

FROM THE BAR

Why not treat yourself to a drink from Kelly's Bar

Why not start the evening with a

The Foundry Bellini	€11.95
Glass of Prosecco	€8.95
Gluten Free Beer	€4.50
Smirnoff Ice	€5.50
West Cost Cooler	€5.50
Blue Wkd	€5.50

Dom Pedro €6.00

A Kelly's original, a twist on the famous South African alcoholic milkshake

Choose from the following flavours...

Bailey's	Irish Whiskey
Kalhua	Malibu



All Prices Include Vat @ 9%

KELLY'S FOUNDRY

GRILLHOUSE

THE FOUNDRY TIMES

COELIAC FRIENDLY EDITION



HEREFORD PRIME

In Herefordshire in the 1970s the Hereford breed was first accepted as a distinct breed of cattle. The Hereford breed developed on the rich pastures of Herefordshire and is bred to produce the highest quality red marbled beef from grass alone. Since the early 1800s, Herefords have been bred in Ireland and we have kept to a tradition of grass - based beef production at which our breed excels.

AGED BEEF?

Why do we age our beef? We have found that quality beef needs to be 'dry aged' for 21 days. Dry ageing beef is hanging it in a refrigerator, not a vacuum, which allows the meat to mature. This process also concentrates the flavours of the beef. Like great wines that improve for years, great beef gets more tender and acquires a taste that cannot be duplicated, except with proper age. We think it's all worthwhile when one single customer tells us he's eaten 'everywhere' and ours is the 'best' - It's all in the taste.

KELLY'S FOUNDRY

Kelly's Foundry, set up by the late Tommy Kelly, was a renowned foundry iron works and hardware shop. During the 1950s & 60s Kelly's Foundry was one of the biggest employers in the Midlands. It was ironic that the 21st anniversary of the closure of the Foundry in 1984 should have been celebrated in the Portlaoise Heritage Hotel the former site,

where over 200 employees gathered to reminisce about their days working for Kelly's. The Foundry, famous for their hay sheds which still stand and can still be seen all around Ireland, proudly proclaiming the Foundry Maryborough nameplate - a true testimony to the incredible workmanship of Kelly's Foundry.

KELLY'S BLACK ROCK

The Black Rock is our speciality. Kelly's Foundry Grill House has become renowned for the Black Rock, which consists of a volcanic stone on which you can cook your meat.

The Black Rock is an exciting and healthy new dining concept. You cook your own meat on a volcanic stone. No oil or fat is used at all when cooking making this a very healthy way to cook meat. You also cook the meat to exactly the way you like it! Enjoy the atmosphere and tantalising aromas as your food cooks in front of you. Caution: Please do not touch the rock as they are extremely hot.



All Prices Include Vat @ 9%

STARTERS, SOUPS & SALADS

Nacho Grande €5.95
Crisp tortilla chips topped with cheese and served with guacamole, sour cream and jalapeno peppers

Foundry Fiery Wings €6.25
Sizzling marinated spicy chicken wings with a choice of BBQ, sweet chilli or blue cheese dip

Gravadlax of Salmon €8.95
Crisp herb salad, wasabi aioli

Soup of the Day €3.95
Ask the waiter for details

Kelly's Thai Beef Salad €8.95
Crisp tossed salad with roasted peppers, wok flashed beef, bang bang dressing

Kelly's House Salad €5.50
Crisp tossed salad with roasted peppers, drizzled with house dressing

Classic Caesar Salad €5.95
Crisp cos, parmesan shavings, bacon lardons, caesar dressing

Add Chicken (S) €8.95 (M) €14.95
Add Garlic prawns (S) €9.95 (M) €16.95

HOUSE SPECIALS

Louisiana Blackened Chicken €16.50
Grilled on the bone with fresh chilli pineapple rings

The above main courses are served with potato of choice, sauteed onions and grilled tomato

FROM LAND

Caribbean Jerked Chicken €18.95
With a coconut & mango rice

Roast Breast of Barbary Duck €22.50
With traditional champ, blackcurrant & lime sauce

FROM SEA

Salmon Fillet €18.50
Spinach mash, citrus butter, confit lemon

Spicy King Prawns (12) €24.95
Grilled king prawns, with a bubbling sweet chilli and lime sauce, roast red pepper & red onion salsa

Seared Loin of Tuna €23.95
Olive oil mash, dressed leaves, salsa verde

FOR HERBIVORS

Portabello Mushroom Burger €11.50
Large flat-capped mushroom stuffed with sautéed peppers and onions, topped with porter cheddar

KELLY'S BURGER BAR

The hamburger made its international debut in 1904 at the St. Louis World's Fair. The inventor was Fletcher Davis -- sometimes known as Old Dave -- who ran a small café on the Athens, Texas courthouse square in the 1880s. His early burger was described as a classic, greasy burger served on just-out-of-the-oven slices of bread and garnished with ground mustard mixed with mayonnaise, a big slice of onion, and sliced cucumber pickles.

KELLY'S BURGERS

Home-made beef burgers. When we say 100% Irish beef, we mean 100% lean Irish beef. 8oz of prime Irish minced beef on a floured bap with crispy fried onions, salad garnish and your choice of chips, baked potato or homemade spiced potato wedges

Kelly's Original €12.50
With our special burger sauce, tomato, lettuce and onion

Cheesy Cheese €12.95
Same as the original but topped with Dubliner cheddar and Monterey Jack cheese

Old Dave's Classic €12.95
With mustard mayonnaise, onion and cucumber pickle

Hawaiian Spiced €13.95
With a slice of grilled fresh chilli pineapple

Some like it Hot... €13.95
With jalapenos & chilli relish

Smokey Bacon & Brie €13.95
With slices of grilled smoked streaky bacon and melted brie, yum.....

Cajun Chicken Fillet €13.95
With mayonnaise, fried onions and Monterey Jack cheese

Kelly's King Royale €14.95
With smoked streaky bacon, pineapple, cheddar, Monterey jack, onion marmalade, and roasted red peppers

The Ultimate Burger add €4.50
Add another 8oz beef burger to any of the above burgers for the ultimate meat experience...

HOW WE COOK OUR MEAT...

There is always confusion as to what steak should look like when cooked. The following is how we cook our meat:

Very Rare Steak or "Blue": Blood red and barely warm
Rare: Red in centre warm throughout
Medium Rare: Pinkish red in middle and fairly hot
Medium: Pink in the centre, greyish brown surrounding, hot throughout
Medium Well: Greyish brown centre with only a trace of pink
Well-done: "Overdone". Dry & tough, grey in the centre

STEAKS

A volcanic rock brought sizzling to your table and you finish it to your liking every slice as hot as the last ...or relax and we will cook it for you on our charcoal grill



All our beef is certified 100% Irish Beef, it's dry aged for a minimum of 21 days, this ensures that you get the best quality beef which is full of its natural taste and tenderness. You can choose to have the steak cooked on our famous.

CAUTION: PLEASE DO NOT TOUCH THE ROCKS, AS THEY ARE EXTREMELY HOT!

BLACK ROCK MENU

All our main courses are served with potato of choice, Fried onions and grilled tomato, Unless otherwise stated

8oz Beef Fillet €29.00
Seasoned with natural sea salt and black pepper

8oz Sirloin Steak €21.00
Seasoned with natural sea salt and black pepper

10oz Sirloin Steak €24.50
Seasoned with natural sea salt and black pepper

10oz Aged Rib Eye Steak €22.00
100% Irish beef, cook it to your liking and served with your choice of sauce

16oz T-Bone Steak €32.00
100% Irish beef, cook it to your liking and served with your choice of sauce

Rack on a Rock €27.00
Tender lamb cutlets, rosemary and garlic jus

Barbary Duck Breast €22.50
Scallion mash, blackcurrant & lime sauce

Surf'n'Turf €30.00
8oz sirloin, topped with grilled prawns served with garlic and lemon butter

Seared Loin of Tuna €23.95
Olive oil mash, dressed leaves, salsa verde

SAUCE TO GO WITH YOUR STEAK:

Sauces to go with your steak:
Creamy Mushroom Sauce
Garlic Sauce
Pepper Sauce
Garlic and Herb Butter
Tomato Chilli Relish

CHAR-GRILL MENU

All our main courses are served with potato of choice, Fried onions and grilled tomato

Please note: Any steak ordered well done will take a minimum 25 minutes to cook

8oz Beef Fillet €29.00
Seasoned with natural sea salt and black pepper

8oz Sirloin Steak €21.00
Seasoned with natural sea salt and black pepper

10oz Sirloin Steak €24.50
Seasoned with natural sea salt and black pepper

10oz Aged Rib Eye Steak €22.00
100% Irish beef, cooked to your liking and served with your choice of sauce

16oz T-Bone Steak €32.00
100% Irish beef, cooked to your liking and served with your choice of sauce

Surf'n'Turf €30.00
8oz sirloin, topped with grilled prawns served with garlic and lemon butter

Cheese Sirloin €23.00
8oz sirloin, cooked to your liking, topped with your choice of cheese, brie, Dubliner Cheddar or Cashel Blue

Garlic Sirloin €23.00
8oz sirloin, cooked to your liking, topped with crisp garlic shavings

Chilli Sirloin €23.00
8oz Sirloin, cooked to your liking, topped with jalapenos tomato & chilli relish

SIDE ORDERS

Side Orders €3.00 each
Sauteed Mushrooms
Sauteed Onions
Baked Jacket Potato
Cajun Potato Wedges
Cauliflower Cheese
Steamed Broccoli
Buttered Mange Tout
Steak Chips
House Side Salad
Crispy Onions
Homemade Colslaw