

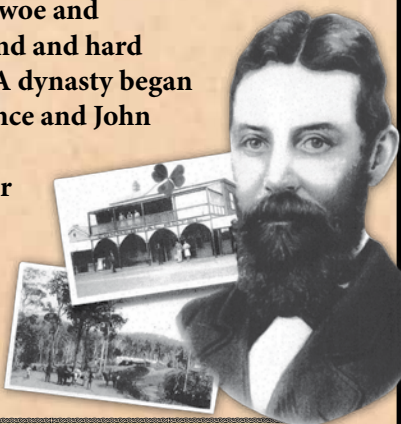
the gallagher hotels story

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 maich, fion maich, ceol maich
(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

to share

Bbq Pulled Pork Nachos, guacamole, sour cream, salsa & jalapenos 16

Sticky Bbq & Maple Chicken Wings GF... 14

Salt and Pepper Baby Calamari, lemon cheek & aioli GF 16

something irish

PJ's Signature Lamb Shanks braised for 10 hours overnight, served with potatoes, tomato and crusty bread26



Steak & Guinness Pie, slow braised beef, with puff pastry, mash & pea puree 22

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

Bangers & Mash, Irish pork & maple sausages, onion rings & jus 19

Smoked Irish Raheny Ham Steak, potato & cabbage colcannon & white parsley sauce .22

Ale Battered Fish & Chips, tartare & lemon 21

Chicken & Vegetable McDonnells Curry served with rice 20
Add a little basket of fries 4



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 /PJGallaghers

main courses

Herb Crumbed Chicken Schnitzel,
slaw & fries 19

Chicken Parmigiana, schnitzel with
napolitana sauce, mozzarella, fries & slaw .23

Vegetable McDonnells Curry
served with rice 17

steaks



All steaks are Meat Standards Australia Quality Assured. Steaks are served with fries & salad & your Choice of peppercorn, creamy mushroom, gravy or McDonnells Curry Sauce. Or why not try our Traditional Irish Mustards & Relishes?
Extra sauce 2.5

250g Angus Rump 23

220g Angus Sirloin 28

350g Hereford Rib Eye 35

burgers

Wagyu Beef Burger cheese, aioli, lettuce,
tomato, gherkins, smoked tomato ketchup,
& fries 18

Chicken Burger, grilled chicken, maple bacon,
tomato, lettuce, aioli & fries 18

Pulled Pork Burger, aioli, lettuce, slaw
& fries..... 18

Add bacon 3

Add egg 3

salads

Caesar, cos lettuce, boiled egg, bacon,
croutons & parmesan 18

Add grilled chicken 5



snacks & sides

Potato Wedges sweet chilli
& sour cream V 10

Fries & aioli V 9

Fries & McDonnells Irish Gravy 9
Add cheese 2

Beer Battered Onion Rings & aioli V 10

Creamy Mash GF & V 6

Steamed Vegetables, broccoli, carrot
& corn GF & V 6

Coleslaw GF & V 6

Garlic Baguette V 6

DESSERTS

Chocolate Pudding, served warm with
chocolate crumble & vanilla bean ice
cream V 12

Banoffee Waffles, banana
toffee, chocolate & ice cream
V 12



Bread & Butter Pudding,
irish whiskey anglaise &
cinnamon ice cream V 12

daily specials

monday \$15 Rump, Fries & Sauce

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