

THE Craic

Day 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

<u>Homemade Seafood Chowder</u>	Entrée \$13.50	Main \$18.50
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

Eggs Benedict
Two poached eggs served on toasted ciabatta with a chive hollandaise and your choice of:
Spinach \$14.50
Smoked Salmon \$16.50
Bacon \$17.50

3 Egg Omelette made with free range eggs and your choice of 3 fillings: \$15.50
Tomato, bacon, mushrooms, cheese, spinach, salami, red capsicum

Craic Nachos \$16.50
Corn chips topped with chilli mince, sour cream & melted cheese

Main's

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*)

(please turn over, menu continues overleaf)

Lamb ShanksOne Shank **\$21.50** Two Shanks **\$27.50**

Slow roasted lamb shanks served in a tomato & barley gravy. Accompanied with kumara & thyme mash

Fish & ChipsOne 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

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*)

Vegetarian Filo Parcels**\$17.50**

Filled with roasted pumpkin, kumara, spinach & feta bound together with tomato chutney.

Served with a crisp garden salad

Steak Salad**\$19.50**

Fresh & crisp garden salad tossed with feta & topped with medium rare steak strips & 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 (*add aioli \$1.00*)

Pasta of the Day**\$19.50**

Varies daily using the freshest ingredients

Full Irish Breakfast**\$21.50**

Bacon, sausage, mushrooms, tomato, hash brown, black pudding & locally made haggis served with toast & two *free range* eggs, poached, scrambled or fried

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 a 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