

# THE Craic

## BREAKFAST MENU

Served Daily until 11.30am

*All eggs used on our menu are free range*

**Spiced Fruit Toast** Served with butter & preserve **\$6.00**

**Bacon and Free Range Eggs** **\$11.00**

Your choice of two poached, scrambled or fried eggs, with streaky bacon, served on toast.  
Build your own breakfast by adding your choice of extras from below

<b><u>Full Irish Breakfast</u></b> <b>\$19.50</b> Bacon, sausage, mushrooms, tomato, hash brown, black pudding & haggis served with toast and two eggs either poached, scrambled or fried
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### **Eggs Benedict**

Two poached eggs served on toasted ciabatta with a chive hollandaise and your choice of:

Spinach	<b>\$14.00</b>
Bacon	<b>\$15.00</b>
Smoked Salmon	<b>\$16.00</b>

**3 Egg Omelette** made with free range eggs and your choice of 3 fillings: **\$14.50**  
Tomato, bacon, mushrooms, cheese, spinach, spring onion, chorizo, red capsicum

**Homemade Roasted Nut & Dried Fruit Muesli** **\$11.00**  
With your choice of fresh fruit or compote served with natural yoghurt

**American Hot Cakes** **\$14.50**  
With bacon & banana served with maple syrup & cream OR fresh fruit & cream

**Fresh Fruit Salad** **\$9.00**  
Pineapple, melon, kiwifruit, banana & strawberries served with natural yoghurt

### **Optional Extras**

Hash Browns	<b>\$2.00</b>
Tomato	<b>\$1.50</b>
Sausage or Bacon	<b>\$3.00</b>
Black Pudding or Haggis	<b>\$3.00</b>
Mushrooms	<b>\$2.50</b>
Baked Beans	<b>\$2.00</b>
<i>Free Range Egg</i> each	<b>\$1.50</b>

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## Entrée's & Light Meals

**Mini Garlic Loaf** **\$8.00**

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

**Breads & Spreads** **\$15.50**

Selection of fresh & toasted breads with our own dips, enough to share

**Anti Pasto Platter** **For Two \$26.00**  
**Additional person \$12.00**

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

<b><u>Homemade Seafood Chowder</u></b>	Entrée <b>\$12.50</b>	Main <b>\$16.00</b>
Thick & creamy white wine & dill chowder, with prawns, mussels, calamari & smoked fish, served with fresh bread		

**Mussel Pot** **Entrée \$12.50 Main \$19.50**  
Freshly steamed mussels served in their shells in a Thai green curry sauce. Served with a fresh garden salad

**Craic'd Baked Potatoes** **\$12.50**  
Served with a choice of 3 tasty fillings and accompanied with a fresh garden salad:

- Chille Con Carne topped with sour cream & spring onions
- Tomato, avocado, red onion, capsicum, corn & coriander salsa
- Bacon, baked beans & grated cheese

## Main's

**Smoked Chicken & Cranberry Doorstop Sandwich** **\$16.50**  
Smoked chicken, cranberry sauce & brie, with salad & mayo. Served with beer battered fries

<b><u>Lamb Shanks</u></b>	One Shank <b>\$19.50</b>	Two Shanks <b>\$24.50</b>
Slow roasted lamb shanks served in a tomato & barley gravy. Accompanied with kumara & thyme mash		

**Fish & Chips** **\$24.50**  
Fresh, local Blue Cod, pan fried or beer battered served with a crisp garden salad & chunky beer battered fries, fresh lemon & homemade tartare sauce

**Craic Burger** **\$18.00**  
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

<b>Vegetarian Filo Parcels</b> <span style="float: right;"><b>\$16.50</b></span> Filled with roasted pumpkin, kumara, spinach, pine nuts & feta bound together with tomato chutney. Served with a crisp garden salad
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**Open Steak Sandwich** **\$19.50**  
Served on toasted ciabatta, with crisp mesculin & balsamic roasted tomatoes. A medium rare steak topped with roasted red onion marmalade and served with chunky beer battered fries.

**Full Irish Breakfast** **\$19.50**  
Bacon, sausage, mushrooms, tomato, hash brown, black pudding & locally made haggis served with toast & two *free range* eggs, poached, scrambled or fried

**Caesar Salad** **\$16.50**  
Cos lettuce tossed together with crispy bacon, anchovies, shaved parmesan & crunchy croutons, drizzled with Caesar dressing & topped with a poached free range egg

<b>Irish Stew Pot Pie</b> <span style="float: right;"><b>\$18.50</b></span> Ramekin filled with a rich beef & Guinness stew topped with a puff pastry lid & served with a crisp garden salad <b>or</b> seasonal vegetables and beer battered fries
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**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 & aioli \$6.00*

*Steamed seasonal vegetables \$5.00*

*Side Salad \$5.00*

Dessert

**Sticky Date Pudding-** with a rich toffee sauce & vanilla bean ice-cream **\$9.50**

**Apple & Berry Crumble** served with Chantilly cream & vanilla bean ice-cream **\$9.50**

**Warm Rich Chocolate Mudcake** **\$9.50**

To finish?

**Irish coffee - with a nip of Irish Whisky** **\$9.00**

**Special coffee - Baileys, Galliano or Kahlua** **\$9.00**

# THE Craic

## Evening Menu

### Entrée's & Light Meals

<b><u>Mini Garlic Loaf</u></b>		<b>\$8.00</b>
<b><u>Soup Of The Day</u></b>	Served with fresh bread	<b>\$9.50</b>
<b><u>Breads &amp; Spreads</u></b>		<b>\$15.50</b>
Selection of fresh & toasted breads with our own dips, enough to share		
<b><u>Anti Pasto Platter</u></b>		
	<b>For Two</b>	<b>\$26.00</b>
	<b>Additional person</b>	<b>\$12.00</b>
A selection of cured meat, local cheeses, olives, sun dried tomatoes, pickles, dips & fresh fruit. Served with fresh bread & crackers		

<b><u>Homemade Seafood Chowder</u></b>	Entrée <b>\$12.50</b>	Main <b>\$16.00</b>
Thick & creamy white wine & dill chowder, with prawns, mussels, calamari & smoked fish served with fresh bread		

<b><u>Mussel Pot</u></b>	Entrée <b>\$12.50</b>	Main <b>\$19.50</b>
Freshly steamed mussels served in their shells in a Thai green curry sauce. Served with a fresh garden salad		

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

<b><u>Fish &amp; Chips</u></b>	<b>\$24.50</b>
Fresh, local Blue Cod, pan fried or beer battered served with a crisp garden salad & chunky beer battered fries, fresh lemon & homemade tartare sauce	

<b><u>Venison &amp; Blueberry Ravioli</u></b>	<b>\$19.50</b>
Drizzled in a creamy venison & cherry tomato jus, served on a bed of spinach	

<b><u>Vegetarian Filo Parcels</u></b>	<b>\$16.50</b>
Filled with roasted pumpkin, kumara, spinach, pine nuts & feta bound together with tomato chutney. Served with a crisp garden salad	

<b><u>Braised Hare</u></b>	<b>\$21.50</b>
Craic on & try our entry to this years Monteith's Wild Food Challenge. Locally sourced & slow roasted hare shanks with cherry tomato, olives & oregano & served with mashed potato	

**Craic Burger \$18.00**

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

**Open Steak Sandwich \$19.50**

Served on toasted ciabatta, with crisp mesculin & balsamic roasted tomatoes. A medium rare steak topped with roasted red onion marmalade and served with chunky beer battered fries.

**Caesar Salad \$16.50**

Cos lettuce tossed together with crispy bacon, anchovies, shaved parmesan & crunchy croutons, drizzled with Caesar dressing & topped with a poached free range egg

**Smoked Chicken & Cranberry Doorstop Sandwich \$16.50**

Smoked chicken, cranberry sauce & brie with salad & mayo. Served with beer battered fries

**Irish Stew Pot Pie \$18.50**

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 & aioli \$6.00*

*Steamed seasonal vegetables \$5.00*

*Side Salad \$5.00*

**Dessert**

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