
Dylan McGrath Venues

Award Ceremonies | Wine Tastings | Product Launches | Poker Nights | Drinks
Receptions | Canapé & Finger Food Events | Weddings | Rehearsal Dinners |
Birthdays | Anniversaries | Engagement Parties | Private Dining | Meeting Rooms |
Corporate Presentations

RUSTIC STONE

by Dylan McGrath



Meet the chef

Dylan Mc Grath

Dylan was born in Dublin and raised in Belfast where he then studied at Portrush Catering College and Belfast Institute. He began his first Job in Jurys Inn, Belfast, and then left to work in Roscoffs, Northern Ireland's only Michelin-starred restaurant. He also worked at The Commons Restaurant and Peacock Alley with most of his culinary skills being acquired at John Burton Race in L'Ortolan and Tom Aikens in Chelsea where he became Head Chef.

Dylan returned home to Ireland to take up his own Head Chef position at Mint restaurant where he gained a Michelin-star at the age of 29. While in Mint Dylan was the subject of fly-on-the-wall documentary, Pressure Cooker which created public awareness in the media of Dylan's creativity and determination

In August 2010 he opened Rustic Stone, followed by Fade Street Social and Brasserie Sixty6. Dylan has had a broad career with restaurants at different levels and has hosted many Irish cooking shows including consecutive years as the MasterChef Ireland judge. He has won a number of prestigious awards over the years and has been described as a creative genius & an incredibly talented chef by many!





Our Ethos

“We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion, they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island.”

- Dylan McGrath

Our Suppliers



JOHN STONE

John Stone has been dry-aging beef for fifty years. It's not about gimmicks. It's not about numbers. It's not about gadgets. It's about the experience.

GILLIGAN FARM

One of the few family-owned farming-and-butcher operations in Ireland. Their story goes back 100 years- Tom Gilligan built the family farmhouse and started farming the land. Ever since then, they've been passionate about rearing beef. They've opened their first farm shop in Roscommon with one simple idea - all of the meat was fresh from the family farm

MCLOUGHLINS BUTCHERS

With a young family Joe and his wife decided to move back to Ireland and in 1965 McLoughlins was founded in its current location in Ballyfermot. McLoughlin's butchers have worked hard to develop trust with their suppliers who have high regard for quality without compromise.

HANNAN MEATS

Hannan Meats sources produce and supplies a range of fantastic meat products. Coming from farming stock, they are still ingrained in the world of agriculture. They work with 120 farmers - most in Northern Ireland, all in Ireland - who are all tried and trusted professionals; all producing the highest quality meat.

RIDGEWAY WAGYU

Ridgeway Farm is a family operated farm nestled in the scenic hills of County Wicklow On Ridgeway Farm we are committed to creating a stress-free and healthy environment where the cattle are fed grass and olive feed to produce the finest Irish Wagyu Beef. All of our Wagyu Beef is fully traceable from Farm to Fork

KISH FISH

Founded in the Dublin city center fish market, named after the Kish lighthouse in 1966. As a progressive seafood supplier, they deliver the finest seafood across Dublin & Leinster. They work with an extensive list of trusted partners who supply the best quality fish and shellfish from Ireland's coastline.

GLENMARE SHELLFISH

has been serving the export fishing industry over thirty years and are proud to have 13 factory vessels landing Premium Frozen at Sea product to us, fishing in the Porcupine Bank, South Irish Sea and North Irish Sea. Thanks to their sustainable production line at Sea, Glenmar gained the Origin Green Certification and the Bord Bia Export Award in 2013.

Rustic Stone

17 South Great George's Street,
Dublin 2, D02 HD76
Phone: +353 1 7079596
Email: info@rusticstone.ie
Events: events@primesteakltd.com
www.rusticstone.ie

Located over 4 different floors, Rustic Stone is a perfect venue for all group sizes.

On the first floor, we have a private dining room that holds up to 34 people-perfect for a smaller dinner.

Styled to the highest of standards from black leather seats, warm lighting, and to its very own cherry tree leading up to the 2nd floor. With an Asian-inspired menu, we have something for everyone.

Our award-winning Bonsai Bar is also located in Rustic Stone and has an extensive list of Japanese-inspired cocktails & finger food. We can offer private reservations or an area for pre-dinner drinks.



A Food Experience

PERFECT FOR

Corporate Lunch & Dinners | Private Hire | Japanese Style Finger Food | Rehearsal Dinners | Private Dining | Cocktail Classes | Wine Tastings | Team Building | Afternoon Canapes For Special Occasions | Weddings

VENUE CAPACITY

Lower Level: 65 guests on the same floor.

Main floor: 50 guests in mixed seating, ideal for a smaller groups

Private lounge 1st floor: 32 guests on the same floor.

The private Loft: 65 guests on the same floor.

ACCESSIBILITY

Rustic is accessible to wheelchair users on the main floor

GROUP MENUS

[Lunch €38 three-course set menu](#)

[Dinner €55 three-course set menu](#)

[Dinner €65 three-course set menu](#)

Bonsai Bar Canapes Menu €35 pp

[Bonsai Bar Cocktail Menu](#)

OPENING TIMES

Lunch Menu

Thursday - Friday from 12 pm - 4 pm

Dinner Menu

Tuesday to Saturday,
last orders are 9 pm

Bonsai Bar

Tuesday to Saturday,
last orders are 12.30 AM





PRIVATE HIRE

THE BONSAI PRIVATE LOUNGE

Minimum number of guests 30

Maximum number of guests 35

Hire fee €400

LOWER LEVEL PRIVATE SPACE

Minimum number of guests 45

Maximum number of guests 60

Hire fee €500

PRIVATE VENUE BUYOUT

Minimum number of guests 120

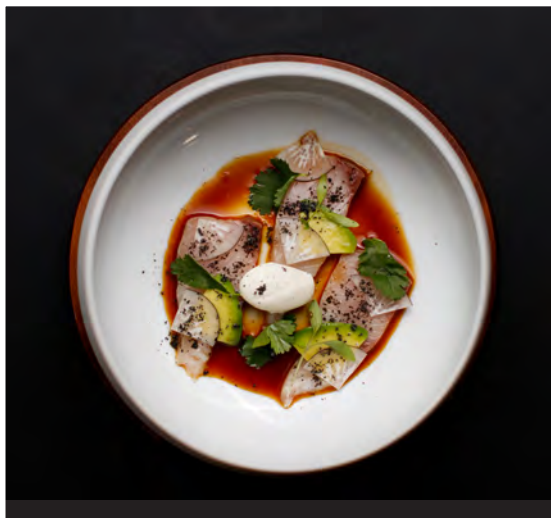
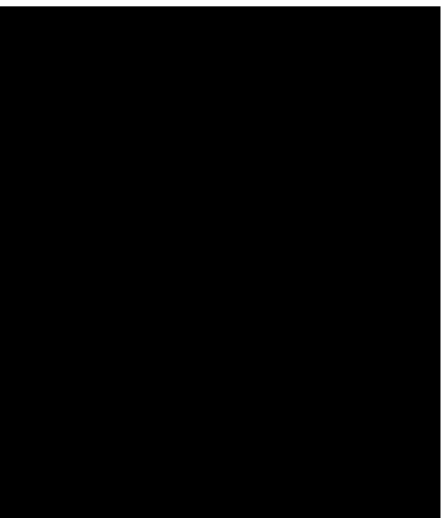
Maximum number of guests 150

THINGS TO NOTE

Exclusive hires of these spaces are available Sunday to Thursday for groups with a minimum food and beverage spend. For full venue buyouts or outside of the above days please contact us and we would be happy to discuss.

There is a 12.5% service charge applied to your final bill.

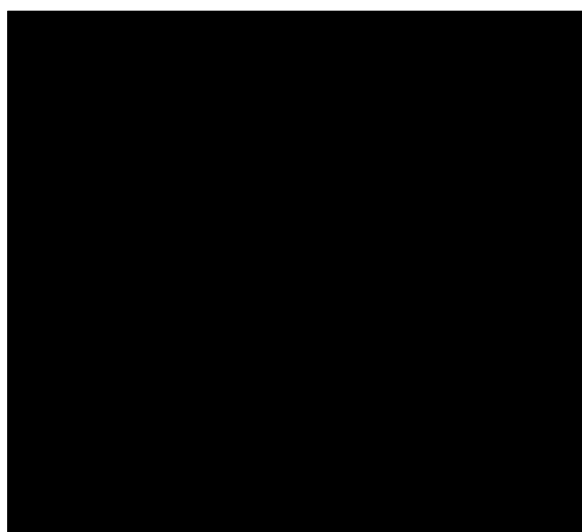
We request final numbers and menu choices for groups one week in advance.



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by Dylan Mcgrath



THE PATINUM EXPERIENCE

€115 per person

Rustic Stone

A glass of La Marco Prosecco on arrival or during a group speech.

A three-course exclusive menu for your guests featuring three sharing starters, a choice of three main courses, and a choice of three desserts

Half bottle of wine pp from our premium label wine section below

Still & Sparkling water

Please choose three sharing starters, three main courses, and three desserts.

Please note menus are subject to change due to seasonality and product availability.

WINE OFFERING

Please choose one white & one red

RED WINE

CHATEAU PUYNORMOND MONTAGNE
SAINT-EMILION
2019 | France
cherries | plum | cinnamon | vanilla

MAHI PINOT NOIR
2019 | NZ
savoury | earthy | ripe cherry

WHITE WINE

MAHI SAUVIGNON BLANC
2021 | NZ
stone fruit | balanced | complex | organic

ALEX POLLIER POUILLY FUISSE
2020 | France
rich | mineral | lean

STARTERS

PRESSED CUCUMBER

Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

JAPANESE FRIED CHICKEN

Dressed in Korean dragon sauce, spice pepper and spring onion

CRAB MAYONNAISE

Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime

MISO CURED SALMON

Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

SMOKED COD CRISPY BEIGNET

Okonomiyaki style with kewpie mayonnaise, teryaki sauce and bonito

MAINS

SIRLOIN OF BEEF (8oz, John Stone)

Baby gem, black garlic, shallots, and crispy garlic salad with a side of truffle ponzu sauce

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

TUNA (180g Sliced)

Ponzu & soya & ginger dressing with steamed lime Jasmin rice & crispy nori (served sukiyaki style)

GRILLED SEABREAM

Baby gem dressed in pickled ginger, samphire, roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY

With fried onion, bound in coconut cream, toasted pumpkin seeds, lime jasmine rice

All served with a selection of sides:

CHARRED BROCCOLI, RICE & EGG, SPICY CHIPS & LIME JASMINE RICE

DESSERTS

DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

STRAWBERRY YUZU TRIFLE

Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

VANILLA ICE CREAM

Soya sauce caramel

THE GOLD EXPERIENCE

€95 per person

Rustic Stone

A glass of La Marco Prosecco on arrival or during a group speech.

A three-course exclusive menu for your guests featuring two sharing starters, a choice of three main courses and desserts.

Half bottle of wine pp from our premium wine section below

Still & Sparkling water

Please choose two sharing starters, three main courses, and two desserts .

Please note menus are subject to change due to seasonality and product availability.

WINE OFFERING

Please choose one red & one white

RED WINE

PASETTI MONTEPULCIANO D'ABRUZZO

2021 | Italy

blackberry | liquorice | cinnamon

MURIEL RIOJA CRIANZA

2018 | Spain

vanilla | oak | red fruit | smooth finish

WHITE WINE

LA CHABLISIENNE 'LA PIERELÉE' CHABLIS

2018 | Burgundy, France

MAHI SAUVIGNON BLANC

2021 | NZ

stone fruit | balanced | complex |organic

STARTERS

PRESSED CUCUMBER

Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

CHARRED PADRON PEPPERS

Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

SPICY EDAMAME

Rolled in dragon sauce

GLAZED CHICKEN WINGS

Sticky soya, lime & Sansho pepper and pickled mooli

MAINS

RUMP OF BEEF (8oz, John Stone)

Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

GRILLED SEABREAM

Baby gem dressed in pickled ginger, samphire, and roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY

With fried onion, bound in coconut cream, toasted pumpkin seeds, lime jasmine rice

All mains come with a side of plain fries or spicy fries

DESSERTS

DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

STRAWBERRY YUZU TRIFLE

Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

VANILLA ICE CREAM

Soya sauce caramel

THE SILVER EXPERIENCE

€80 per person

Rustic Stone

A three-course exclusive menu for your guests featuring two sharing starters, a choice of two main courses, and two desserts

Half bottle of wine pp

Still & Sparkling water

Please choose two starters, two main courses, and two desserts

Please note menus are subject to change due to seasonality and product availability.

WINE OFFERING:

ORIGINI PINOT GRIGIO DOC
2021 | Italy

KILLKA MALBEC
2021 | Argentina

STARTERS

PRESSED CUCUMBER

Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

CHARRED PADRON PEPPERS

Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

SPICY EDAMAME

Rolled in dragon sauce

GLAZED CHICKEN WINGS

Sticky soya, lime & Sansho pepper and pickled mooli

MAINS

RUMP OF BEEF (8oz, John Stone)

Baby gem, black garlic, shallots and crispy garlic salad with a side of truffe ponzu sauce

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

GRILLED SEABREAM

Baby gem dressed in pickled ginger, samphire, and roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY

With fried onion, bound in coconut cream, toasted pumpkin seeds, lime jasmine rice

All mains come with a side of plain fries or spicy fries

DESSERTS

DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

STRAWBERRY YUZU TRIFLE

Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

VANILLA ICE CREAM

Soya sauce caramel

In Japan

we say
“Kanpai”

17 South Great George's Street,
Dublin 2, D02 HD76
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Located on the first floor of the Rustic Stone building, Bonsai bar carries an unrivalled list of luxury Japanese whiskey, bespoke cocktails and world renowned sake.

Why not have a sake or cocktail master class at your event? We offer a finger food menu that is unparalleled. Bonsai Bar is the place to be if you want to elevate your event to another level.

We can offer private reservations or an area for pre-dinner drinks

Bonsai Bar

PERFECT FOR

Corporate Drinks | Private Hire | Japanese Style Finger Food | Cocktail Classes | Wine Tastings | Team Building | Afternoon Canapes For Special Occasions

VENUE CAPACITY

Main floor: 50 guests in the bar.
Additional seating in the Bonsai private lounge for up to 35 guests.

ACCESSIBILITY

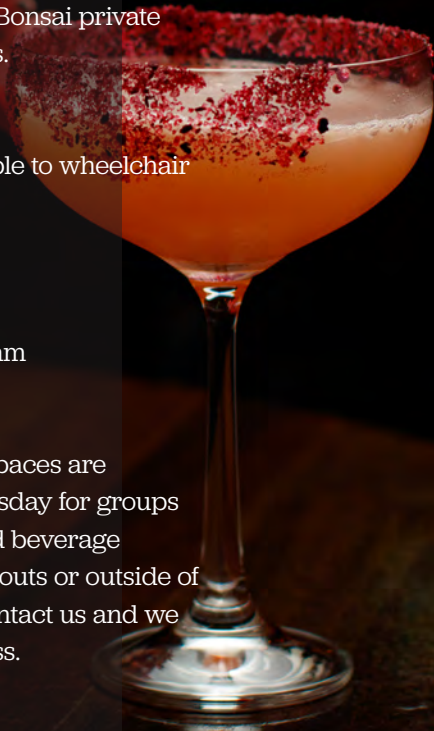
Bonsai Bar is not accessible to wheelchair users on the main floor

OPENING MENU

Tuesday to Saturday,
the last orders are 12.30 am

THINGS TO NOTE

Exclusive hires of these spaces are available Sunday to Thursday for groups with a minimum food and beverage spend. For full venue buyouts or outside of the above days please contact us and we would be happy to discuss.





BONSAI BAR CANAPES

€35pp

Tuna Tartare

with tomato, avocado and togarashi wrapped in shisho leaf

Japanese Fried Chicken dressed

in Korean dragon sauce, spice pepper and spring onion

Chicken Wings

in a sticky soy sauce with lime and sancho pepper and pickled mooli

Pork Belly Bao Bun

fried pork belly with pickled cucumber, spring onion, and pickled shitake mushrooms

Charred Padron Peppers

Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

Avocado Tempura

Pickled chilli, lime and curried aubergine walnut baba ganoush

Our Spicy Chips

Rolled in toasted spice, fermented chilli and white mayo

ADD ONS

Oysters

seasoned with soya, balsamic, chive oil cucumber and shallots

3.95
each

Sample Menu. Minimum of 20 guests

Private Dining & Events Space

Coming soon

Our beautiful new events space within the Rustic Stone building will be available for hire from late summer.

With terracotta bricked walls and large sash windows looking out onto George's Street, it is the perfect venue for small intimate weddings and much more.



A person wearing a blue shirt and a black vest is pouring red wine from a dark glass bottle into a large, clear glass decanter. The wine is captured mid-pour, creating a dynamic splash. The background is a light-colored wall with a subtle, repeating pattern.

WINE & BUBBLES

As each event is different, we will work with you to deliver an experience that you and your guests will never forget. We provide a range of different package options to suit the needs and budget of your event. Let us bring some fun and uniqueness to your special event.

DYLAN MCGRATH VENUES

Our Sommelier's Selection

WHITE WINE

ORIGINI PINOT GRIGIO DOC
2021 | Italy
€38

LA CHABLISIENNE 'LA PIERELÉE'
CHABLIS
2018 | Burgundy, France
€49.5

MAHI SAUVIGNON BLANC
2021 | NZ
stone fruit | balanced | complex
|organic
€49.50

ALEX POLLIER POUILLY FUISSE
2020 | France
rich | mineral | lean
€69

RED WINE

KILLKA MALBEC
2021 | Argentina
€39

PASETTI MONTEPULCIANO
D'ABRUZZO
2021 | Italy
blackberry | liquorice | cinnamon
€42

MURIEL RIOJA CRIANZA
2018 | Spain
vanilla | oak | red fruit | smooth finish
€45

CHATEAU PUYNORMOND
MONTAGNE SAINT-EMILION
2019 | France
cherries | plum | cinnamon | vanilla
€50

MAHI PINOT NOIR
2019 | NZ
savoury | earthy | ripe cherry
€69

ROSE

JEAN GAMAY ROSE
2020 | France
fresh | raspberry | cassis
€33

CASAL GARCIA VINHO VERDE ROSE
2020 | Portugal
sweet | strawberry | pomegranate
€34

DOMAINE LAFAGE "MIRAFLOR" ROSÉ
2021 | France
elegant | summer fruit | floral
€44

BUBBLES

LA MARCA PROSECCO
€42

GIOL LUISA FRIZZANTE ROSE
€45

GOSSET EXTRA BRUT
€96

GROUP DRINKS

Invite your guests to arrive an hour before their dinner and enjoy our Cocktail Bar or the rooftop terrace!

Arrival drinks priced on consumption

BUBBLES:

La Marco Prosecco €9.95

Gosset Extra Brut €19

RUSTIC STONE & BONSAI BAR

FORBIDDEN MANGO €14

Spice rum, Pampero especial rum, Amaro Montenegro, pineapple liquor, mango and caramel syrup, lime, tikki bitters

THE FULL MOON €13

Infused basil Pampero blanco, Triple sec, honey and peach syrup, lime, whites, peach bitters

ESPRESSO MARTINI €12

Vanilla vodka, Kahlua, espresso shot, vanilla syrup

BRAMBLE €12

Tanqueray gin, lemon, Creme de Mure





OUR TEAM

Our team plays a huge part in the success of all our events and are here to welcome you with warmth and a smile

The Events team will be your first point of contact and are a team of dedicated professionals who are on hand to help organise your event.

The Kitchen Team works with local producers & suppliers and applies simple techniques with the very best ingredients cooked with passion for our approachable while delicious cuisine.

The Venue Managers & Front of House Team have the experience and knowledge to create a smooth service on the day, making sure all your guests leave happy!

Fade St.
social
BY DYLAN MCGRATH

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by Dylan McGrath


BONSAI
BAR

BRASSERIE
KITCHEN + BAR 

If you would like more information about our Meeting & Events spaces, contact our designated events manager at events@primesteakltd.com or call 01 963 9777