

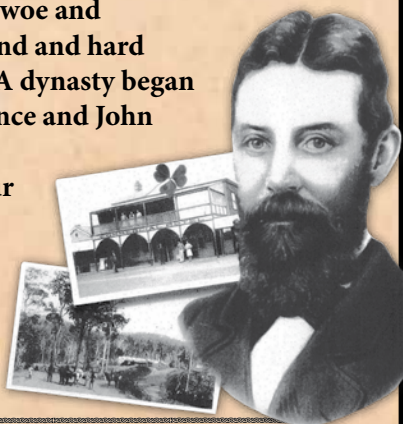
the gallagher hotels story

T'was the 1840s, potato famine & disease were rife. The Irish population was left badly ravaged. Fever and dysentery were relieved only by a Cholera particularly bad throughout the Limerick area. Sailing on board the John McIver, fleeing famine and disease was the family of Gallagher - Lawrence, wife Honarah, and his brother John set off for a new land in 1851, taking naught but the very clothes they wore.

John and Lawrence embarked for a distant shore heading for New South Wales, the Sydney Town colony. 6-month-old Mary did not last the journey. Once on shore in a vast new land the Gallaghers became a prosperous clan. Established in Maitland, until in 1854, the Gallaghers moved to south of Dungog in search of more. In 1853, Lawrence fathered a son, John James, or 'J.J.' as he was to become.

A great entrepreneur, J.J. travelled as a young man selling utensils and clothing with his horse and a van. J.J. travelled through Dungog, Stroud and the Manning River returning back through Wallamba and Bulladealah. In the 1870's near Larry's Flat, J.J. bought land abound with the hope of establishing a new and prosperous town, now known as Krambach. The Gallaghers poured in, Lawrence and John bought all their kith and kin. He built the first post office in 1881, a general store, slaughterhouse and butchery were to come in 1879. J.J. became a married man marrying a girl of Moy, named Mary Anne J.J. then built the town's first hotel and established a large and loyal clientele. For over a decade, Krambach thrived til the railway was built and the population declined. The hotel was then run by Austin, J.J.'s son, thence Brian, J.J.'s grandson, took over the hotel's run and so tis a tale began in woe and poverty. But a fair land and hard work ended misery. A dynasty began with brothers Lawrence and John and 1000s of pints shared continues four generations on.

JJ Gallagher
Entrepreneur, Hotelier
and PJs Great Grandad



bia maith, fion maith, ceol maith
(Good Food, Good Wine, Good Music)

book your function with us!

Private or corporate, call (02) 9264 3093
or email info@pjscriterion.com.au

menu

pub classics

Salt and Pepper Calamari, lemon & aioli 16

Chilli Beef & Bean Nachos, guacamole, sour cream, salsa & jalapenos 19

Bean Nachos, guacamole, sour cream, salsa & jalapenos V 17

Haloumi Salad, zucchini ribbons, roast peppers, cauliflower salad, pesto dressing .18
Add Grilled Chicken 5

Potato Wedges served with sweet chilli & sour cream V 12

Chips & aioli V 10

Chips & gravy 12

Beer Battered Onion Rings & aioli V 12

burgers

Wagyu Beef, jack cheese, lettuce, tomato, gherkins, aioli & smoked tomato ketchup on a brioche bun 20

Chicken, grilled chicken, maple bacon, lettuce, tomato & aioli on a brioche bun 20

Philly Cheese Steak, Philadelphia style beef, cheddar cheese & onions on a brioche bun 22

Add Bacon 2.5

Add Egg 2.5

Add Jack Cheese 1.0



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 /PJGallaghers

main courses

PJ's Signature Lamb Shanks braised for 10 hours overnight, served with potatoes, tomato and crusty bread28

Full Rack of Sweet Baby Rays BBQ Pork Ribs & chips30

Steak & Guinness Pie, slow braised beef, with puff pastry, mash & pea puree25

Traditional Irish Stew of lamb, beef, seasonal vegetables & crusty bread 18

Bangers & Mash, Irish pork & maple sausages, onion rings & jus19

Smoked Irish Raheny Ham Steak, roasted rosemary potato, peas, carrots & gravy22

Ale Battered Fish & Chips, tartare & lemon22

Chicken & Vegetable McDonnells Curry served with rice20

Vegetable McDonnells Curry served with rice 17

Herb Crumbed Chicken Schnitzel, slaw & fries20

Chicken Parmigiana, schnitzel with napolitana sauce, mozzarella, fries & slaw24

steaks



All steaks are Meat Standards Australia Quality Assured. Steaks are served with chips & salad & your Choice of peppercorn, creamy mushroom, gravy or McDonnells curry gravy. *Or try our Traditional Irish Mustards & Relishes?* Extra sauce2.5

220g Sirloin29

250g Angus Rump Steak24

300g Scotch Fillet35

sides

Garlic Bread V6

Creamy Mash Potato GF & V8

Steamed Vegetables - broccoli, carrot & corn GF & V8

Garden Salad, Spanish onion, tomato, cucumber & vinaigrette8

Little basket of fries4

desserts

Chocolate Mud Cake, served warm with vanilla bean ice cream14

Sundae, upside down waffle cone, toasted almonds, honeycomb vanilla ice cream, chocolate popping candy and salted caramel popcorn14

Bread & Butter Pudding, irish whiskey anglaise & cinnamon ice cream14

daily specials*

monday
\$15 Rump Steak & Fries

tuesday
\$22 Steak & Guinness Pie
and Pint of Guinness

wednesday
\$15 Curry of the Day

thursday
\$15 Pasta of the Day

friday
Seafood Special

saturday
Chefs Special

sunday
Sunday Roast

•Not available with other promotions