

STARTERS, SOUPS & SALADS

Nacho Grande <i>With guacamole, sour cream, jalapeno peppers and melted cheddar cheese</i>	€5.95
Foundry Fiery Wings <i>Sizzling marinated spicy chicken wings with a choice of BBQ, sweet chilli or blue cheese dip</i>	€6.25
Breaded Garlic Mushrooms <i>Fresh mushrooms in a golden crumb served with our own garlic mayonnaise</i>	€5.95
Crisp Garlic Bread <i>Crusty baguette coated in garlic and herb butter</i>	€3.95
Gravadlax of Salmon <i>Crisp herb salad, wasabi aioli</i>	€8.95
Soup of the Day <i>Ask the waiter for details</i>	€3.95
Kelly's Thai Beef Salad <i>Crisp tossed salad with roasted peppers, wok flashed beef, bang bang dressing</i>	€8.95
Sesame Coated Calamari <i>Rocket & pickled ginger salad, lime mayo</i>	€6.95
Kelly's Combo Platter (Serves two) <i>Fiery wings, garlic mushrooms, calamari and garlic bread with garlic mayo and BBQ sauce</i>	€13.25
Kelly's House Salad <i>Crisp tossed salad with roasted peppers and mushrooms, drizzled with house dressing</i>	€5.50
Classic Caesar Salad <i>Crisp cos, garlic croutons, parmesan shavings, bacon lardons, caesar dressing</i>	€5.95
Add chicken	(S) €8.95 (M) €14.95
Add garlic prawns	(S) €9.95 (M) €16.95

HOUSE SPECIALS

BBQ Ribs 'n' Chicken <i>½ rack of ribs served with ½ chicken crown</i>	€17.50
BBQ Ribs 'n' Calamari <i>½ rack of ribs served with fried calamari rings</i>	€17.50
Louisiana Blackened Chicken <i>Grilled on the bone with fresh chilli pineapple rings</i>	€16.50
Southern Fried Chicken Kiev <i>Deep Fried on the bone in our special crumb, coated over with lashings of melted garlic butter</i>	€16.50
BBQ Ribs <i>Sticky pork spare ribs marinated in our secret sauce and grilled on our charcoal grill</i>	€16.50
The above main courses are served with potato of choice, fried onions and grilled tomato	
FROM LAND	
Caribbean Jerked Chicken <i>With A coconut & mango rice.</i>	€18.95
Roast Breast of Barbary Duck <i>With traditional champ, blackcurrant & lime sauce</i>	€22.50
Moroccan Style Lamb Shank <i>With a harrisa & chickpea jus, spiced cous cous</i>	€21.95
FROM SEA	
Salmon Fillet <i>Spinach mash, citrus butter, confit lemon</i>	€18.50
Spicy King Prawns (12) <i>Grilled butterflied Prawns, with a bubbling sweet chilli and lime sauce, roast red pepper & red onion salsa</i>	€24.95
Seared Loin of Tuna <i>Olive oil mash, dressed leaves, salsa verde</i>	€23.95
FOR HERBIVORS	
Portabello Mushroom Burger <i>Large flat-capped mushroom stuffed with sautéed peppers and onions, topped with porter cheddar</i>	€11.50
Macaroni & Cheese <i>Finished with our famous 3 cheese sauce, served with a side salad</i>	€14.00

KELLY'S BURGER BAR

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 <i>With our special burger sauce, tomato, lettuce and onion</i>	€12.50	Smokey Bacon & Brie <i>With slices of grilled smoked streaky bacon and melted brie, yum.....</i>	€13.95
Cheesy Cheese <i>Same as the original but topped with Dubliner cheddar and Monterey Jack cheese</i>	€12.95	Cajun Chicken Fillet <i>With mayonnaise, fried onions and Monterey Jack cheese</i>	€13.95
Old Dave's Classic <i>With mustard mayonnaise, onion and cucumber pickle</i>	€12.95	Kelly's King Royale <i>With smoked streaky bacon, pineapple, cheddar, Monterey jack, onion marmalade, and roasted red peppers</i>	€14.95
Hawaiian Spiced <i>With a slice of grilled fresh chilli pineapple</i>	€13.95	The Ultimate Burger <i>Add another 8oz beef burger to any of the above burgers for the ultimate meat experience...</i>	add €4.50
Some like it Hot... <i>With jalapenos & chilli relish</i>	€13.95		

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 it's natural taste and tenderness. you can choose to have the steak cooked on our famous Black Rock Menu.

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 <i>Seasoned with natural sea salt and black pepper</i>	€29.00
8oz Sirloin Steak <i>Seasoned with natural sea salt and black pepper</i>	€21.00
10oz Sirloin Steak <i>Seasoned with natural sea salt and black pepper</i>	€24.50
10oz Aged Rib Eye Steak <i>100% Irish beef, cook it to your liking and served with your choice of sauce</i>	€22.00
16oz T-Bone Steak <i>100% Irish beef, cook it to your liking and served with your choice of sauce</i>	€32.00
Rack on a Rock <i>Tender lamb cutlets, rosemary and garlic jus</i>	€27.00
Barbary Duck Breast <i>Scallion mash, blackcurrant & lime sauce</i>	€22.50
Surf 'n' Turf <i>8oz sirloin, topped with grilled prawns served with garlic and lemon butter</i>	€30.00
Seared Loin of Tuna <i>Olive oil mash, dressed leaves, salsa verde</i>	€23.95

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

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 <i>Seasoned with natural sea salt and black pepper</i>	€29.00
8oz Sirloin Steak <i>Seasoned with natural sea salt and black pepper</i>	€21.00
10oz Sirloin Steak <i>Seasoned with natural sea salt and black pepper</i>	€24.50
10oz Aged Rib Eye Steak <i>100% Irish beef, cooked to your liking and served with your choice of sauce</i>	€22.00
16oz T-Bone Steak <i>100% Irish beef, cooked to your liking and served with your choice of sauce</i>	€32.00
Surf 'n' Turf <i>8oz sirloin, topped with grilled prawns served with garlic and lemon butter</i>	€30.00
Cheese Sirloin <i>8oz sirloin, cooked to your liking, topped with your choice of cheese, Brie, Dubliner Cheddar or Monetary</i>	€23.00
Garlic Sirloin <i>8oz sirloin, cooked to your liking, topped with crisp garlic shavings</i>	€23.00
Chilli Sirloin <i>8oz sirloin, cooked to your liking, topped with jalapenos tomato & chilli relish</i>	€23.00

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

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	

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

Selection of bottled and draught beers, ask about our beer of the month

Bulmer's Longneck €4.95

Bulmer's Light €4.95

Coors Light €4.95

Heineken €4.95

Budweiser €4.95

Bud Light €4.95

Miller Genuine Draught €4.95

Non Alcoholic Beer €4.80

Selection of Draught beers available pint & ½ pint

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



KELLY'S FOUNDRY

GRILLHOUSE

THE FOUNDRY TIMES

MENU



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%