

1970

The Oyster Tavern, A La Carte Menu

The Oyster Tavern

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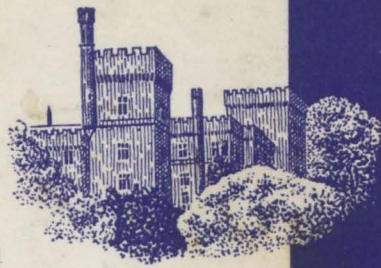
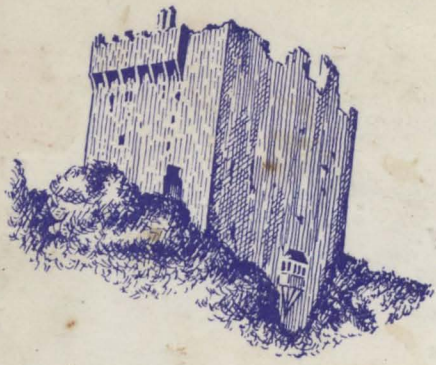


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A LA CARTE

for your pleasure



MARSHALL C HUTSON

FULLY LICENSED — OPEN WEEKDAYS

The **Oyster**
TAVERN
CORK



FOR TABLE RESERVATIONS TELEPHONE 227161 OR 226351

Appetisers

Oysters (½ doz.)	7/6	Oysters Mornay	8/-
Shrimp Cocktail	7/6	Eggs en Cocotte Florentine	5/6
Prawn Cocktail	7/6	Smoked Salmon	9/6
Potted Shrimps	7/-	Hors d'Oeuvre	6/6
Scampi	7/6	Fresh Grapefruit	2/-
Fried Whitebait	5/-	Grapefruit Cocktail	2/6
Egg Mayonnaise	3/6	Grapefruit and Orange Cocktail	3/6
Pate Maison	5/-	Melon and Pineapple Cocktail	3/6
Spaghetti Bolognaise	4/6	Cantaloup and Honeydew Melon	4/-
					Tomato Juice Cocktail	2/6

Soups

Oyster	5/6	Minestrone	3/-
Petite Marmite	2/6	Real Turtle Soup	5/-
Cream of Tomato	2/-	Cream of Mushroom	2/-
Lobster	5/6	Oxtail	2/-

Egg Dishes

Omelettes:					Kidney	5/6	Spanish	5/6
Mushroom	5/6	Ham	5/-	Savoury	5/-	
Tomato	5/-	Fried Eggs and Bacon	6/6					

From the Seas and the Lakes

Grilled Sole on the Bone	11/6	Fried Fillets Plaice, Sauce Tartare	8/6
Sole Colbert	12/6	Sole Florentine	11/6
Sole Bonnefemme	11/6	Prawn Mornay	12/6
Sole Veronique	11/6	Fried Scampi, Sauce Tartare	12/6
Fillets of Sole Meuniere	10/6	Scallops Mornay	10/6

From the Grill

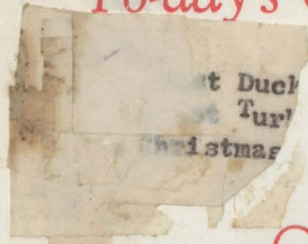
Point Steak	12/6	Fillet Steak (limited supply)	19/6
Sirloin Steak	12/6	Sirloin Steak Garni	17/6
Minute Steak	10/6	Loin or Chump Chop	10/6
Lamb Cutlets	9/6	Mixed Grill	10/6
					Kidneys and Bacon	7/6

Fowl, Game and Entrees

Whole Roast Chicken & Bacon (MINUTES)	21/6	Supreme of Chicken Maryland	14/6
Half Roast Duckling, Orange Salad	14/6	Supreme of Chicken Princesse	14/6
Half Roast Chicken and Ham	11/-	Lamb Cutlets Princesse	12/6
Whole Spring Chicken and Ham	11/6	Roast Pork Steak, Apple Sauce	9/6
Roast Chicken and Ham (2 Wings)	14/6				

ADD SUNSHINE TO YOUR MEAL

To-day's Oyster Specialities



Cold Table

Steak Tartare	16/6	Prawn Salad	12/6
Half-Chicken, Ham and Salad	12/6	Beef, Ham and Salad	7/6
Legs of Chicken & Ham	9/6	Salmon Mayonnaise	12/6

Indian Curries

Chicken	12/6	Prawns	12/6	Beef	10/6
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Vegetables

Mushrooms	2/6	Grilled Tomatoes	2/6	Fresh Frozen Peas	2/-
Saute Onions	1/6	Spinach	2/6	Brussels Sprouts	2/6
French Fried Onions	2/-	Cauliflower au Gratin	2/6	French Beans	2/6
Boiled Onions	2/-	Celery	2/6	Asparagus in Butter	6/-

Potatoes

French Fried	1/6	Croquettes	1/6	Allumettes	2/-
Saute	2/-	Lyonnaise	2/-	Boiled or Creamed	1/-

Sweets

Oyster Surprise	4/6	Meringues Glace	4/6	Souffle Surprise	
Iced Gateau	3/6	Meringues Chantilly	4/6	(for 2)	12/6
Banana Split	3/6	Fruit Salad & Ice Cream	4/-	Apple Tart & Cream	4/-
Rum Omelette	5/-	Fresh Fruit Salad and		Peach Melba	4/6
Jam Omelette	4/6	Cream	5/-	Sherry Trifle	3/6
		Vanilla Ice	2/6		

Savouries

Welsh Rarebit	4/-	Scotch Woodcock	5/-
Sardines on Toast	4/-	Mushrooms on Toast	3/6
Buck Rarebit	4/6	Kidneys on Toast	4/-
Asparagus on Toast	5/6	Table Celery	2/6

Cheeses

Irish and English	2/6	Continental	3/-
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Cup of Coffee	1/-	Irish Coffee	4/6	Pot of Coffee	1/6	PER PERSON
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WITH A BOTTLE OF WINE