



CATNAPPER ARMS

Purveyors to the Discerning

TO SHARE OR NOT TO SHARE

GARLIC LOAF w lashings of garlic & herb butter	12
CORN & JALAPEÑO POPPERS (V) w Alabama white roux, spring onion	15
LEMON-PEPPER SQUID w lemon aioli	18
DEEP-FRIED CAULIFLOWER FRITTERS (V) w curried mayo	15
CHORIZO & PRAWN SKEWERS Served w lemon mayo, chili infused oil	18
TEX-MEX NACHOS Crispy tortilla chips smothered w ground beef, red beans, guacamole, cheddar cheese, sour cream & jalapeño salsa	18
NO-MEAT NACHOS (V) Chili beans, guacamole, sour cream, jalapeño salsa	15
PACIFIC OYSTERS & CHIPS Four beer-battered oysters & shoestring fries w malt vinaigrette	18
CRUMBED MUSSELS & CHIPS Six wholegrain crumbed Coromandel mussels w fries & spicy tomato-balsamic sauce	18
BUTTERMILK CHICKEN TENDERS Buttermilk-soaked, crispy, crumbed strips of chicken breast w ranch & chipotle aioli	18
MUSHROOM & MOZZARELLA ARANCINI BALLS w caramelised onion & harissa aioli	16
LOADED POTATO SKINS Potato skins topped w cheddar & mozzarella cheese, bacon & green onions	16
CHICKEN, MUSHROOM & LEEK PANCAKES Deliciously stuffed w creamy mushrooms, lemon chicken & tender leeks	18
BUFFALO WINGS 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)
BEER-BATTERED ONION RINGS A tower of rings served w blue cheese & smoky BBQ dipping sauce	14
CHILI & HERBS MEATBALLS Seasoned pork & beef meatballs w tomato ragu, parmesan, ciabatta	16
SOFT-SHELL TACOS • Spicy Pulled Pork , spicy apple fennel slaw, lemon aioli • Jamaican Jerked Chicken , avocado mousse, corn & pineapple salsa • Crispy Fish , Louisiana hot sauce, coriander & lime mayo	15
FRIED CHICKEN & WAFFLE STACK w black-pepper maple syrup, crisp sage, herb butter	22

SALADS & SOUPS

COROMANDEL & KAIPARA CHOWDER Coromandel mussels blended w Kaipara kumara, farm-house bacon, onions & leeks in a smooth creamy soup w crusty French bread	16
CLASSIC CHICKEN CAESAR SALAD Grilled chicken, cos, house-made croutons, shaved parmesan, grilled bacon bits, soft-poached egg, white anchovies w creamy dressing	22
LAMB, BEETS & FETA SALAD Spring lamb marinated in Moroccan seasoning on green salad, quinoa, red onion, baby beets, cucumber, feta & pomegranate	22

ALL TIME FAVOURITES

MOULES & FRITES <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 • Mariniere - white wine, cream, garlic, leek, celery & thyme • Thai - coconut cream, ginger, lime, lemongrass and coriander	26
YE OLE PUB FISH & CHIPS Fresh terakihi w garden salad, mint & gherkin mayo, lemon wedge, malt vinegar	26
PAN-FRIED RED SNAPPER Smothered w mussel & shrimp butter sauce, boiled baby potatoes, classic greens	30
CHICKEN PARMIGIANA Crumbed tender chicken breast, Parma ham, passata, mozzarella, fresh garden salad & string fries	26
BACON & MUSHROOM FETTUCCINE Mushroom selection, spinach fettucine, creamy parmesan sauce	22
BEEF & GUINNESS PIE Slow-cooked chuck beef marinated in Ireland's finest brew, served w red wine gravy, buttered mash & peas	24

FROM THE BUTCHER'S BLOCK

Sauce Selection (all prepared in-house)

BBQ / Brandy / Green Peppercorn / Mushroom / Bearnaise / Garlic Butter

250gm PORTERHOUSE Juicy sirloin w beer fries, Nana's slaw & selection of sauce	30
300gm MARINATED RUMP w fresh green salad, onion rings, sauce & fries	32
250gm SCOTCH & FRIES Prime Angus scotch fillet w steakhouse fries, sauce & salad	33
SMOKEY BBQ PORK RIBS Half or full rack glazed w Jack Daniels bourbon sauce w Nana's slaw, grilled corn cob, battered onion rings & fries	28 (Half rack) / 38 (Full rack)
GOURMET SAUSAGES, MASH, GARDEN PEAS & GRAVY Locally crafted & supplied by The Village Butcher, Hauraki Corner, served w garden peas, buttered mash & onion gravy CHOICES: • Pork & Fennel w glazed apple & balsamic sauce • Beef & Blue Cheese w English mustard sauce	23
ROAST OF THE DAY Served w fresh vegetables, roast potatoes & gravy	26

GRAZING PLATTERS

SHARING BOARD 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	65
TACO BOARD Selection of 9 tacos	55

BURGERS & SANDWICHES

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

SMOKED BBQ PULLED-PORK BURGER w pickled cabbage and fennel slaw, BBQ sauce, cheddar cheese	24
ULTIMATE FAT-CAT BURGER Two ground beef patties, smoked crispy bacon, pickles, beetroot, melted cheddar, fried egg, chipotle mayo, beer relish	24
THE NEPTUNE WHOPPER Fillet of fish, fish cake, oysters, onion rings, lettuce, tomato w tasty lemon infused mayo	26
CAJUN-CHICKEN BURGER Grilled, spiced, free-range chicken breast, tomato, onion, avocado, bacon, cucumber, camembert, lollo lettuce, cranberry sauce & aioli	24
BLACK ANGUS BRISKET BURGER Smoked Black Angus brisket, w coleslaw, onion rings, gherkin	24
HALLOUMI BURGER (V) Grilled halloumi, lollo lettuce, tomato, capsicum, onion, gherkin, jerk spice & aioli	22
NEW ORLEANS PO' BOYS [a traditional baguette sandwich w fries] • Club Chicken , w tomato, bacon, guacamole, fancy lettuce & creamy mustard mayo • Roast Beef , slow cooked & seasoned, melted Swiss cheese, mild horseradish mayo w stout jus for dipping	22

SIDES

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

TO FINISH

DARK CHOCOLATE MOUSSE Topped with soft whipped cream and berry compote	12
APPLE & RHUBARB CRUMBLE Served warm crème anglaise, whipped cream, fruits of the forest compote	12
BELGIAN WAFFLES w grilled banana, caramel and chocolate sauce, Chantilly cream	12
CLASSIC ICE CREAM SUNDAE Selection of assorted ice creams, chocolate & fruit toppings, chopped nuts and 100s & 1000s	12
KNICKERBOCKER GLORY (Built for two) 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.