



LUNCH

MENU

BAKERY

Our pastry chef bakes in-house from scratch each morning.
Cakes can be pre-ordered with 24 hour notice

SCONES	€2.90
fruit/porridge/special	
HOMEMADE SAUSAGE ROLL	€4.50
TREACLE BROWN BREAD LOAF	€4.50
COOKIES	€2
ENERGY BALLS	€2.50
CHOCOLATE BROWNIES	€4
TRAY BAKES	€3.70
MUFFINS	€2.90
CAKE SLICES	€4.70
GRANOLA BARS/RAW BARS	€3.50
VEGAN SAUSAGE ROLL 	€4.50

COFFEE

We pour the "Great Taste Award" winning Fixx Coffee.
All our coffees are made with a double shot of espresso

ESPRESSO	€2.40
MACCHIATO	€3
AMERICANO	€3
CAPPUCCINO / LATTE	€3.30
MOCHA	€3.50
FLAT WHITE	€3.20
ICED CARAMEL LATTE	€4.50
CHAI LATTE	€3.20
HOT CHOCOLATE	€3.20
+ MARSHMALLOWS	50c
KIDS HOT CHOC	€2.20
FLAVOURS/EXTRA SHOT/ SOYA/ALMOND/OAT MILK	50c
LYONS TEA	€2.50
SOLARIS HERBAL TEA	€3



VEGAN



VEGETARIAN



GLUTEN FREE



AVAILABLE VEGAN

Please ask your server for details



AVAILABLE GLUTEN FREE

Please ask your server for details

LIGHT BITES

SOUP OF THE DAY



€4.50

Served with our treacle bread

WINGS

€8.90

Chicken wings with buffalo or bbq sauce
+ Cashel blue cheese dip

HOMEMADE CHICKEN GOUJONS

€7.90

with choice of dipping pot

SANDWICHES

Served with our purple slaw



PULLED FREE RANGE ROAST CHICKEN

€10

Gubbeen chorizo + cajun spices + roast peppers
+ red onion + mozzarella on our firebrick focaccia

CONNEMARA SMOKED SALMON + CHILLI HUMMUS

€10.50

On our treacle bread + dressed leaves + pickled
red onion + dill + capers + pomegranate syrup

RICHARD'S ROAST OF THE DAY CIABATTA

€10

See today's carvery roast + gravy dipping pot

VEGGIE MELT



€9.5

Galway Goat Farm goats cheese + our basil pesto +
hummus + roast Mediterranean veg on toasted wrap

THICK CUT HOUSE BAKED HAM + SMOKED APPLEWOOD MELT

€9.50

On firebrick focaccia + spring onion + our tomato
chutney

SALADS

Served with a slice of our homemade treacle bread

GALWAY GOAT FARM GOATS CHEESE

€14.50

Roasted beet + squash chunks + caramelised red
onion + toasted hazelnuts + leaves + seeds +
raspberry dressing



ADD PULLED ROAST FREE RANGE CHICKEN

€2

LOCAL SUPPLIERS

We are proud to support the following local suppliers:

Uncle Matt's Farm, Galway Goat Farm Goats Cheese,
Moycullen Meats, Le Petit Délice, Musgraves Galway,
Moycullen Seafoods and Gilligan's Farm.

ALLERGEN MENU AVAILABLE ON REQUEST
OUR BEEF IS 100% IRISH

BIGGER BITES

RICHARD'S ROAST OF THE DAY €14.50

Served with all the trimmings

(AVAILABLE IN SMALLER PORTION) €10

WILDLANDS CHICKEN + SWEET POTATO CURRY €13.50

Free range chicken + chunky veg + rice + firebrick garlic focaccia



MOYCULLEN SEAFOODS FISH + CHIPS €15.50

Beer battered fish of the day + house fries + minty peas + our own tartare

VEGETARIAN DISH OF THE DAY

See specials board

HOMEMADE 8oz GILLIGAN'S BEEF BURGER €14.90

Streaky bacon + smoked applewood cheese + gherkin + tomato on a brioche bun + house fries + tomato relish side

SIDES

FRIES €4

Triple cooked house fries + sea salt

LOADED FRIES - BACON €6.50

House fries + bacon lardons + shaved parmesan + white cheddar + homemade garlic aioli

LOADED FRIES - GUBBEEN CHORIZO €7.50

House fries + Gubbeen chorizo + caramelised red onion + shaved parmesan + white cheddar

HOUSE SIDE SALAD €3.50

Uncle Matt's leaves + seeds + pickles + house dressing

HOUSE DIPPING POTS

ROAST GARLIC MAYO €1.20

SWEET CHILI MAYO €1.20

KIDS CORNER UNDER 12s

PASTA + CHICKEN + HOMEMADE TOMATO SAUCE + CHEESE €7.50

HOMEMADE CHICKEN GOUJONS + FRIES €7.50

GILLIGAN'S BEEF BURGER + FRIES €7.50

WILDLANDS HOMEMADE CHICKEN CURRY + RICE €7.50

NAPOLI FIREBRICK OVEN PIZZA

We cook all our pizzas fresh to order using our own 48 hour proven dough and a fusion of local + Italian ingredients
All pizzas are 12"

1. MARGHERITA €13.50

Mozzarella + tomato + basil

2. PEPPERONI €14.50

Italian pepperoni + mozzarella + caramelised red onion + jalapeno + parmesan

3. POTATO AND SAUSAGE PIZZA BIANCA €15

Spicy sausage + rosemary garlic potato

4. CAJUN CHICKEN €14.90

Slow roast pulled chicken + cajun spice + roast peppers + caramelised red onion

5. VEGGIE €14.90

Galway Goat Farm goats cheese + peppers + red onion + courgette + rocket + pesto drizzle

6. PARMA €15.50

Parma ham + buffalo mozzarella + rocket + parmesan + extra virgin olive oil

7. HAWAII €14

House baked ham + mushroom + pineapple

ADD EXTRA TOPPING €1.50

SWAP FOR GLUTEN FREE BASE €2

All pizzas except no. 3 use gluten free ingredients

BRUSCHETTA

GARLIC + MOZZARELLA €6.90

+ tomatoes + basil + extra virgin olive oil

GALWAY GOAT FARM GOATS CHEESE €7.90

+ caramelised red onion + our own pesto drizzle

GARLIC FIREBRICK BREAD €3

Add cheese €1

OUR ETHOS

We grow our own vegetables and herbs in our Wildlands vegetable garden on site. We have a zero waste policy in the Olive Tree Kitchen; traditional homemade cooking methods are used, and our Head Chef Richard Casburn's pig gets all the food scraps! All of our takeout food packaging is compostable and eco-friendly.

Cocktail Corner

ESPRESSO MARTINI	€12
Absolut Vanilla Vodka, Kahlúa, FIXX Double Espresso & Sugar Syrup.	
OLD FASHIONED	€12
Buffalo Trace Bourbon, Angostura Bitters, Orange Bitters & Sugar Syrup, garnished with an orange peel.	
PASSIONFRUIT MARTINI	€12
Absolut Vanilla Vodka, Absolut Mango Vodka, Lime Juice, Passion Fruit Syrup, Orange Juice, Egg White & a side of Prosecco.	
MARGARITA	€11
Olmecca Altos Blanco Tequila, Triple Sec, Sugar Syrup & Lime Juice.	
CLASSIC MOJITO	€11
Havana 3 year White Rum, Lime Juice, Sugar Syrup & Fresh Mint, topped with Soda Water. <i>Available in Passionfruit or Strawberry.</i>	
NOJITO (NON-ALCOHOLIC)	€7
PINK LADY	€11
Absolut Raspberry Vodka, Lemon Juice, Cranberry Juice, Strawberry Syrup & Peach Bitters, topped with Soda Water.	
WILDLANDS BRAMBLE	€11
Micil Gin, Lemon Juice, Crème de Mure & Sugar Syrup, topped with Soda Water.	

Ciders

STONEWELL MEDIUM DRY CIDER 500ML	€6.50
STONEWELL APPLE & PASSIONFRUIT 330ML	€6.00
STONEWELL APPLE & RHUBARB 330ML	€6.00

Beers

HEINEKEN 330ML	€5.50
HEINEKEN ZERO 330ML	€5.00
PERONI 330ML	€5.50
BIRRA MORETTI DRAUGHT	GLASS €3.60 PINT €6.50

Soft Drinks

FÍOR UISCE SPARKLING WATER 250ML/750ML	€2.70	€4.90
FÍOR UISCE STILL WATER 250ML/750ML	€2.70	€4.90
CLASSIC 330ML GLASS BOTTLE	€3	
Coke, Coke Zero, Diet Coke, Sprite, Fanta.		
SAN PELLEGRINO	€2.20	
Sparkling orange + lemon drinks		
WILD ORCHARD	€2.70	
100% natural juices + lemonades		

Prosecco

COLLE DE PRINCIPE, FRIZZANTE - ITALY	BOTTLE
	22.5

White Wine

COLLI EUGANEI FOSSILI, PINOT GRIGIO - ITALY	GLASS	BOTTLE
	6.50	25

The gentle combination of fruity sensations, soft aromatics and intense flavours make for this beautifully elegant wine.

REAL CAMPANIA DE VINOS, VERDEJO - SPAIN	7	27
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This refreshing white has a nose that conjures bright and tropical fruits. With its fruity palate and aromas of fennel balanced beautifully, providing a medium finish.

LES JAMELLES, CHARDONNAY - FRANCE	29
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This golden chardonnay is bursting with aromas of apricot, pear and green apple making it soft yet zesty to taste. The combination of walnuts along with the hint of white florals leaves a slightly buttery finish.

RABBIT ISLAND, SAUVIGNON BLANC - NEW ZEALAND	33
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This pure and flavoursome wine delivers a crisp gooseberry nose alongside some fresh & tropical characters. It is a bright white with a flow of natural acidity that leaves a lasting impression.

Red Wine

MARQUES DE VERDELLANO BOBAL, TEMPRANILLO - SPAIN	GLASS	BOTTLE
	6.50	24

This well rounded and beautifully structured wine, has standout notes of blackberry and raspberry that are persistent through the palate providing a rich and fruity finish.

SANTA ANA, MALBEC - ARGENTINA	7	27
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This is a well-balanced wine, with intense aromas of plum and cherry. It provides a soft and fruity finish.

VINA EGUIA, RIOJA - SPAIN	27
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An elegant palate of ripe fruit is pleasantly presented with aromas of vanilla and coconut, brought together and framed by soft, polished tannins.

GRATI, CHIANTI DOCG - ITALY	30
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A classic Chianti with an opening of cherry and red fruit, woven together beautifully by subtle mineral shadings, and a delicate herbal touch.

Rosé

LA CHEVALIERE, ROSÉ - FRANCE	GLASS	BOTTLE
	7	27

A detailed illustration of an olive tree with a thick, gnarled trunk and a dense canopy of small, dark green leaves. The tree is positioned to the right of the word 'Olive' in the main title.

Olive tree KITCHEN

EVENING

MENU

COCKTAIL CORNER

ESPRESSO MARTINI

€12

Absolut Vanilla Vodka, Kahlúa, FIXX Double Espresso & Sugar Syrup.

OLD FASHIONED

€12

Buffalo Trace Bourbon, Angostura Bitters, Orange Bitters & Sugar Syrup, garnished with an orange peel.

PASSIONFRUIT MARTINI

€12

Absolut Vanilla Vodka, Absolut Mango Vodka, Lime Juice, Passion Fruit Syrup, Orange Juice, Egg White & a side of Prosecco.

MARGARITA

€11

Olmecca Altos Blanco Tequila, Triple Sec, Sugar Syrup & Lime Juice.

CLASSIC MOJITO

€11

Havana 3 year White Rum, Lime Juice, Sugar Syrup & Fresh Mint, topped with Soda Water.

Available in Passionfruit or Strawberry.

NOJITO (NON-ALCOHOLIC)

€7

PINK LADY

€11

Absolut Raspberry Vodka, Lemon Juice, Cranberry Juice, Strawberry Syrup & Peach Bitters, topped with Soda Water.

WILDLANDS BRAMBLE

€11

Micil Gin, Lemon Juice, Crème de Mure & Sugar Syrup, topped with Soda Water.

LOCAL SUPPLIERS

We are proud to support the following local suppliers:

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VEGAN



AVAILABLE VEGAN

Please ask your server for details



VEGETARIAN



AVAILABLE GLUTEN FREE

Please ask your server for details



GLUTEN FREE

ALLERGEN MENU AVAILABLE ON REQUEST
OUR BEEF IS 100% IRISH

LIGHT BITES

SOUP OF THE DAY

€5.90

Served with our treacle bread

CONFIT DUCK LEG

€14.90

Spring onion and water chestnut couscous + Hoisin jus

GARLIC + MOZZARELLA BRUSCHETTA



€6.90

+ tomatoes + basil + extra virgin olive oil

GALWAY GOAT FARM GOATS CHEESE BRUSCHETTA

€7.90

+ caramelised red onion + our own pesto drizzle

WINGS

€8.90

Chicken wings with buffalo or bbq sauce + Cashel blue cheese dip

HOMEMADE CHICKEN GOUJONS

€7.90

Choice of roast garlic mayo or sweet chili mayo dipping pot

LOADED FRIES - BACON

€6.50

House fries + bacon lardons + white cheddar + shaved parmesan + homemade garlic aioli

LOADED FRIES - GUBBEEN CHORIZO

€7.50

House fries + Gubbeen chorizo + caramelised red onion + white cheddar + parmesan

WILDLANDS GRAZING BOARD

Selection of cured Italian meats + Irish cheeses + relish + olives + pickles + flatbread

SMALL BOARD (serves 1 - 2)

€16.90

LARGE BOARD (serves 2 - 3)

€29

KIDS CORNER UNDER 12s

PASTA + CHICKEN + HOMEMADE TOMATO SAUCE + CHEESE

€7.50

HOMEMADE CHICKEN GOUJONS + FRIES

€7.50

GILLIGAN'S BEEF BURGER + FRIES

€7.50

WILDLANDS HOMEMADE CHICKEN CURRY + RICE

€7.50

BIGGER BITES

HOMEMADE 8OZ GILLIGAN'S BEEF BURGER €15.90

Streaky bacon + smoked applewood cheese
+ gherkin + tomato on a brioche bun + house fries
+ tomato relish side

SEAFOOD TAGLIATELLE €22.90

Moycullen Seafoods monkfish, prawns + salmon
in a basil cream sauce + shaved parmesan

GALWAY GOAT FARM GOATS CHEESE SALAD €15.90

Roasted beet + squash chunks + caramelised
red onion + toast hazelnuts + leaves + seeds
+ raspberry dressing



PAN-SEARED HEREFORD 10oz STEAK €26.90

Porcini mushrooms + onions + spinach + shallot
mash + Richard's peppercorn sauce or garlic butter

MOYCULLEN SEAFOODS FISH OF THE DAY €16.50

Beer battered fish + house fries + minty peas + our
own tartare

WILDLANDS CHICKEN + SWEET POTATO CURRY €15.50

Free range chicken + chunky veg + rice +
firebrick garlic focaccia



VEGETARIAN DISH OF THE DAY

See specials board



SIDES

FRIES

Triple cooked house fries + sea salt



€4

GARLIC FIREBRICK BREAD

Add cheese

€3

€1

HOUSE SIDE SALAD

Uncle Matt's leaves + seeds + pickles
+ house dressing

€3.50

SEASONAL ROAST VEG

€3.50

LONG STEM BROCCOLI

€3.50

HOUSE DIPPING POTS

ROAST GARLIC MAYO

€1.20

SWEET CHILI MAYO

€1.20

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Italian pepperoni + mozzarella + caramelised
red onion + jalapeno + parmesan

€14.50

3. POTATO AND SAUSAGE PIZZA BIANCA

Spicy sausage + rosemary garlic potato

€15

4. CAJUN CHICKEN

Slow roast pulled chicken + cajun spice
+ roast peppers + caramelised red onion

€14.90

5. VEGGIE



Galway Goat Farm goats cheese + peppers
+ red onion + courgette + rocket + pesto drizzle

€14.90

6. PARMA

Parma ham + buffalo mozzarella + rocket
+ parmesan + extra virgin olive oil

€15.50

7. HAWAII

House baked ham + mushroom + pineapple

€14

ADD EXTRA TOPPING

€1.50

SWAP FOR GLUTEN FREE BASE



All pizzas except no. 3 use gluten free ingredients

€2

DESSERT

Please ask your server for this evening's Dessert
Menu, all freshly made in house by our Pastry Chef

PROSECCO

	BOTTLE	
COLLE DE PRINCIPE, FRIZZANTE - ITALY	22.5	

WHITE WINE

	GLASS	BOTTLE
COLLI EUGANEI FOSSILI, PINOT GRIGIO - ITALY	6.50	25

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REAL CAMPANIA DE VINOS, VERDEJO - SPAIN	7	27
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GRATI, CHIANTI DOCG - ITALY	30
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A classic Chianti with an opening of cherry and red fruit, woven together beautifully by subtle mineral shadings, and a delicate herbal touch.

ROSÉ

	GLASS	BOTTLE
LA CHEVALIERE, ROSÉ - FRANCE	7	27

CIDERS

STONEWELL MEDIUM DRY CIDER 500ML	€6.50
STONEWELL APPLE & PASSIONFRUIT 330ML	€6.00
STONEWELL APPLE & RHUBARB 330ML	€6.00

BEERS

HEINEKEN 330ML	€5.50
HEINEKEN ZERO 330ML	€5.00
PERONI 330ML	€5.50
BIRRA MORETTI DRAUGHT	GLASS €3.60 PINT €6.50

SOFT DRINKS

FÍOR UISCE SPARKLING WATER 250ML/750ML	€2.70	€4.90
FÍOR UISCE STILL WATER 250ML/750ML	€2.70	€4.90
CLASSIC 330ML GLASS BOTTLE	€3	
Coke, Coke Zero, Diet Coke, Sprite, Fanta.		
SAN PELLEGRINO	€2.20	
Sparkling orange + lemon drinks		
WILD ORCHARD	€2.70	
100% natural juices + lemonades		

COFFEE

We pour the "Great Taste Award" winning Fixx Coffee.
All our coffees are made with a double shot of espresso

ESPRESSO	€2.40
MACCHIATO	€3
AMERICANO	€3
CAPPUCCINO / LATTE	€3.30
MOCHA	€3.50
FLAT WHITE	€3.20
ICED CARAMEL LATTE	€4.50
CHAI LATTE	€3.20
HOT CHOCOLATE + MARSHMALLOWS	€3.20 50c
KIDS HOT CHOC	€2.20
FLAVOURS/EXTRA SHOT/ SOYA/ALMOND/OAT MILK	50c
LYONS TEA	€2.50
SOLARIS HERBAL TEA	€3