



## STARTERS

### DXTR Original Chicken Wings

Choice of Sauce Buffalo/Jameson & BBQ/  
Citrus Thai Spice, Blue Cheese Dip,  
(2, 3, 4, 6) €10.00  
All 3 Flavours €20.00

### Josper Dublin Bay Prawns

Dressed with Jalapeño,  
Garlic & Parsley Butter  
(3, 13)(GF) €12.00

### Dublin Bay Lobster Bisque

Fresh Dublin Bay Lobster Bisque  
Fresh Dublin Bay Lobster Bisque  
(1(Wheat) 3, 4, 7, 13, 14) €10.00

### Grilled Pear & Seared Goat's Cheese

Salad, Sweet Pickled Yellow Courgettes,  
Pomegranate, Mesclun Leaves, Dijon  
Vinaigrette, (6, 7) (GF) (V)  
Small €8.00 Large €14.00

### Buffalo Cauliflower Wings

Cauliflower Tempura, DXTR Original  
Buffalo Sauce, Sesame Seed, Chilli,  
Spring Onion, Vegan Blue Cheese  
(1(wheat), 4, 5, 6, 8) (VG) €8.00

### Smoked Brisket Tacos

House Smoked Brisket with Jalapeno,  
Lettuce, Monterey Jack Cheese,  
Salsa in three soft taco shells.  
(1(Wheat) 4, 6) €9.00

### DXTR House Salad

Charred Peppers & Aubergines,  
Sundried Tomato, Chickpea & Lemon  
Dressings(4, 6, 7) (GF) (VG)  
Small €8.00 Large €14.00

### Jameson BBQ St. Louis Ribs

House Smoked & Glazed in our Jameson  
BBQ Sauce(4, 6, 7, 8) (GF)  
Half Rack €12.00 Full Rack €20.00



## JOSPER FLAME GRILLED MEATS

The Josper Grill is an indoor barbecue oven and cooks a variety of meat and fish at over 500°C, sealing in all the flavour and moisture for an incredible taste experience. All Our Steaks are 100% Irish Killenure's Castle Dexter 28 Day Dry Aged Beef by Gahan's Butcher

### T-Bone Steak

14oz T-Bone Steak  
(1 (Wheat) 2, 3, 6, 7) €32.00

### Cote De Boeuf

14oz Cote De Boeuf  
(1 (Wheat) 2, 3, 6, 7) €30.00

### Sirloin Steak

10oz Sirloin Steak  
(1 (Wheat) 2, 3, 6, 7) €28.00

### Fillet Steak

10oz Fillet Steak  
(1 (Wheat) 2, 3, 6, 7) €30.00

Oven Dried Plum Tomato, Beer Battered Onion Ring, Chimichurri. All our Main Courses are Served with Hand Cut Fries  
Choice of: Jameson & Green Peppercorn, Béarnaise, Garlic Butter

### Half Roast Sriracha Chicken

Marinated Overnight in our Sriracha  
Marinade & Charred till Crispy Perfection. With Citrus  
Crème Fraiche. Chili Corn on the Cob & Slaw  
(3, 4, 5)(GF) €20.00

### Maple Smoked Pork Chop

Hot Smoked & Glazed in our Jameson BBQ sauce.  
Served with Buttered Baby Potatoes  
& Braised Red Cabbage  
(3, 6, 7) (GF) €18.00

### DXTR Nduja

Spicy Pork Sausage with  
Nduja & Smoked Paprika.  
Served with a Bean &  
Chickpea Cassoulet.  
(4, 6, 7) (GF) €20.00



## BURGERS

### West Cork Farm Wagyu Burger

Dubliner Cheddar Cheese  
(1(Wheat) 2, 4, 5, 6)  
€20.00

### DXTR Smoked Beef Burger

Dubliner Cheddar Cheese with  
Inhouse Smoked Bacon  
(1(Wheat) 2, 4, 5, 6) €18.00

### DXTR Original Beef Burger

Happy and Plain  
(1(Wheat) 2, 4, 5, 6)  
€16.00

### Plant Based Vegan Burger

Vegan Sriracha Mayo,  
(1(Wheat) 5, 6, 7) (VG)  
€15.00

### Buttermilk Chicken Fillet Burger

24-hour Brined Chicken Fillet in  
Buttermilk Fried till Juicy & Tender  
(1(Wheat) 2, 3, 6) €16.00

All Our Burgers come with Brioche Bun, Dill Pickle, Red Onions, Tomato, Lettuce, DXTR Original Sauce & Served with Hand Cut Fries.

## FISH

All our fish is sourced locally using sustainable fishing methods.  
Ask your Server about our "Catch of the Day"

## VEGETARIAN

Please ask your Server for our Vegetarian Menu

## DRESSED FRIES & SIDES

We use Agria potatoes and hand cut them daily, which are full of flavour while fluffy on the inside and crunchy on the outside.

Parmesan & Truffle Fries (3)(GF) €9.00  
Confit Duck & Rosemary Fries (GF) €10.00  
Brisket, Gravy & Blue Cheese Fries (1 (Wheat) 3, 4, 6, 7) €10.00  
Duck Fat Chunky Chips (GF) (VG) €5.00  
Hand Cut Fries (GF) (VG) €5.00

Buttered Baby Potatoes (3)(GF) €5.00  
Charred Asparagus (GF) (VG) €5.00  
Green Salad (6, 7) (GF) (VG) €5.00  
McG's Beer Battered Onion Rings (1 (Wheat) 3, 7) (V) €5.00  
Sweet Potato Fries (GF) (VG) €5.00

Please inform our server of any allergies.  
1 Gluten, 2 Eggs, 3 Milk, 4 Celery, 5 Soya,  
6 Mustard, 7 Sulphite, 8 Sesame, 9 Nuts,  
10 Peanuts, 11 Lupin, 12 Fish,  
13 Shellfish, 14 Molluscs

(GF) Gluten Free (V) Vegetarian (VG) Vegan



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## Vegan & Vegetarian Menu

### Starters

#### Bean & Chickpea Taco

*With Jalepino, Lettuce & Salsa in*

*Three Soft Shell Tacos €*

*1(wheat), 4,5 €8.00*

#### Buffalo Cauliflower Wings

*Cauliflower Tempura, DXTR Original*

*Buffalo Sauce, Sesame Seed, Chilli,*

*Spring Onion, Vegan Blue Cheese*

*(1(wheat), 4, 5, 6, 8 ) (VG) €8.00*

#### Plant Based Vegan Meatballs

*Marinara Sauce and Vegan Parmesan*

*1(Oat), 4 €8.00*

### Mains

#### Charred Asparagus Flat bread

*Basil & Garlic Oil, Spring Onion,*

*Baby Spinach & Vegan Halloumi*

*1(wheat) €16.00*

#### Grilled Tofu & Kale Salad

*Pomegranite Seeds, Sundried Tomato,*

*Charred Peppers & Baby Potato in a Lemon Dressing*

*6,7 €14.00*

#### Wild Mushroom Risotto

*Topped with Vegan Parmesan*

*7 €12.00*

#### Plant Based Vegan Burger

*Seeded Vegan Burger Bun, Lettuce, Tomato,*

*Vegan Siracha Mayo, Sweet Potato Fries*

*1(wheat, 5, 6, 7) €14.00*

*Please inform our server of any allergies.  
1 Gluten, 2 Eggs, 3 Milk, 4 Celery, 5 Soya,  
6 Mustard, 7 Sulphite, 8 Sesame, 9 Nuts,  
10 Peanuts, 11 Lupin, 12 Fish,  
13 Shellfish, 14 Molluscs*



STEAKHOUSE | JOSPER GRILL | BAR



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## Dessert Menu

### French Lemon Tart

*Clotted Cream, Strawberry Sorbet,  
Frozen Fruits & Cookies*

3 (GF) €6.00

### Chocolate Fondant

*Raspberry Ripple Ice Cream,  
Crushed Frozen Raspberries, Chocolate Soil*

1(wheat), 3 €6.00

### Vanilla Poached Pear

*Deep Fried Rum & Raisin Ice Cream,  
Ginger Snap Crumb & Rum Butterscotch Sauce*

1 (wheat), 3 €6.00

### Sticky Toffee Pudding

*With Bourbon Vanilla Ice Cream,  
Vanilla Crème Anglaise, Maple Syrup Pecans*

1(wheat), 3 €6.00

### Cheese Board

*Ask your Server for our Cheese Selection,  
served with Crackers, Frozen Grapes,  
Apple & Plum Chutney*

1 (wheat), 3, 4 €8.00

*Please inform our server of any allergies.  
1 Gluten, 2 Eggs, 3 Milk, 4 Celery, 5 Soya,  
6 Mustard, 7 Sulphite, 8 Sesame, 9 Nuts,  
10 Peanuts, 11 Lupin, 12 Fish,  
13 Shellfish, 14 Molluscs*



STEAKHOUSE | JOSPER GRILL | BAR



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At DXTR our mission is to bring you excellence in farm to fork dining. From the breed of animal we select, the farmers who supply us with our produce, the high quality of the fresh veg to the succulent charcoal flavours captured on our Josper Grill, every aspect of our food has been the result of a long thought out process to bring the very best to your plate.

#### **Wagyu Burger**

Wagyu meaning Japanese beef is considered one of the best in the world. Its intense marbling stems from the genetic breed of the cattle and gives our burger a richer and juicer patty. Our supplier Anne Cronin from Bantry in County Cork has been rearing Wagyu for six years.

#### **28 Day-Aged Dexter Steak**

The hardy mountain cattle of South Tipperary is where we source our Dexter steak. The Dexter cattle are selectively bred in the parish of Dundrum where Killenure Castle still stands today. This traditional tasting beef has provided a reliable source of sustenance for local farmers and their families for decades.

#### **Dry-Aged Beef**

Our dry-aged beef is hung on a rack for several weeks to give our steaks a tender and deeper flavour. All our meat is sourced and prepared locally by the skilled butchers at Gahan Meats.

#### **Sauces**

We have sourced some of the finest mustards and salts from around the world to compliment the flavours of our steaks. We have created our own Jameson Whiskey BBQ sauce and a Smokey Tomato Ketchup.

#### **Sausages**

At DXTR we have gone for a spicier sausage to compliment the charcoal grill for an intense flavour. Our sausages are sourced from Jane Russell, an artisan sausage maker in Kilcullen in County Kildare, whose family have been in business for over 150 years.

#### **Fish**

All our fish is delivered daily, sourced locally from the village of Howth.

**"At DXTR we love our food"**



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