



# CATNAPPER ARMS

*Purveyors to the Discerning*

## TO SHARE OR NOT TO SHARE

<b>GARLIC LOAF</b> w lashings of garlic & herb butter	12
<b>LEMON-PEPPER SQUID</b> w lemon aioli	18
<b>DEEP-FRIED CAULIFLOWER FRITTERS (V)</b> w mango chutney	16
<b>CHORIZO &amp; PRAWN SKEWERS</b> Served w peri-peri sauce	20
<b>TEX-MEX NACHOS</b> Crispy tortilla chips smothered w ground beef, red beans, guacamole, cheddar cheese, sour cream & jalapeño salsa	20
<b>NO-MEAT NACHOS (V)</b> Chili beans, guacamole, sour cream, jalapeño salsa	17
<b>BUTTERMILK FRIED CHICKEN TENDERS</b> Buttermilk-soaked, crispy, crumbed strips of chicken breast w ranch & chipotle aioli	18
<b>MUSHROOM &amp; MOZZARELLA ARANCINI BALLS</b> w tomato jam, parmesan & truffle aioli	18
<b>LOADED POTATO SKINS</b> Potato skins topped w cheddar & mozzarella cheese, bacon & green onions	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 sauce.	16 (6) / 28 (12)
<b>BEER-BATTERED ONION RINGS</b> A tower of rings served w blue cheese or smoky BBQ dipping sauce	16
<b>CHILI &amp; HERBS MEATBALLS</b> Pork & beef meatballs w tomato ragu, parmesan, ciabatta	16
<b>SOFT-SHELL TACOS</b> • <b>Spicy Pulled Pork</b> , spicy apple fennel slaw, lemon aioli • <b>Jamaican Jerked Chicken</b> , avocado mousse, corn & pineapple salsa • <b>Crispy Fish</b> , Louisiana hot sauce, coriander & lime mayo	15
<b>FRIED CHICKEN &amp; WAFFLE STACK</b> w black pepper maple syrup, crisp sage, herb butter	22
<b>REAL ALE MAC 'n' CHEESE w BACON</b> Classic elbow macaroni & bacon, smothered in aged-cheddar sauce, infused w Irish red ale	20

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## SALADS & SOUPS

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<b>CLASSIC SEAFOOD CHOWDER</b> Chunky seafood goodies blended w Kaipara kumara, farm-house bacon, onions & leeks in a creamy soup w crusty French bread	18
<b>CHICKEN CAESAR SALAD</b> Grilled chicken, cos, house-made croutons, shaved parmesan, grilled bacon pieces, soft-poached egg, white anchovies w creamy dressing	22
<b>LAMB, BEETS &amp; FETA SALAD</b> Spring lamb marinated in Moroccan seasoning on green salad, quinoa, red onion, baby beets, cucumber, feta & pomegranate	22
<b>HALLOUMI &amp; QUINOA SALAD</b> Mixed lettuce, broccolini, beetroot hummus, sun-dried tomatoes, orange segments, pomegranate, candied walnuts, crispy potato allumette, vinaigrette	22

## ALL TIME FAVOURITES

<b>MOULES &amp; FRITES</b> 1kg of steamed green-lipped mussels served in traditional Belgian pot harvested from the clear waters of the Coromandel w fries & house-made garlic mayo • <b>Mariniere</b> - white wine, cream, garlic, leek, celery & thyme • <b>Thai</b> - coconut cream, ginger, lime, lemongrass and coriander	26
<b>YE OLDE PUB FISH &amp; CHIPS</b> Fresh tarakihi w garden salad, mint & gherkin mayo, lemon wedge, malt vinegar	26
<b>PAN-FRIED RED SNAPPER</b> Salsa verde, new potatoes, cherry tomatoes, seasonal greens & toasted almond slivers	28
<b>CHICKEN PARMIGIANA</b> Crumbed tender chicken breast, Parma ham, passata, mozzarella, fresh garden salad & fries	26
<b>GARLIC PRAWN LINGUINE</b> Jumbo prawns, Cloudy Bay clams, baby spinach, chili flakes, parmesan & white wine sauce, served w garlic bread	25
<b>BEEF &amp; GUINNESS PIE</b> Slow-cooked chuck beef marinated in Ireland's finest brew, served w red wine gravy, buttered mash & peas	25

## FROM THE BUTCHER'S BLOCK

<b>Steak Sauce Selection (all prepared in-house)</b> BBQ / Green Peppercorn / Mushroom / Bearnaise / Garlic Butter	
<b>250gm PORTERHOUSE</b> w beer fries, Nana's slaw & selection of sauce	30
<b>300gm MARINATED RUMP</b> w fresh green salad, onion rings, sauce & fries	32
<b>250gm SCOTCH &amp; FRIES</b> Prime Angus scotch fillet w steakhouse fries, sauce & salad	34
<b>SMOKEY BBQ PORK RIBS</b> Half or full rack glazed w Jack Daniels bourbon sauce w Nana's slaw, grilled corn cob w battered onion rings & fries	28 (Half rack) / 35 (Full rack)
<b>BANGERS &amp; MASH</b> served w garden peas, buttered mash & onion gravy CHOICES: • <b>Pork &amp; Fennel</b> • <b>Beef &amp; Blue Cheese</b>	23
<b>ROAST OF THE DAY</b> Served w fresh vegetables, roast potatoes & gravy	24

## GRAZING PLATTER

<b>SHARING BOARD</b> Fried squid, buffalo wings, deep-fried cauliflower fritters, chili & herbs meatballs, crispy fish, onion rings w lemon aioli, blue cheese, tangy smoked BBQ sauce	65
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## BURGERS

All served with a pottle of slaw & fries

<b>PULLED-PORK BURGER</b> w avocado slaw, grilled pineapple, hash brown, BBQ sauce, cheddar cheese	24
<b>FAT-CAT BURGER</b> Two ground beef patties, smoked crispy bacon, pickles, beetroot, melted cheddar, chipotle mayo, mild jalapeno relish	24
<b>MEGA FAT-CAT BURGER</b> Triple ground beef patties, smoked crispy bacon, pickles, beetroot, American cheese, fried egg, Bourbon bacon jam, chipotle mayo, mild jalapeno relish	26
<b>GARLIC PRAWNS &amp; CHORIZO BURGER</b> House made chorizo patty, garlic prawns, smoked cheddar, rocket leaves, red onion, seafood aioli	26
<b>CAJUN CHICKEN BURGER</b> Grilled, spiced, free-range chicken breast, tomato, onion, avocado, bacon, cucumber, camembert, lollo lettuce, cranberry sauce & honey Dijon mayo	24
<b>SLOW-BRAISED BRISKET BURGER</b> Black Angus brisket, crispy shallots, avocado slaw, hash brown and gherkin, caramelised onion relish w mild horseradish mayo	26
<b>TRIPLE MEAT CHEESEBURGER</b> Lamb, turkey & beef w melted Swiss cheese, pickles, rocket, onion jam & kewpie mayo	26
<b>HALLOUMI BURGER (V)</b> Grilled halloumi, lollo lettuce, tomato, capsicum, onion, gherkin, jerk spice & aioli	24
<b>CHICKEN WAFFLE BURGER</b> Spicy buttermilk chicken, bacon jam, fried egg, smoked cheddar, sriracha aioli, gherkins, spiced maple syrup served in savoury waffles	24
<b>VENISON BURGER</b> Two ground venison patties, smoked crispy bacon, house pickles, plum chutney, lollo, melted cheddar, onions, chipotle mayo	24

## SIDES

<b>ROASTED CAULIFLOWER CHEESE</b>	10
<b>SAUTÉED SEASONAL VEGETABLES</b> Drizzled w soy glaze and toasted almonds	10
<b>GREEN SALAD</b> Tossed in tangy balsamic dressing	10
<b>DUCK FAT SPUDS</b> w marrow-bone gravy	10
<b>BEER HOUSE FRIES</b>	10
<b>SHOESTRING FRIES</b>	10

## TO FINISH

<b>CHOCOLATE MOLTEN CAKE</b> Melt-in-the-middle indulgence, served w hazelnut brittle, berry coulis & vanilla bean ice cream	12
<b>AFFOGATO</b> Vanilla bean ice cream, a shot of fresh espresso and Amaretti	12
<b>BELGIAN WAFFLES</b> w grilled banana, caramel and chocolate sauce, Chantilly cream	12

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.