

## CATNAPPER ARMS PRE THEATRE MENU

<b>Garlic Loaf</b> w lashings of garlic & herb butter	<b>12</b>
<b>Lemon Pepper Squid</b> w lemon aioli	<b>18</b>
<b>Deep-Fried Cauliflower Fritters</b> w curried mayo	<b>16</b>
<b>Tex-Mex Nachos</b> Crispy tortillas chips smothered w ground beef, red beans, guacamole, cheddar cheese, sour cream & jalapeño salsa	<b>20</b>
<b>Buttermilk Fried Chicken Tenders</b> Buttermilk-soaked, crispy, crumbed strips of chicken breast w ranch & chipotle aioli	<b>16</b>
<b>Buffalo Wings</b> Tossed in seasoned flour, six meaty wings served w celery sticks & blue cheese dressing. Your pick of hot or mild sauce	<b>16 (6) / 28 (12)</b>
<b>Fried Chicken &amp; Waffle Stack</b> w black-pepper maple syrup, crisp sage, herb butter	<b>22</b>
<b>Classic Seafood Chowder</b> Chunky seafood goodies blended w Kaipara kumara, farm-house bacon onions & leeks in a smooth creamy soup w crusty French bread	<b>18</b>
<b>Chicken Caesar Salad</b> Grilled chicken, cos, house-made croutons, shaved parmesan, bits of grilled bacon, soft-poached egg, white anchovies w creamy dressing	<b>22</b>
<b>Lamb, Beets, &amp; Feta Salad</b> Spring lamb marinated in Moroccan seasoning on green salad, quinoa, red onion, baby beats, cucumber, feta & pomegranate	<b>22</b>
<b>Pulled-Pork Burger</b> w pickled cabbage and fennel slaw, BBQ sauce, cheddar cheese	<b>24</b>
<b>Mega Fat-Cat Burger</b> Triple ground beef patties, smoked crispy bacon, pickles, beetroot, American cheese, fried egg, chipotle mayo, mild jalapeno relish	<b>26</b>
<b>Cajun Chicken Burger</b> Grilled, spiced, free-range chicken breast, tomato, onion, avocado, bacon, cucumber, camembert, lollo lettuce, cranberry, honey Dijon aioli	<b>24</b>

<b>Halloumi Burger (v)</b>	<b>24</b>
Grilled halloumi, lollo lettuce, tomato, capsicum, onion, gherkin, jerk spice & aioli	
<b>250gm Porterhouse</b>	<b>30</b>
w beer fries, Nana's slaw & selection of sauce.	
<b>250gm Scotch &amp; Fries</b>	<b>34</b>
Prime Angus scotch filet w steakhouse fries, sauce & salad	
<b>Steak Sauce Selection</b>	
BBQ / Green Peppercorn / Mushroom / Bearnaise / Garlic Butter	
<b>Bangers &amp; Mash</b>	<b>22</b>
Served w garden peas, buttered mash & onion gravy	
<ul style="list-style-type: none"> <li>• <i>Pork &amp; Fennel or</i></li> <li>• <i>Beef &amp; Blue Cheese</i></li> </ul>	
<b>Moules &amp; Frites</b>	<b>26</b>
1 kg of steamed, green-lipped mussels served in traditional Belgian pot harvested from the clear waters of the Coromandel w fries & house-made garlic mayo	
<ul style="list-style-type: none"> <li>• <i>Mariniere (white wine, cream, garlic, leek, celery &amp; thyme)</i></li> <li>• <i>Thai (coconut cream, ginger, lime, lemon grass and coriander)</i></li> </ul>	
<b>Ye Ole Pub Fish &amp; Chips</b>	<b>26</b>
Fresh terakihi, garden salad, mint & gherkin mayo, lemon wedge, malt vinegar	
<b>Chicken Parmigiana</b>	<b>26</b>
Crumbed tender chicken breast, Parma ham, passata, mozzarella, fresh garden salad & string fries	
<b>Garlic Prawn Linguine</b>	<b>25</b>
Jumbo prawns, Cloudy Bay clams, baby spinach, chili flakes, parmesan & white wine sauce, served with garlic bread	
<u><b>SIDES</b></u>	
<b><i>Sautéed Seasonal Vegetables</i> drizzled w house-made honey, garlic, soy dressing</b>	<b>10</b>
<b><i>Green Salad</i> tossed in tangy balsamic dressing</b>	<b>10</b>
<b><i>Duck Fat Spuds</i> w marrow-bone gravy</b>	<b>10</b>
<b><i>Beer-House Fries</i></b>	<b>10</b>
<b><i>Shoestring Fries</i></b>	<b>10</b>
<u><b>TO FINISH</b></u>	
<b>Belgian Waffles</b>	<b>12</b>
w grilled banana, caramel and chocolate sauce, Chantilly cream	
<b>Chocolate Molten Cake</b>	<b>12</b>
Melt-in-the-middle indulgence, served w hazelnut brittle, berry coulis, vanilla ice-cream	