



Please let us know if you have any food allergies

Eat

SPUDS

POUTINE THICK CUT CHIPS w MELTED CHEESE & GRAVY	12
CHUNKY FRIES w CURRY SAUCE	12
CHUNKY FRIES w GARLIC MAYO & MELTED CHEESE	14
IRISH NACHOS THICKLY SLICED SKINS, w CHEDDAR & MOZZERELLA BACON & GREEN ONIONS	17
SHOESTRING OR BEER FRIES w GARLIC AIOLI & TOMATO SAUCE	10

To Share or Not To Share

GARLIC LOAF	10
BATTERED ONION RINGS w BBQ SAUCE	12
LEMON-PEPPER SQUID w LEMON AIOLI	16
BUFFALO WINGS w CELERY STICK & BLUE CHEESE DRESSING	(6) 12 (12) 20
SOUTHERN-FRIED CHICKEN TENDERS w RANCH & CHIPOTLE AIOLI	14
JUMBO NACHOS GROUND BEEF, RED BEANS, GUACAMOLE, SOUR CREAM & JALAPEÑO SALSA	16
PADDY'S PLATTER OF THE DAY. A GENEROUS SELECTION OF TASTY TREATS DESIGNED TO CATER FOR A GROUP OR FUNCTION	50

SOUP & SALAD

MUSSEL & KUMARA CHOWDER BACON, ONIONS & LEEKS IN CREAMY SOUP CRUSTY FRENCH BREAD	14
CLASSIC CHICKEN CAESAR GRILLED CHICKEN, COS, SHAVED PARMESAN, GRILLED BACON, SOFT-BOILED EGG, WHITE ANCHOVIES, CREAMY DRESSING, CROUTONS	18

MAINS

DRUNKEN MUSSEL POT w TOMATO, CHILI & GARLIC, FRIES OR FRENCH BREAD	26
FISH 'N' CHIPS TODAY'S FRESH FISH IN BEER BATTER, TARTERE SAUCE, MALT VINEGAR	25
CHICKEN CURRY w GREEN BEANS, KUMARA, RICE, PICKLES & NAAN BREAD	22
HERB-CRUSTED PORK CUTLET w SMASHED SPUD, RED CABBAGE COMPOTE & RHUBARB RELISH	28
CHICKEN PARMI GOLDEN CRUMBED BREAST, PARMA HAM, PASSATA, MOZZERELLA FRESH GARDEN SALAD & CHUNKY FRIES	25
BEEF & GUINNESS SAUSAGES w COLCANNON, RICH ONION GRAVY & PEAS	20
IRISH PORK SAUSAGES w COLCANNON, RICH ONION GRAVY & PEAS (Sausages supplied locally by The Village Butcher, Hauraki Corner)	20
MCGREAL'S BURGER HOUSE-MADE PATTY w SMOKED CHEDDAR, PICKLED BEETROOT FRIED EGG, BEER KETCHUP & FRIES	22
GRILLED CAJUN CHICKEN BURGER w TOMATO, ONION, BACON, CUCUMBER CAMEMBERT, LETTUCE, CRANBERRY SAUCE, AIOLI & FRIES	22
GREEN-LIPPED MUSSEL BURGER TWO HOUSE-MADE MUSSEL PATTIES, BACON RASHER FIELD GREENS, LEMON-CAPER AIOLI & FRIES	22
BIG KEV'S MEGA BACON & EGG TOASTIE SALAD, MAYO, GRILLED BACON, TOMATO CHUTNEY LAYERED BTWN CIABATTA TOPPED w 2 FRIED EGGS	18
300G RUMP STEAK w TWO FRIED EGGS, FRIES & SALAD	30

GOURMET PIES

SERVED WITH COLCANNON & BABY PEAS

BEEF & GUINNESS	22
CREAMY CHICKEN & MUSHROOM	22
SHEPHERDS	22

To Finish

APPLE & RHUBARB CRUMBLE SERVED WARM w CRÈME ANGLAISE, WHIPPED CREAM & FRUITS OF THE FOREST COMPOTE	10
BELGIAN WAFFLE GRILLED BANANA, CARAMEL & CHOCOLATE SAUCE CHANTILLY CREAM	10
SPECIAL COFFEES CALYPSO / FRIAR / IRISH / IRISH CREAM / ITALIAN / PARISIAN	10

A LITTLE IRISH COFFEE HISTORY

During WWII, for R & R, many Americans flew to Ireland in a flying boat. The sea planes landed at Foynes harbour in the Midwest. The passengers then took a cold wet ride to Shannon Airport.

Joseph Sheridan the chef at the airport at the time, came up with an idea to treat the newly arrived Americans to a little Irish hospitality with an American twist. He knew of their love for coffee, so he added whiskey to their

coffee instead of the Irish way of adding it to tea. One of the pleasantly surprised soldiers asked, "Is this Brazilian coffee?" "No" was Joe's reply "That's Irish coffee". In 1942, Irish coffee was born.

Drink

Beer on tap

NEW ZEALAND 285ml / 485ml / 1.7L Pitcher

EXPORT 33 4.6% abv
EXPORT GOLD 4.0% abv
MONTEITH'S BOHEMIAN PILSNER 5.0% abv
MONTEITH'S GOLDEN 5.0% abv
MONTEITH'S ORIGINAL 4.0% abv
MONTEITH'S POINTERS PALE ALE 5.8% abv
MONTEITH'S PHONIEX IPA 5.4% abv
MONTEITH'S POINTERS PALE ALE 4.2% abv
TUI 4.0% abv

IRELAND 285ml / 568ml

GUINNESS 4.2% abv
KILKENNY 4.3% abv
MURPHY'S STOUT 4.0% abv

HOLLAND 285ml / 500ml

HEINEKEN LIGHT 5.0% abv
HEINEKEN 2.5% abv

SINGAPORE

TIGER 5.0% abv

Cider on tap

285ml / 485ml / 1.7Lt

MONTEITH'S CRUSHED APPLE 4.5% abv
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Beer in the bottle

AMSTEL LIGHT 330ml - 2.5% abv
EXPORT CITRUS 330ml - 2.0% abv
HEINEKEN 330ml- 5.0% abv
HEINEKEN OO 330ml - 0.0% abv
SOL 330ml - 4.5% abv
STEINLAGER CLASSIC 330ml - 5.0% abv
DB DRAUGHT 745ml - 4.0% abv
DB EXPORT GOLD 745ml - 4% abv

Cider in the bottle

MAGNERS ORIGINAL 330ml - 4.5% abv
MONTEITHS CRUSHED PEAR 330ml - 4.5% abv
MONTEITHS DARK BERRY 330ml - 4.5% abv

Wine

SPARKLING

MIONETTO PROSECCO DOC BRUT (750ML)	46
MIONETTO PROSECCO (200ML)	15
LINDAUER BRUT (200ML)	12

SAUVIGNON BLANC	150ml	250ml	Bottle
STRAW ISLAND	8	13	40
BABY DOLL	9	14.5	45
LAKE CHALICE 'THE FALCON'	10	16.5	48

CHARDONNAY

STRAW ISLAND	8	13	40
BABY DOLL	9	14.5	45
BROOKFIELDS BERGMAN	10	16.5	48
FAT BASTARD (CALIFORNIA)	11	17.5	50

PINOT GRIS

STRAW ISLAND	8	13	40
BABY DOLL	9	14.5	45
BROOKFIELDS ROBERTSON	10	16.5	48

ROSE

STRAW ISLAND	8	13	40
BABY DOLL	9	14.5	45
VILLA MARIA CELLAR SELECTION	10	16.5	48

REDS

STRAW ISLAND MERLOT	8	13	40
VILLA MARIA PB MERLOT/CAB SAV	10	16.5	48
BABY DOLL PINOT NOIR	9.5	15	46
WAIPARA HILLS PINOT NOIR	10	16.5	48
GRANT BURGE BAROSSA INK SHIRAZ	10	16.5	48

RITUALS & ENTERTAINMENT

Monday

\$12 PEA, PIE & MASH

Tuesday

\$12 JUMBO NACHOS

traditional irish music

Wednesday

\$12 BANGERS 'N' MASH

Thursday

\$20 BURGER, FRIES & BEVERAGE

Members Happy Hour

Friday

\$15 FISH & CHIPS

"Pots of Gold" Lucky Draw

Saturday

\$18 RUMP STEAK, EGGS & CHIPS

Sunday

\$15 ROAST OF THE DAY
