



# CATNAPPER ARMS

*Purveyors to the Discerning*

## TO SHARE OR NOT TO SHARE

<b>GARLIC LOAF</b> w lashings of garlic & herb butter	12
<b>CORN &amp; JALAPEÑO POPPERS (V)</b> w Alabama white roux, spring onion	14
<b>LEMON-PEPPER SQUID</b> w lemon aioli	16
<b>DEEP-FRIED CAULIFLOWER FRITTERS (V)</b> w curried mayo	14
<b>CHORIZO &amp; PRAWN SKEWERS</b> Served w lemon mayo, chili infused oil	18
<b>TEX-MEX NACHOS</b> Crispy tortilla chips smothered w ground beef, red beans, guacamole, cheddar cheese, sour cream & jalapeño salsa	18
<b>NO-MEAT NACHOS (V)</b> Chili beans, guacamole, sour cream, jalapeño salsa	16
<b>TEMPURA BATTERED OYSTERS &amp; CHIPS</b> Four large Pacific oysters, fries w malt vinaigrette	18
<b>CRUMBED MUSSELS &amp; CHIPS</b> Six crumbed green-lipped mussels w fries & spicy tomato/balsamic sauce	18
<b>BUTTERMILK CHICKEN TENDERS</b> Buttermilk-soaked, crispy, crumbed strips of chicken breast w ranch & chipotle aioli	16
<b>MUSHROOM &amp; MOZZARELLA ARANCINI BALLS</b> w caramelised onion & harissa aioli	16
<b>THE LOADED ARMS POTATO SKINS</b> Pukekohe skins topped w cheddar & mozzarella cheese, bacon & green onions	16
<b>CHICKEN, MUSHROOM &amp; LEEK PANCAKES</b> Deliciously stuffed w creamy mushrooms, lemon chicken & tender leeks	18
<b>BUFFALO WINGS</b> Tossed in seasoned flour, six or twelve meaty wings served w celery sticks & blue cheese dressing. Your pick of hot or mild Buffalo sauce.	16 (6) / 28 (12)
<b>BEER-BATTERED ONION RING TOWER</b> A tower of rings served w blue cheese & smoky BBQ dipping sauce	14
<b>CHILI &amp; HERBS MEATBALLS</b> Seasoned pork & beef meatballs w tomato ragu, parmesan, ciabatta	16
<b>SOFT-SHELL TACOS</b> <ul style="list-style-type: none"> <li>• <b>Spicy Pulled Pork</b>, spicy apple fennel slaw, lemon aioli</li> <li>• <b>Jamaican Jerked Chicken</b>, avocado mousse, corn &amp; pineapple salsa</li> <li>• <b>Crispy Fish</b>, Louisiana hot sauce, coriander &amp; lime mayo</li> </ul>	14

## SALADS & SOUPS

<b>COROMANDEL &amp; KAIPARA CHOWDER</b> Coromandel mussels blended w Kaipara kumara, farm-house bacon, onions & leeks in a smooth creamy soup w crusty French bread	16
<b>CLASSIC CHICKEN CAESAR SALAD</b> Grilled chicken, cos, house-made croutons, shaved parmesan, grilled bacon bits, soft-poached egg, white anchovies w creamy dressing	20
<b>LAMB, BEETS &amp; FETA SALAD</b> Spring lamb marinated in Moroccan seasoning on green salad, quinoa, red onion, baby beets, cucumber, feta & pomegranate	20

## ALL TIME FAVOURITES

<b>MOULES &amp; FRITES</b> <i>A hark back to this site's 15 years as a Belgian Beer Café.</i> 1kg of steamed green-lipped mussels harvested from the clear waters of Coromandel served in traditional pot w fries & house-made garlic mayo <ul style="list-style-type: none"> <li>• <b>Mariniere</b> - white wine, cream, garlic, leek, celery &amp; thyme</li> <li>• <b>Thai</b> - coconut cream, ginger, lime, lemongrass and coriander</li> </ul>	26
<b>YE OLE PUB FISH &amp; CHIPS</b> Fresh terakihi w garden salad, mint & gherkin mayo, lemon wedge, malt vinegar	26
<b>PAN-FRIED RED SNAPPER</b> Smothered w mussel & shrimp butter sauce, boiled baby potatoes, classic greens	30
<b>CHICKEN PARMIGIANA</b> Crumbed tender chicken breast, Parma ham, passata, mozzarella, fresh garden salad & string fries	26
<b>BACON &amp; MUSHROOM FETTUCCINE</b> Mushroom selection, spinach fettucine, creamy parmesan sauce	22
<b>BEEF &amp; GUINNESS PIE</b> Slow-cooked chuck beef marinated in Ireland's finest brew, served w red wine gravy, buttered mash & peas	24
<b>FRIED CHICKEN &amp; WAFFLE STACK</b> w black-pepper maple syrup, crisp sage, herb butter	20

## FROM THE BUTCHER'S BLOCK

<b>Sauce Selection (all prepared in-house)</b> BBQ / Brandy / Green Peppercorn / Mushroom / Bearnaise / Garlic Butter	
<b>250gm PORTERHOUSE</b> Juicy sirloin w beer fries, Nana's slaw & selection of sauce	32
<b>300gm MARINATED RUMP</b> w fresh green salad, onion rings, sauce & fries	32
<b>250gm ANGUS SCOTCH &amp; FRIES</b> Prime Angus scotch fillet w steakhouse fries, sauce & salad	34
<b>JACK DANIELS BBQ PORK RIBS</b> Half or full rack glazed w Jack Daniels bourbon sauce w Nana's slaw, grilled corn cob, battered onion rings & fries	26 (Half rack) / 38 (Full rack)
<b>BANGERS &amp; MASH</b> Locally crafted & supplied by The Village Butcher, Hauraki Corner, served w garden peas, buttered mash & onion gravy <b>CHOICES:</b> • <b>Pork &amp; Fennel</b> w glazed apple & balsamic sauce • <b>Beef &amp; Blue Cheese</b> w English mustard sauce	22
<b>ROAST OF THE DAY</b> Served w fresh vegetables, roast potatoes & gravy	25

## GRAZING PLATTERS

<b>BEST ON THE BLOCK</b> Fried squid, buffalo wings, deep-fried cauliflower fritters, chili & herbs meatballs, crumbed mussels, pork ribs, garlic bread, onion rings w lemon aioli, blue cheese, tangy smoked BBQ sauce	60
<b>TACO BOARD</b> Selection of 10 tacos	50

## BURGERS & SANDWICHES

All served in toasted brioche with a pottle of Nana's slaw & fries

<b>SMOKED BBQ PULLED-PORK BURGER</b> w pickled cabbage and fennel slaw, BBQ sauce, cheddar cheese	22
<b>ULTIMATE FAT-CAT BURGER</b> Two ground beef patties, smoked crispy bacon, pickles, beetroot, melted cheddar, fried egg, chipotle mayo, beer relish	24
<b>THE NEPTUNE WHOPPER</b> Fillet of fish, fish cake, oysters, onion rings, lettuce, tomato w tasty lemon infused mayo	26
<b>CAJUN-CHICKEN BURGER</b> Grilled, spiced, free-range chicken breast, tomato, onion, avocado, bacon, cucumber, camembert, lollo lettuce, cranberry sauce & aioli	22
<b>BLACK ANGUS BRISKET BURGER</b> Smoked Black Angus brisket, w coleslaw, onion rings, gherkin	24
<b>HALLOUMI BURGER (V)</b> Grilled halloumi, lollo lettuce, tomato, capsicum, onion, gherkin, jerk spice & aioli	22
<b>NEW ORLEANS PO' BOYS</b> <b>[a traditional baguette sandwich w fries]</b> <ul style="list-style-type: none"> <li>• <b>Club Chicken</b>, w tomato, bacon, guacamole, fancy lettuce &amp; creamy mustard mayo</li> <li>• <b>Roast Beef</b>, slow cooked &amp; seasoned, melted Swiss cheese, mild horseradish mayo w stout jus for dipping</li> </ul>	20

## SIDES

<b>ROASTED CAULIFLOWER CHEESE</b>	8
<b>SAUTÉED SEASONAL VEGETABLES</b> Drizzled w house-made honey, garlic, soy dressing	8
<b>GREEN SALAD</b> Tossed in tangy balsamic dressing	8
<b>DUCK FAT SPUDS</b> w marrow-bone gravy	8
<b>BEER HOUSE FRIES</b>	7
<b>SHOESTRING FRIES</b>	7

## TO FINISH

<b>CHOCOLATE FONDANT</b> Served warm w berry compote, vanilla-bean ice cream	12
<b>APPLE &amp; RHUBARB CRUMBLE</b> Served warm crème anglaise, whipped cream, fruits of the forest compote	12
<b>BELGIAN WAFFLES</b> w grilled banana, caramel and chocolate sauce, Chantilly cream	12
<b>CLASSIC ICE CREAM SUNDAE</b> Selection of assorted ice creams, chocolate & fruit toppings, chopped nuts and 100s & 1000s	9
<b>KNICKERBOCKER GLORY (Built for two)</b> Ice cream, marshmallow, brownies, caramel sauce, toffee nuts, berry coulis	16

Our chefs prepare all our beef in-house. Although they are craftsmen, they cannot cut to the exact gram, so weights are close but approximate, Tips are most welcome which go directly to the staff / All our food may contain nuts and shellfish / Our chefs are happy to try and cater for your dietary requirements. Please notify your waiter.