home Cut Chips.

### **Chicken Fillet Burger ... €19.95**

Buttermilk Marinated 8oz Chicken Breast Butterflied, with Dubliner Cheese, Onions, Tomato and Lettuce, Shack Relish & Toasted Blaa. Served with Home Cut Chips.



## TRADITIONAL IRISH

A Selection of dishes that are part of our heritage and a Tradition in their own right.

### **Irish Stew ... €21**

A traditional Stew of Lamb, Carrots, Onions, and Potatoes.

### **Irish Bangers and Mash ... €19.50**

Gourmet pork sausages, served on a bed of Colcannon with a red onion gravy

### **Beef Ireland .... €21**

A Stew of Beef with Mixed Peppers, Onions, Dumplings, Garlic, Red Wine, and Grain Mustard.

### **Lamb Shank ... €24**

Slow Braised Lamb Shank on an Irish Cabbage and Red Wine Gravy Sauce bed.

### **Beef cheek ... €25.00**

Slow cooked in red wine on a bed of champ potato with a rich red wine sauce. recommend a wine to accompany.



## POULTRY

### **Chicken Shack ... €18.95**

Breast of Chicken with Fresh Tomato, Garlic, Button Mushroom, and Fresh Cream.

### **Irish Whiskey Chicken ... €18.95**

Breast of Chicken served with Irish Whiskey, Cream Sauce Garnished with Black Pudding.

### **Chicken Tagliatelle ... €18.95**

Diced Breast of Chicken, Smoked Bacon, Onion, and Mushrooms.  
Tossed with Fresh Tagliatelle and Tomato Sauce.

### **Chicken Connemara ... €18.95**

Breast of Chicken pan-fried with Irish Mist,  
Smoked Bacon, Button Mushrooms, and Fresh Cream.



## SEAFOOD

### **Fillet of Salmon ... €25.25**

Pan-fried centre Cut of Fresh Salmon  
cooked with an Irish Gin and Pink Peppercorn Cream Sauce.  
Add Prawns +6.00

### **Fish & Chips ... € 22.95**

Fillet of fresh Cod coated in Beer Batter and golden fried.  
Served with mushy Peas, Chips and Tartar Sauce.

### **Dublin Seafood Chowder ... €22.95**

A Selection of Seafood and root vegetables,  
cooked in thick creamy White Wine Stew.



## **BEEF**

All Beef on our menu is 100% Grass - Fed and Irish quality Assured.

### **10oz Fillet Steak ... €39**

Char-Grilled Fillet Steak Cooked to your Liking.  
Garnished with sautéed mushrooms and onions.

### **10oz Irish Rib Eye Steak ... €35**

Char-Grilled Rib Eye Steak Cooked to your Liking  
To accompany your Steak Select one Sauce:

Mixed Peppercorns & Brandy.  
Garlic Butter  
Irish Whiskey Sauce  
Shack Sauce – Garlic, Cream & Fresh Tomato



## **VEGETARIAN**

### **Fresh Pasta ... €18**

Forest Mushrooms, Onions, and Fresh Herbs tossed with  
Fresh Tagliatelle and Finished with Truffle Oil and Fresh Cream.

### **Irish Style Nachos ... €18**

Crispy Potatoes Topped with Tomato Salsa, Sour Cream, Jalapenos,  
Guacamole and Dubliner Cheese.

### **Traditional Potato Pancake ... €18**

Potato Pancakes Served with Char-Grilled Vegetables, Roast Garlic Red Pepper Essence.



## **SIDE SELECTION**

Per Portion €6

Roasted Root Vegetables – *Selection of Root Vegetables, Roasted.*  
Side Salad – *Mixed leaves with ribbons of Cucumber, Carrot, Vine Tomatoes,  
and Red Onion, Tossed with Shack Dressing.*  
Mashed Potatoes – *Creamy Mashed potatoes with Irish Butter*  
Broccoli – *Broccoli Tossed in Irish butter*  
Chunky Chips – *Hand Cut Chunky Chips and Deep Fried in Sunflower Oil*  
Buttered Cabbage – *Green Cabbage tossed with Irish Butter*  
Champ – *Creamy mashed potatoes with finely chopped scallions and Irish Butter*  
Platter of Home Made Brown Bread and Irish Butter €3.50

## *Dessert Menu*

*€7.95*

**Chocolate Biscuit Cake with Cherries glaze. \*1,2,I4**

Chocolate Biscuit Cake Made from The Finest Irish Chocolate, brandy,  
Glazed Cherries, and Digestive Biscuit.

**Trinity Mess. \*3,I4**

A take on the traditional Eaton College Pavlova.  
Crushed Meringue with Fresh Cream and Strawberries. Served in a Glass.

**Hot Apple Pie. \*1,2,3,I4**

A Traditional Apple Pie with Home Made Custard

**Baileys Cheese Cake. \*1,2,3,I4**

Bourbon Biscuit Base, Topped with Whipped Creamed Cheese.  
Laced with Bailey's Irish Cream

**Ice Cream. \*2,3,8,I4**

Choose from a Selection of Wexford Ice Creams: Ask your Server



# Coffees Menu

**Americano ... €3.50**  
Regular or Decaffeinated

**Cappuccino ... €3.95**  
Milky n Frothy with a Marshmallow on the side  
**\* 2. I4**

**Espresso ... €2.95**  
Small n Strong

**Double Espresso ... €3.95**  
Double n Strong

**Hot Chocolate & Marshmallows ... €4.25**  
Creamy Premium Chocolate Drink  
**\* 2. I4**

**Irish coffee 0.0% Alternative Whiskey... €8.50.**  
Double espresso, Rebel Whiskey 0.0%, Brown Sugar and  
Floated with Fresh Cream  
**\* 2. I4**

**Shack Coffee ... €8.50**  
Ruby Port, Double Espresso, whiskey Alternative, Irish honey,  
topped with fresh cream  
**\* 2. I4**

# Teas Menu

**Peppermint Tea ... €3.50**  
Fresh & Minty

**Fruit Tea ... €3.50**  
Fruity & Healthy

**Green Tea ... €3.50**  
Natural Green Tea

**Camomile Tea ... €3.50**  
Calming & Soothing

**Breakfast Tea ... €3.50**  
Regular Irish Breakfast Tea

**Lemon and Ginger Tea ... €3.50**  
Fresh and Healthy

# *Irish Wines*

**Glass / Bottle**

## *Llewellyn's Orchard Vineyard*

**IRL1. Lusca Rondo Red. Ireland** **€23/€85**

Irish Grand Gold 2024 Winner This Irish red wine is a new variety of grape, rich and packed with dark fruits character, medium to full bodied, nicely mouth filling. Soft and plum finish

**IRL2. Lusca Sparking Rose. Ireland** **€99**

Good refreshing acidity, with reminiscent of French Champagne with notes of summer red berries.

## *Wicklow's Way Berry Wines*

**IRL3 Moineir Irish Strawberry Wine. Ireland** **€18/€65**

Stunning Strawberry wine , made in ~Ireland from locally grow strawberries, Perfect for food lovers and the ones want local drink and food experience

**IRL4. Moineir Irish Raspberry Wine. Ireland** **€18/€65**

Hand made in the lush, green country side of County Wicklow, intense flavour and aroma of the berries, light bodied, off dry style.

**IRL5. Moineir Irish Blackberry Wine. Ireland** **€18/€65**

Absolute treat for the senses, delicious taste of Ireland's autumn blackberries

## *Award Winning Kinsale Irish Meads*

*Mead is world's oldest alcoholic drink. It is made from fermented honey and dates back at least 9500 years and it woven through Irish history*

**IRL6. Atlantic Dry Mead, Irish. Ireland** **€9/€45**

Gold at the international Mazer Cup. Crisp with a lovely citrus floral aroma and long lingering hints of honey

**IRL7. Wild Red Mead** **€9/€45**

Gold at the Blas na hEirean. Ireland. Tart Wexford blackcurrants beautifully balanced with sweet, dark cherries and hint of honey. Smooth finish

**IRL8. Award Winning Hazy Summer Mead. Ireland** **€9/€45**

Gold at IMC, Silver at European MMC. Lovely burst of summer berries, fruity with generous strawberries and raspberries on the nose. A zingy off-dry finish.

# *House Wine Selection*

Glass / Bottle

- 1. Le grand Noir France Sauvignon blanc (White)** €7.50 / €30.00  
Crisp and refreshing, showing bright citrus, with lively acidity and zesty finish
- 2. Le Grand Noir Cabernet Sauvignon France (Red)** €7.50/ €30.00  
Medium bodied and smooth, with ripe blackcurrant and plum flavour, hint of spice on the finish

## *Premium House Wine Selection*

- 3. Corryton Burge, Chardonnay ,Australia (White)** €8.00 /€32.00  
A lively, round and Creamy South Australian Chardonnay, with a hints of peach and pear.
- 4. Corryton Burge , Shiraz , Australia (Red)** €8.00/ €32.00  
This Full-bodied wine has chocolate, coffee and ripe raspberry aromas

## *Rose House Selection*

- 5. Bellefontaine Rose ( Greneche ) France** €8.00 / €32.00  
Delightful French Rose, pale raspberry pink, with appealing soft berry aromas, fresh summer fruits and crisp Finish
- 6. Maurius Peyoy Provance rose France** €38.00  
This Provance rose is dry and delicate, with fresh strawberry, , citrus notes, crisp and refreshing

## *Sparkling and Champagne Selection*

- 7. Maschio, Prosecco Frizante , Italy** €32.00  
Light straw yellow in colour with a lively froth. On the nose white peach and orange blossoms.
- 8. Castillio Perlada Cava Spain** €48.00  
Bright and lively, showing green apple, citrus and subtle brioche notes, fine bubbles and clean
- 9 Maschio, Prosecco Snipes , Italy (200ml)** €15.00  
The bouquet is fresh, fruity & aromatic
- 10. Joseph Perrier Brut Reserve NV** €85.00  
Quintessential Champagne

# *White Wine Selection*

Glass / Bottle

- 11. Kapuka , Marlborough, New Zealand** €9.50 / €38.00  
Bright zingy fresh aromas of gooseberry, dried herb, citrus & tomato leaf, balanced with fresh citrus lime flavour
- 12. Via Nova , Pinot Grigio, Italy** €8.00 / €32.00  
Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is very easy to drink dry white with medium alcohol and a gorgeous lingering finish
- 14. La Madonne Picpoul de Pinet , France** €34.00  
A wine with a lovely crystal colour, great freshness and flavours of grapefruit, lime , peach and lemon, rich and generous with a fine acidity
- 15. Le Chateau Tourrain France** €36.00  
Dry white wine, with clean fresh aromas of green apples and kiwi fruits, a pallet of ripe gooseberries and elderflower
- 16. Dr Loosen Germany Riesling** €38.00  
Fresh and delicately fruity, peach , apple and citrus notes, bright acidity, dry-off finish
- 17. Villa Haas, Gruner Veltiner Austria** €38.00  
Dry and elegant, pear and green apple, gentle white pepper spice, crisp Finish
- 18. Don Pedro albarino Spain** €40.00  
Lively and aromatic, with a juicy stone fruit, and a touch of salinity, fresh and vibrant finish
- 19. Fontanafreda Gavi di Gavi. Italy** €50.00  
Ample nose, intense bouquet, floral notes, vanilla, lemon and apples.  
On the palate, dry, full-bodied, well-balanced and elegant.
- 20. Chateau de Sancerre. France** €65.00  
Typical Sauvignon blanc nose with floral accents and smokey, flinty nuances.  
Complete balance of fruit with some fresh citrus.

# Red Wine Selection

Glass / Bottle

- 21. Navarro Correas Malbec, Argentina** €8.00 / €32.00  
Aromas and flavours of plums and violets, with a soft spicy notes of pepper. Fruity ,  
Fresh and balanced
- 22. Navarro Correas Malbec reserva, Argentina** €40.00  
Full bodied and generous, packed with blackberries, dark plums and hints of chocolate
- 23. Borgo Montepulciano , Italy** €32.00  
The palette shows some evidence of age with the tannins and fruit  
silky well integrated showing hints of cherry cola
- 24. Mio passo Nero D'avola Italy** €38.00  
Rich and velvety, , with ripe black cherry, supported by smooth tannins and rounded finish
- 25. Bellefontaine Merlot , France** €32.00  
One of France's favourite wines. Rich , vibrant, and aromatic fruit  
showing soft plum and jam flavour
- 26. Vega del Rayo , Rioja, Spain** €36.00  
A modern, vibrant, unoaked Tempranillo from Rioja Alta.  
Fresh cherries and plums, with hint of black pepper and spice
- 27. Vina Salceda Crianza Spain** €9.50 / €40.00  
Smooth and balanced showing red berries, vanilla and subtle oak spice,  
soft tannis and savoury finish
- 28. Chateau Recogne Bordeaux Superieur, France** €42.00  
Structured and elegant offering blackcurrant, dark cherry and cedar notes,  
firm tannis and refined finish
- 29. Ravenswood Lodi, Zinfandel USA** €45.00  
Bold and fruity with ripe blackberry and spicy oak, warm smooth finish
- 30. Villa Belvedere Valpolicella Amarone. Italy** €65.00  
Deep ruby colour, with garnet tints. The flavour is dry, warm and concentrated  
with an elegant spicy finish. Particularly robust and rich.
- 31. Chateauneuf du Pape. France** €70.00  
A broad, ripe, jammy nose, followed by a big, meaty wine with concentrate,  
chunky, spicy red fruits.

## *Wine & Irish Mead Cocktails €15.00*

### *Irish Apple Wine Spritzer*

*White Wine, Apple Juice, Soda Water. Served with Apple Slice*

### *Irish Gold Honey*

*White Wine, Irish Mead & Warm Water. Served with Lemon Peel*

### *Celtic Sangria*

*Red Wine, Irish Mead, Mix Berries, Orange Slice, Cloves and Topped with Soda*

### *Emerald Wine Gin*

*Dry White Wine, Gin 0%, Fresh Mint, Lemon Juice and sparkling water*

### *Celtic Berry*

*Red Wine (Malbec), Blueberries, Orange Slice, Pinch of Nutmeg, and Topped with Soda Water*

### *Chilled Shack Coffee*

*Ruby Port, Iced Coffee, Irish Honey, and Topped with Fresh Irish Cream*

### *Heart of Dublin*

*Whiskey 0%, Ruby Port, Mix Berries, Lemon and Blackcurrant*

## *Prosecco Sparkling Wine Cocktails €10.00*

### *Hugo Spritz*

*- Prosecco, Elderflower syrup & Fresh Mint and soda water, served with lime or lemon wedge*

### *Bellini*

*Prosecco with Peach Syrup,  
Light, fruity and slightly sweet*

### *Mimosa*

*Prosecco with Orange Juice, garnish with fresh orange slice*

### *Rose Spritzer*

*Rose Wine Spritzer with Grenadine syrup, club soda or sparkling water*

### *Rossini*

*Strawberry puree, Prosecco, dash of lemon juice, garnish with fresh strawberry slice*

### *Slainte Mojito*

*Red wine, Rebel Rum (0.0 %), blackcurrant and Lemon and Lime*

# *0.0% Alcohol*

*Same great taste - 0.0% Regrets*

## *Beers 0.0%*

*Draught Lager (Pilsner Style) 0.0% Pint ...€7.50 - 350ml ...€5.25*

*Guinness Draught 0.0% Pint ...€6.75 - Half pint ...€4.95*

*Estrella Galicia 0.0% Bottle 330ml ...€5.25*

*Kopparberg, Cider 0.0% Bottle 500ml ...€6.75*



## *Classics 0.0%*

Rum 0.0% and Coke ... €12

Rebel Whiskey 0.0% and Ginger ... €12

Gin 0.0% and Tonic ... €12

## *Minerals*

€3.75

WB Yeats Irish Water  
Sparkling or Still

Coke

Coke Zero

7Up

Diet 7Up

Orange Juice

Tonic water

Ginger ale

