

To Share

Garlic loaf \$12.50

Large crunchy ciabatta w garlic butter

Salt n pepper squid \$16.00 g.f

Zesty calamari with garden salad

Pulled pork sliders (3) \$16.00

With ranch slaw & bbq sauce

Smoked Akaroa salmon \$18.00

On brown Irish soda bread w tartar sauce, capers & dill

Prawn twistera (6) \$16.00

With chilli dipping sauce

Cheese balls (8) \$16.00 g.f

Mozzarella & parmesan

Soft Shell Taco (3) \$16.00

Pulled pork or Hoisin duck

Smashed Potato \$16.00 g.f

With garlic butter & parmesan

Not To Share

Kaiser pork chop \$34.00 g.f

Apple & whiskey cured pork chop with bacon & cabbage colcannon & creamy sauce

Venison Pie \$29.50 g.f

Braised canterbury venison in dark chocolate sauce w gratin topping & roasted vegetables

Creamy lemon chicken \$32.50 g.f

Chicken breast w sauteed potato & bacon, steamed broccoli, creamy lemon parmesan sauce

Sirloin steak \$36.00 g.f

Ranch slaw, or garden salad, fries or mash, garlic butter, mushroom or peppercorn jus

Lamb shank \$32.00 g.f

Creamy mash, green beans, baby carrots with mint chocolate sauce

Traditional Fish & Chips \$28.00

Chatham Island blue cod, beer battered with chunky fries

Irish Traditional Stew \$28.00 g.f

Slow braised lamb & veg w creamy mash potato & brown Irish soda bread

Murphy's stout pie \$28.50

Prime beef & vegetables braised in a rich Murphy's stout sauce w creamy mash potato

small \$19.50

Pizza

\$26.00 large

Hawaiian

Shaved ham & pineapple chunks

Extra Veg Vegetarian

Spinach, red onion, tomatoes, mushrooms, peppers & pesto aioli sauce

Meat lovers

Pepperoni, shaved ham, beef, onions & bbq sauce

Funky chicken

Smoked chicken, brie, spinach & aioli

Spicy Moroccan lamb

Moroccan spiced lamb mince, caramelised onion, peppers & mint yoghurt

Pepperoni

Pepperoni & mozzarella cheese



Our Beef

We believe in New Zealand Grass Fed Beef. Our beef is grass fed to be full of natural flavour, tender, healthy & lean. The beef is raised naturally with no antibiotic feeding, is Hala Certified and prepared for you to the highest standards of food safety & quality.

Our Lamb

Provenance lamb's delicate taste - not too strong, not too mild yet full of flavour stands out from traditionally gamier New Zealand Lamb. This distinctive taste is complemented by good marbling that delivers wonderfully succulent, tender meat with a clean finish on the palate.

Signature Dishes

Aged beef fillet \$39.50

Grass fed beef fillet with sauteed potato, smoked bacon & wilted spinach finished w red wine jus

Lamb rack \$38.50

Herb crusted New Zealand lamb rack with kumera & whiskey mash, wilted spinach & roasted garlic

Delux Dubliner Burger \$28.00

400g prime beef w curly lettuce, tomato, swiss cheese, crispy bacon, onion rings & our famous secret sauce

Sides \$8.00

Steamed greens

Garden Salad

Roasted Veg

Fries

Desserts \$16.00

Self-saucing chocolate fondant with vanilla icecream

Bailey's Irish cheesecake

Sticky date pudding & buttercotch sauce with vanilla icecream

Creme brulee