AVOCA | 1723

ALL-DAY BRUNCH

MONDAY - SUNDAY
9AM - 5PM

It all began in 1723, in a little weaving mill. Today, our spirit of creativity and craft lives on in everything we do. Inspired by our Wicklow heritage, we celebrate the finest of Irish ingredients, prepared with care. Many of these dishes feature in our best-selling cookbook, bringing a taste of Avoca to your home.

WEAVE IT YOUR WAY

Start with one of our delicious base plates, then make it your own!

1 + 2 + 3

PICK A BASE · DESIGN YOUR PLATE · GET SAUCY

...or freestyle it!

1 PICK A BASE

this one's self-explanatory, pick one...

Featured in our COOKBOOK OUR FAMOUS BUTTERMILK PANCAKES	8
FRENCH TOAST WAFFLES	8
AVOCADO & FETA ON SOURDOUGH	9.5
BACON & SCRAMBLED EGGS	11
CAESAR SALAD	9

2 DESIGN YOUR PLATE

why choose only one, add all of your favourites...

ORGANIC SMOKED SALMON	+7 EACH
FRIED CHICKEN	
SMASHED IRISH BEEF PATTY	
SLOW-COOKED BBQ PULLED PORK	
RUSTIC FRIES	
IRISH STREAKY BACON	+5 EACH
IRISH FREE-RANGE EGGS, POACHED OR SCRAMBLED	
IRISH SAUSAGE	
SMASHED AVOCADO	
CRISPY HASH	
O'NEILL'S BLACK PUDDING	
Featured in our COOKBOOK OUR FAMOUS BROWN BREAD & BUTTER	+4 EACH
GRILLED CHERRY VINE TOMATOES	
Featured in our COOKBOOK OUR FAMOUS RAINBOW SLAW	
FIELD MUSHROOM	
BEETROOT HUMMUS	
Featured in our COOKBOOK OUR FAMOUS BUTTERMILK PANCAKE	
TOASTED CROISSANT BUN	
FRENCH TOAST WAFFLE	
SOURDOUGH TOAST & BUTTER	

RAVENOUS?
Loom it large and try:
French toast + Pulled pork + Sriracha + Crispy onions + Cheese sauce + Bacon
Being baaaaad...

GET FIELD-BODY READY
Try something lighter:
Avocado & Feta on Sourdough + Beetroot Humus + Cashew Dukkah

3 GET SAUCY

The finishing touch....

POURING CHEESE	MACADAMIA PRALINE	+3 EACH
CHIPOTLE HOLLANDAISE	CRISPY SHALLOTS	
FIRECRACKER HOT SAUCE	CASHEW DUKKAH	
MIXED BERRY COMPOTE	SPICE BAG SEASONING	
CAESAR DRESSING		
BACONNAISE		
CURRY SAUCE		
SRIRACHA		
HOT HONEY		
MANGO & JALAPENO MARMALADE		
MAPLE SYRUP		
CHOCOLATE SAUCE		
VANILLA MASCARPONE		

ALL-DAY FAVOURITES

THE FULL MILL 19
Irish sausage, two rashers of streaky bacon, scrambled free range eggs, grilled cherry vine tomatoes, O'Neill's black pudding, crispy hash and our famous brown bread.

AVOCA CRAB SALAD 24
Lambay Island dressed white crab, toasted brioche, pickled fennel, pink grapefruit, apple, radish, mixed leaf.

WEAVER'S BRUNCH 17
Gruyère & Irish Gubbeen cheese and onion toastie, spiced tomato soup, pickles.

CAULIFLOWER TACOS 18
Spiced charred cauliflower, cashew cream, our rainbow slaw, cashew dukkah, mango and jalapeño marmalade.

TURKISH EGGS 16
Salted garlic & dill yoghurt, poached free-range eggs, smoked chilli butter, sourdough shards.

CROISSANT BURGER 24
Crispy fried chicken or smashed Irish beef patty, Irish streaky bacon, pouring cheese, baconnaise, toasted croissant bun & rustic fries.

SEAFOOD SPICE BAG 22
Crispy calamari, cod bites, sweet pepper, onion, red chilli, spice mix, curry sauce.

SLOW-COOKED BBQ PULLED PORK STACK 22
BBQ pulled Irish pork, crispy hash, free-range poached egg, crispy shallots, chipotle hollandaise.

A service charge of 10% applies to tables of 6 or more. All our beef is sourced from Irish farms. For allergen information, please ask a member of staff. If you have any allergies, please inform a member of staff. Please note that while we take every care to notify you of the allergen ingredients present in our food, due to the nature of our business, we cannot guarantee that foods will be free from other allergens present in the kitchen environment and surroundings.

FIND US TASTY? TAG US
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ALL-DAY BRUNCH

RISE & SHINE

RHUBARB & CUSTARD ORGANIC PORRIDGE 14
Vanilla mascarpone, Irish rhubarb

BEST EVER GRANOLA 13
Our famous granola, Greek yoghurt, mixed berry compote & honey

THE MILL MUFFIN 16
Double sausage patties and a fried egg in a toasted muffin, topped with sriracha and melted cheese sauce.
Served with a stack of extra crispy potato hash

GREEDY GRAZER

OUR FAMOUS FRESHY BAKED AVOCA SCONE 6
Glenilen butter, Glenilen clotted cream, Avoca jam

DOUBLE BAKED ALMOND CROISSANT 5.5

BRETZEL BAKERY CINNAMON SWIRL 5.5

SELECTION OF AVOCA CLASSIC CAKES 8.5
Please ask a member of our flock for today's selection

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SCAN HERE TO EXPLORE MORE ABOUT OUR HISTORIC MILL

SOMETHING TO DRINK?

HOT DRINKS

AMERICANO	4.3
FLAT WHITE	4.6
LATTE	4.95
CAPPUCCINO	4.95
MOCHA	5.4
MACCHIATO	4.2
ESPRESSO	3.6
DOUBLE ESPRESSO	4.2
HOT CHOCOLATE	5.25
BREAKFAST TEA	3.5
MINT TEA	3.85
EARL GREY TEA	3.85
CHAMOMILE TEA	3.85
GREEN TEA	3.85

COLD DRINKS

AVOCA APPLE & ELDERFLOWER	4
AVOCA CLOUDY APPLE	4
COCA COLA / DIET COKE / COKE ZERO	4
FANTA / SPRITE	4
BLACK CASTLE FIERY GINGER BEER	5
BLACK CASTLE BERRY BRAMBLE STING	5
MCDAID'S ORANGE CREAM	5
MCDAID'S SMOOTH BANANA SODA	5
JARRITOS PINEAPPLE / MEXICAN COLA / LIME	5
STEEPER CULTURE KOMBUCHA	6

"THE HAYMAKER" LEMON & GINGER
"LIGHTNING MCGREEN" GREEN TEA CLASSIC
"THE TURMENATOR" TURMERIC & ORANGE
"THE GOOD APPLE" GREEN TEA WITH APPLE

WINE
Please ask a member of our flock for our full drinks list

COCKTAILS

MIMOSA 11
Fresh orange juice and sparkling wine

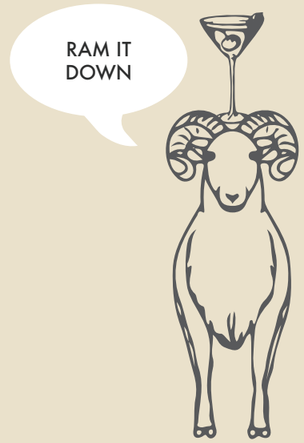
PEACH BELLINI 11
White peach, prosecco

BLOODY MARIA 12
Ruby port, tomato juice, lemon, Worcestershire Sauce a hint of hot sauce.

APEROL SPRITZ 11
Aperol, prosecco, soda, orange slice

HUGO SPRITZ 11
Elderflower liqueur, prosecco, soda

SANGRIA ROSE 11
Rose wine, elderflower, lemon, soda



AVOCA AT HOME *Why not take me home?* 27.95
Dishes inspired by Ireland's No. 1 Best-Selling Cookbook