



THE DUNES BAR

WELCOME TO THE DUNES BAR

DUNES BAR IS NAMED AFTER THE
THE CONTOURS OF CURRACLOE LINKS
GOLF COURSE OPENING IN 2027.
WE TAKE PRIDE IN OUR COMMITMENT TO
SUSTAINABILITY AND SUPPORTING LOCAL.
OUR KITCHEN BRIGADE DEVISE SEASONAL
MENUS REFLECTING IRISH CUISINE
COMPLIMENTED BY INTERNATIONAL
INFLUENCES. RESPECTFULLY SUPPORTING
LOCAL FARMERS AND FISHERMEN WHILE
SHOWCASING THE BEST OF SEASONAL
INGREDIENTS.

DUNES BAR - WHERE NATURE,
COMMUNITY AND CULINARY CRAFTSMANSHIP
COME TOGETHER IN PERFECT HARMONY
ON BEHALF OF THE TEAM HERE AT
RAVENPORT RESORT,
WE WISH YOU A PLEASANT EXPERIENCE

OUR LOCAL HEROES

ATLANTIS SEAFOOD
CULLEN'S FRUIT AND VEGETABLES
QUIGLEY MEATS
PURE OIL
JACKFORD'S GIN AND WHISKEY
TASTY PARLOUR
WEXFORD SPIRITS
SUNSHINE JUICES
KILLOWEN FARM
WEXFORD CREAMERY

OPENING TIMES

FOOD SERVED FROM:

4PM - 9PM FRIDAY AND SATURDAY
4PM - 8.30PM BANK HOLIDAY SUNDAYS

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide,
10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)
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allergens are used in the Kitchen*



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SMALL PLATES

PULLED IRISH BEEF TACOS €12

JALAPENO, GRATED CHEDDAR, GUACAMOLE, SOUR CREAM
(1,2,9,11GLUTEN,13)

DUCK SPRING ROLLS €12

SOY AND SWEET CHILLI SAUCE (2,8,11GLUTEN)

BBQ CHICKEN WINGS €12

HOT AND SPICY, COOLING BLUE CHEESE DIP (2,7,1)

CRISPY CALAMARI €13

SAFFRON AIOLI (1,2,4,7,11GLUTEN)

KILMORE QUAY FISH CAKE €12

HOME-MADE TARTARE SAUCE (1,2,4,5, 11GLUTEN)

PRAWNS PIL PIL €14

GARLIC AND CHILLI BUTTER, TOASTED SOURDOUGH (1,2,3, 11GLUTEN)

GOATS CHEESE CROSTINI €8

RED ONION JAM, PESTO (1,2,9,11 GLUTEN)

PATATAS BRAVAS (V) €7

SMOKED PAPRIKA MAYO (2,9,13)

ADD PARMESAN - 50C EXTRA

ADD CHEESY JALAPEÑO SAUCE - €1 EXTRA

VEGAN DISHES

VEGAN CHEESE SALAD €13

SEMI DRIED TOMATO, GRILLED PEACHES, BUTTERNUT SQUASH,
LEAVES, PUMPKIN SEEDS, BLACK SESAME SEEDS, BASIL EMULSION (SP,SS)

PLANT BURGER €19

CHEESE, BEETROOT BRIOCHE, LETTUCE, TOMATO, BALLYMALOE,
SKINNY FRIES (WH1,SP,SS)

RAVENPORT RED THAI CURRY €18 (VE)

MILD SPICED CURRY, MANGO CHUTNEY,
PAPADUM, BASMATI JASMIN RICE (2,9,13)

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LARGE PLATES

PRIME BEEF BURGER €22

TOMATO RELISH, SMOKED PAPRIKA MAYO, TOMATO,
WEXFORD CHEDDAR, BACON, CRISPY LETTUCE (1,2,11WHEAT,13)

RED THAI CHICKEN CURRY €23

MILD SPICED CURRY, MANGO CHUTNEY,
POPPODOM, BASMATI JASMINE RICE (2,9,13)

STEAK SANDWICH €24

6OZ STRIPLOIN STEAK, MELTED MOZZARELLA, GARLIC
CIABATTA, CRISPY ONIONS, SKINNY FRIES
(WH1,EG,SP,MK)

BUTTERMILK CHICKEN BURGER €22

BABY GEM, BRIOCHE BUN, TOMATO,
HOUSE SLAW, GARLIC CHILLI AIOLI, SKINNY FRIES
(WH1,MK,MD,SP)

FRESH FISH AND CHIPS €23

FISH OF THE DAY, CRISPY BATTER, MUSHY PEAS,
TARTAR SAUCE, SKINNY CHIPS (2,5,9,11WHEAT)

ATLANTIC SALMON €24

RED PEPPERS, COCONUT, LEEKS, SHRIMP, BEURRE BLANC
(1,2,3,9)

MONKFISH SCAMPI €24

DRESSED LEAVES, SKINNY FRIES, TARTAR SAUCE (5,9)

GRAZING PLATE €14

HUMMUS, SUN DRIED TOMATO AND OLIVE TAPENADE, SPICY NUTS, HALOUMI (1,7,10)

CHARCUTERIE BOARD €17

SALAMI, CHORIZO, PROSCIUTTO, PICKLES, MUSTARD, SOURDOUGH (2,9,11 GLUTEN,13)

SIDES

SKINNY FRIES €5 (SP)

MIXED LEAF SALAD €5

TOMATOES, RED ONION, BALSAMIC (SP)

CREAMY MASHED POTATO €5 (SP,MK)

ROAST ROOT VEGETABLES €5 (SP)

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DESSERTS

APPLE CRUMBLE €10

CRÈME ANGLAISE, VANILLA ICE CREAM (1,2,9,11WHEAT)

CHEESECAKE OF THE DAY €10

VANILLA ICE CREAM, RED BERRY COULIS (1,2,11WHEAT)

ETON MESS €10

MERINGUE, RED FRUIT, CHANTILLY CREAM, MINT (1,2,9)

BROWNIE €10

CHOCOLATE SAUCE, VANILLA ICE CREAM (1,2,9,11WHEAT)

GLENFIELD FARM ICE CREAM €9

BUTTER BISCUIT SAND (1,2,6,8,10)

IRISH CHEESEBOARD €16

HOUSE CHUTNEY, GRAPES, HOUSE BISCUITS

VEGAN DESSERTS

BANANA AND CHOCOLATE CHIP BROWNIE €9

VANILLA ICE-CREAM, CHOCOLATE SAUCE (WH1)

TRIO OF MINI CHEESECAKES €9

SORBET, FRUIT COMPOTE (WH1)

SELECTION OF SORBETS €8

FRESH FRUIT (SP)

HOT BEVERAGES

TEA €4

HERBAL TEA €4.5

AMERICANO €4

CAPPUCCINO (MK) €4.5

ESPRESSO €4.3

DOUBLE ESPRESSO €6

FLAT WHITE (MK) €4.5

LATTE (MK) €4.5

IRISH COFFEE €9.5

BAILEYS COFFEE €9.5

FRENCH COFFEE €9.5

CALYPSO COFFEE €9.5

HOT WHISKEY €8

BRANDY & PORT €9.5

HOT CHOCOLATE (MK) €7

MOCHA (MK) €7

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