

Cénd Mile Fáilte!

Experience the best of both worlds with our menu, where traditional Irish and Australian pub favourites meet contemporary dining. Crafted by our Head Chef, we proudly feature fresh, locally sourced ingredients wherever possible.



Irish Murphy's Hobart



@irishmurphyshobart

LUNCH SPECIALS! 12pm-3pm Weekdays

\$19

IRISH CHICKEN BURGER

Panko-crumbed chicken breast, toasted bun, sriracha mayo, American cheese, lettuce, served with rustic chips

COUNTRY CHICKEN PARMY

Lunch cut Nichol's free-range chicken breast, panko crumb, tomato sauce, mozzarella, served with rustic chips & house salad

COUNTRY CHICKEN SCHNITZEL

Lunch cut Nichol's free-range chicken breast, panko crumb, served with rustic chips, house salad & your choice of sauce

Gather Here Celebrate Always

Whether you envision an intimate gathering or a larger celebration, Irish Murphy's offers a range of distinctive spaces to perfectly suit your needs.



Live Music, Every Day.

We're proud to showcase some of the best talent Brisbane has to offer, a testament to our pub's dedication to live entertainment.

Scan the QR code to see who's taking the stage each night!



FOR THE TABLE TO SHARE		PUB CLASSICS & GRILL	
BOWL OF CHIPS (gf, df, v)	\$12	BANGERS & MASH (gf)	\$28
Rustic chips with tomato sauce CHEEZY GARLIC BREAD	\$ 9	Thick bratwurst sausage (60% pork, 40% beef) with champ mash potato, roast	
Jackman McRoss white sourdough roll, confit garlic butter &	ÞЭ	root vegetables, caramelised onion & house gravy CAPE GRIM BEEF & GUINNESS PIE	\$30
mozzarella cheese		Slow-cooked Guinness-marinated Tasmanian beef with root vegetables	\$3 0
LOADED CURRY FRIES (gf) Poutine-style rustic chips topped with house-made curry sauce & mozzarella cheese	\$17.5	balsamic reduction in a pastry shell, served with mushy peas, champ mash & drizzle of white truffle oil	ı
	\$17.5	DOUBLE BAKED BARAMUNDI (gf, df)	\$32
Panko-crumbed chicken breast pieces with rustic chips & sriracha mayo		Barramundi fillet with Lyonnaise potato, sliced tomato, onion, dill & aromatic oil, baked in foil	
(4)	\$17.5	BEER BATTERED FISH & CHIPS (gfo, dfo)	\$28
Crispy squid with Szechuan pepper, sea salt, rustic chips, tartare sauce & lemon wedge		Tasmanian flathead in house-made beer batter with rustic chips, house	φ20
BREAD, DIPS & PICKLES (df)	\$17.5	salad, tartare sauce & lemon wedge	
Turkish bread with house-made hummus, pickled onion, gherkins & olives		SALT & PEPPER SQUID (df, gfo)	\$28
BURGERS		Crispy squid with Szechuan pepper, sea salt, rustic chips, house salad, tartare	
IRISH CHICKEN BURGER	\$21	sauce & lemon wedge	\$49
Panko-crumbed chicken breast, toasted bun, sriracha mayo,	Ψ-1	BLACK ANGUS SCOTCH FILLET (gf, df0) 140-day grass-fed Black Angus beef, char-grilled to your liking, served with	74 9
American cheese, lettuce & rustic chips MEGA CAPE GRIM BACONATOR	\$26	rustic chips, house salad & your choice of sauce +\$3 with mash and veg	
House-made beef pattie, lettuce, toasted bun, mayonnaise, American	Ψ20	BOURBON DRY RUB PORK STRIPLOIN (gf, dfo)	\$30
cheese, smoky bacon rashers, beetroot relish, rustic chips & dill pickle	# 20	Moisture-infused pork striploin with bourbon dry rub, rustic chips, house salad & your choice of sauce +\$3 with mash and veg	
MURPHY'S STEAK SANDWICH Black Angus scotch fillet, toasted Turkish bread, red capsicum,	\$28	BBQ PORK RIBS (gf, df)	\$32
caramelised onion, American cheddar, lettuce, mayo, beetroot relish &		300g bourbon dry-rubbed pork ribs with rustic chips, house salad, pickled	+5-
rustic chips		onion, gherkins & BBQ sauce	
HEARTY MAINS		SALADS AND SIZZLING	
HUNGARIAN CAPE GRIM BEEF GOULASH (gfo, df)		TUSCAN CAESAR SALAD (gfo)	\$25
Tender beef chuck cubes braised with paprika, red capsicum, carrots, potato, onion & garlic, served with rustic sourdough roll	•	Coz lettuce with house-made Tuscan Caesar dressing, bacon, anchovy,	
		aromatic bread, croutons, medium-boiled egg & shaved parmesan ADD Grilled chicken breast \$5.00	
Failte abhaile feels like home! IRISH STEW (gf)	44.0		\$26
Slow-cooked lamb with parsnips, carrots, onion, potato, celery & green peas	\$28	CHEESE & GARLIC PRAWN CANOE Jackman McRoss white sourdough roll topped with buttered garlic prawns,	φ 26
served with champ mash potato		American cheddar cheese sauce, house-made spiced crumbs & spring onions	
SLOW COOKED LAMB SHANK (gf)	\$30	ZIZZLING SEAFOOD (gf)	\$35
Tasmanian lamb shank with champ mash, roasted Dutch carrots & rich red wine jus		Sizzling baby octopus, squid & prawns with carrot, peas, corn, java rice &	
		gravy ADD two sunny-side up eggs \$5.00	
SCHNITZELS	44-	ZIZZLING MINUTE STEAK (gf)	\$38
COUNTRY CHICKEN SCHNITZEL (df) Nichol's chicken breast, panko crumb, served with rustic chips, house salad	\$ 27	200g minute scotch fillet with java rice, carrot, peas, corn & your choice of gravy, mushroom or pepper sauce	
E your choice of sauce +\$3 with mash and veg			
PORK SCHNITZEL (dfo)	\$29	KIDS MENU Served with a drink	
Moisture-infused panko-crumbed pork schnitzel with rustic chips, house			¢12
salad & choice of gravy, pepper or mushroom sauce +\$3 with mash and ve		CHICKEN NUGGETS Crispy chicken nuggets with rustic chips & tomato sauce	\$12
VEGAN SCHNITZEL (vgn) Golden schnitzel served with rustic chips & choice of gravy, pepper or	\$29	SPAGHETTI BOLOGNAISE	\$12
mushroom sauce +\$3 with mash and veg		House-made bolognaise sauce topped with parmesan cheese	Y12
COUNTRY CHICKEN PARMY	\$29	FISH & CHIPS	\$12
Nichol's chicken breast, panko crumb, Napolitan sauce, mozzarella cheese,	•	Battered or grilled fish with rustic chips & tomato sauce	
rustic chips & house salad +\$3 with mash and veg		DAGWOOD DOG	\$12
SIDES		Classic dagwood dog with rustic chips & tomato sauce	
SIDES SEASONAL POASTED VECETABLES	\$6.50	Carlos	
SEASONAL ROASTED VEGETABLES Pumpkin, sweet potato, carrot, zucchini, red capsicum & red onion	\$6.50	Sauces	
CHAMP MASH	\$6.50	HOUSE MADE: Gravy (gf, df), Creamy mushroom (gf), mayonnaise \$\frac{g}{2}\$ assisted mustards	
		Creamy pepper (gf) \$15	
HOUSE SALAD	\$6.50	- カカ ヤジ	