

# THE Craic

## Evening Menu

**Mini Garlic Loaf** **\$8.50**

**Soup Of The Day** Served with fresh bread **Entree \$9.50**  
**Main \$12.50**

**Breads & Spreads** **\$16.50**  
Selection of fresh & toasted breads with hummus, basil & sun dried tomato pesto, enough to share

**Anti Pasto Platter** **For Two \$36.00**  
**Additional person \$17.00**  
**For One \$19.00**

A selection of cured meat, smoked salmon, mussels, local cheese, olives, sun dried tomatoes, pickles, dips & fresh fruit. Served with fresh bread & crackers

<b><u>Homemade Seafood Chowder</u></b> <span style="float: right;"><b>Entrée \$13.50</b> <b>Main \$18.50</b></span>
Thick & creamy white wine & dill chowder, with prawns, mussels, calamari & smoked fish served with fresh bread

**Mussel Pot** **Entrée \$13.50** **Main \$20.50**  
Freshly steamed mussels served in their shells in a Thai green curry sauce. Served with a fresh garden salad

## Main's

**Lamb Shanks** **One Shank \$21.50** **Two Shanks \$27.50**  
Slow roasted lamb shanks served in a tomato & barley gravy. Accompanied with kumara & thyme mash

**Fish & Chips** **One piece \$21.50** **Two piece \$25.50**  
Fresh, local Blue Cod, pan fried or beer battered using Radler beer & served with a crisp garden salad & chunky beer battered fries, fresh lemon & homemade tartare sauce

**Vegetarian Filo Parcels** **\$17.50**  
Filled with roasted pumpkin, kumara, spinach & feta bound together with tomato chutney. Served with a crisp garden salad

**Braised Hare****\$22.50**

Craic on & try our locally sourced & slow roasted hare shanks with cherry tomato, olives & oregano & served with mashed potato

**Pasta of the Day****\$19.50**

Varies daily using the freshest local ingredients

**Craic Burger****\$19.80**

Homemade Southland beef patties layered with crispy bacon, tomato, red onion, cheese & lettuce. Jammed between a toasted bun & dressed with aioli & tomato relish  
Served with beer battered fries (*add aioli \$1.00*)

**Steak Salad****\$18.50**

Fresh & crisp garden salad tossed with feta & topped with medium rare steak & roasted red onion marmalade

**Open Steak Sandwich****\$22.50**

A medium rare steak topped with caramelised red onion marmalade & balsamic roasted tomatoes served on cumin scented turkish bread. Served with chunky beer battered fries

**Smoked Chicken & Cranberry Hearty Doorstop Sandwich****\$18.50**

Smoked chicken, cranberry sauce & brie with salad & mayo.  
Served with beer battered fries (*add aioli \$1.00*)

**Irish Stew Pot Pie****\$19.80**

Ramekin filled with a rich beef & Guinness stew topped with a puff pastry lid & served with a crisp garden salad **or** seasonal vegetables and beer battered fries

**Bangers “n” Mash****\$17.50**

3 pure Southland beef sausages served on creamy mashed potato & spring onion mash topped with rich onion gravy

**Side Orders**

*Beer Battered Fries for one & aioli \$6.00*

*Steamed seasonal vegetables \$5.00*

*Side Salad \$5.00*

*Extra aioli small \$1.00 Large \$2.50*