

STARTERS

WARM SODA BREAD

with softened butter

\$5.00

FRESH FRIED POTATO SKINS

with warm cheese, mustard and Guinness fondue

\$11.90

CREAMED LEEK, ONION AND POTATO SOUP

with toasted sour dough

\$11.00



SMOKED FISH PATE

and smoked salmon with creme fraiche, herbs,
lemon and pink radish crudité

\$13.50

PAN FRIED LAMB KIDNEYS

with Guinness, garlic and mushroom gravy

\$14.90

PURE PORK AND GARLIC SAUSAGES

simmered in rich tomato and onion gravy
on grilled potato bread

\$13.90



HOUSE SMOKED STRAITS FISH

with strong horseradish and toasted rye

\$14.50, with a basket of fries

\$21.00

RUSTIC CHICKEN AND BACON TERRINE

with pickled onions and baked fadge crisps

\$13.50

HARP PLATTER

a selection of tastes from land and sea to share

\$35.00

FRESH CLEVEDON OYSTERS

au naturel or in crispy batter

\$2.50ea

L I G H T S

TRADITIONAL COTTAGE PIE

topped with tomato and cheddar, served with rye
and sour dough
\$14.90

GARLIC ROASTED FIELD MUSHROOMS

on toasted rye bread with castlemaine bacon,
poached eggs and butter sauce
\$15.50

CRUMBED POACHED EGGS ON TOASTED BRIOCHE

with salad of dried bacon and cherry tomatoes
\$14.50

BALLYMALOE DEEP DISH BACON AND EGG PIE

with ploughman's salad
\$16.00

GRILLED CHICKEN BREAST BAP

with avocado, shaved fennel, salad, herbed mayo and
spiced tomato relish, with fries
\$16.90

POTATO AND CHEDDAR BOXTY CAKE

with roast vine tomatoes, rocket dressing and
apple molasses
\$15.50



SALAD OF HOT SMOKED APPLEWOOD SALMON

with aniseed herbs, cucumber and yoghurt
with rye toasts
\$16.90



BAKED SANDWICH OF CORNED BEEF

with pickled cabbage, Thousand Island dressing and
Kapiti gruyere cheese on five grain bread, served with fries
\$15.90

M A I N S

BAKED BALLYCOTTON CHICKEN LEGS

simmered in paddle crab cream with split peas, spinach and
gammon bacon

€22.90



FIELD MUSHROOM RAGOUT

in puff pastry croustade with wilted spinach

€18.90

GRILLED MARKET FRESH FISH

on a casserole of giant white beans, leeks and spring onions

€22.90

250G RIB EYE STEAK

on garlic buttered field mushrooms with suet and
parsley dumplings

€25.90

HORSERADISH CRUSTED SALMON FILLET

with creamed spinach, potato dumplings and
roast beetroot relish

€24.90

BACON BRAISED RABBIT LEGS

with button mushrooms, green beans and
slow-roast garlic mash

€25.90

ALL DAY SATURDAY & SUNDAY

IRISH ROAST
PORK | \$29 FOR TWO



Traditional roast pork shoulder with roasted vegetables
crackling, seasonal greens, gravy and apple sauce.

WHILE STOCKS LAST

TRADITIONAL DISHES

the Black Harp way

BEEF AND GUINNESS PIE

with creamy mash, gravy and Clevedon oysters
\$22.90

FADO'S DUBLIN CODDLE

corned beef, pork sausages, chunky ham
with vegetables and creamy mash
\$21.90

GRIDDLED LAMB'S FRY

with bacon, onion and Island Bay black pudding on champ
\$18.90

ISLAND BAY VENISON SAUSAGES

with onion gravy and Dijon mash
\$18.90

PORK BELLY BACON AND BEANS

with beer boiled onions and hot mustard
\$20.90

PEPPERED LAMB CHOPS

with peas pudding, gravy poundies and mint sauce
\$19.90

TRADITIONAL IRISH ROAST PORK

with roasted vegetables, crackling, gravy,
autumn greens and apple sauce
\$19.90

KERRY BEEF STEW

slow braised beef cheek, oxtail and root vegetables
with a pot of champ
\$20.90



SIDES

Ulster champ, colcannon, champ,
steamed vegetables, salad greens
\$6.00

DESSERTS

VANILLA CREAM POT

with drunken cherries and shaved dark chocolate

\$10.90

BARM BRACK

bread and butter pudding with butterscotch braised pears

\$10.90

ETON MESS

meringue, berries, cream and custard

\$10.90

DOUBLE SHOT IRISH COFFEE

poured over pure vanilla ice cream

\$10.90

CHOCOLATE BAILEYS CAKE

with a liquid chocolate centre and vanilla ice cream

\$10.90



CHEESE

Kapiti brie or Kikorangi blue

\$16.50



CHAI TEA

Irish Breakfast, Earl Grey

\$3.50

WEEKEND BRUNCH MENU

Saturday and Sunday 10am to 3pm

TOASTED SODA BREAD

with country churned butter and preserves
\$ 5.00

MUSHROOMS ON TOAST

garlic roasted field mushrooms on toasted rye
topped with bacon and poached eggs
\$ 16.50

THE ULSTER FRY

of bacon, sausage, black pudding, mushrooms and
tomato on thick grilled toast with fried eggs
\$ 17.50

BREAKFAST HOTCAKES AND BANANAS

with bacon or mixed berry compote
\$ 15.50

LIMERICK HAM AND EGGS

pan grilled gammon ham with poached eggs and tomato on
toast with a butter sauce
\$ 15.90

IRISH KEDGEREE

of flaked smoked fish, pandy potatoes,
grilled tomato and poached eggs
\$ 15.90

WHOLE HASH

refried mash with bacon, grilled tomato,
fried eggs and a butter sauce
\$ 15.50



BRUNCH BOXTY

potato cake with black pudding, bacon, grilled tomato and
fried eggs topped with a butter sauce
\$ 16.90

EXTRAS

Bacon, ham, sausages, toast and eggs
each \$ 5.00

N I B B L E S
E V E N I N G S N A C K S

WARM SODA BREAD

with softened butter

\$ 5.00



FRESH FRIED POTATO SKINS

with warm cheese, mustard and Guinness fondue

\$ 11.90

IRISH PORK SAUSAGES

simmered in rich tomato and onion gravy

\$ 12.90

RUSTIC CHICKEN AND BACON TERRINE

with pickled onions and baked fadge crisps

\$ 12.50

CRISPY PORK AND ONION CRUBEENS

with tartare sauce

\$ 10.90

HOUSE SMOKED STRAITS FISH

with strong horseradish and toasted rye

\$ 14.50, with fries \$ 21.00

HARP PLATTER

a selection of tastes from land and sea to share

\$ 35.00

FRIES

with tomato sauce or herbed mayo

\$ 6.50



W I N E S

	Glass	Bottle
Arcadia Cuvee, Central Otago	10.00	45.00
Twin Islands Brut Non Vintage Marlborough	8.00	39.00
Deutz Cuvee Non Vintage Marlborough		65.00
Piper Heidsieck Brut Champagne, France		100.00
Black Harp House Chardonnay Variable	7.00	34.00
Three Corners Chardonnay Marlborough	7.50	38.00
Oyster Bay Chardonnay Marlborough	8.50	41.00
Te Mata Woodthorpe Chardonnay Hawkes Bay	8.50	41.00
Kim Crawford Unoaked Chardonnay Marlborough	7.50	38.00
Te Kairanga Chardonnay Martinborough	9.00	44.00
Black Harp House Sauvignon Blanc Variable	7.00	34.00
Three Corners Sauvignon Blanc Marlborough	7.50	38.00
Sacred Hill Sauvignon Blanc Marlborough	7.50	38.00
Spy Valley Sauvignon Blanc Marlborough	9.00	44.00
Lake Chalice Sauvignon Blanc Marlborough	8.50	41.00
Hunters Sauvignon Blanc Marlborough	8.50	41.00
Allan Scott Sauvignon Blanc Marlborough	8.50	41.00

	Glass	Bottle
Wild South Riesling Marlborough	7.00	34.00
Te Kairanga Riesling Martinborough	9.00	44.00
Kahurangi Pinot Gris Moutere	8.50	42.00
Allan Scott Pinot Gris Marlborough	9.50	46.00
The Ned Pinot Gris Marlborough	9.50	46.00
Kahurangi Gewurztraminer Nelson	9.00	44.00
Black Harp House Cab Merlot Blend Variable	7.00	34.00
Tyrells, Moores Creek, Cabernet Australia	8.00	38.00
Delegats Cab Merlot Hawkes Bay	8.50	38.00
Sacred Hill Merlot Hawkes Bay	9.00	43.00
Te Kairanga Cab Merlot, Malbec Hawkes Bay	8.00	38.00
Trinity Hill Syrah Hawkes Bay	9.00	44.00
Grant Burge Barossa Vines Shiraz Barossa Valley	8.50	41.00
Jim Barry Lodgehill Shiraz Clare Valley	8.50	41.00
Three Corners Pinot Noir Central Otago	9.00	42.00
Te Kairanga Pinot Noir Martinborough	9.50	46.00
Carrick Unravalled Pinot Noir Central Otago	11.00	54.00

B E V E R A G E S

O N T A P

Guinness

Kilkenny

Speights Distinction

Speights Gold

Macs Gold

Tennants

Macs Stoney Red Cider

B O T T L E D B E E R S

Becks

Corona

Hoegaarden

Macs Hop Rocker, Pilsener

Macs Sundance Summer Ale

Steinlager Classic

Steinlager Lite , 2.5 per cent

Sterinlager Pure

Steinlager Edge

Stella Artois

P O R T S

Taylors 20yr

Tylors Ruby

Taylors Tawny

IRISH WHISKEYS

Jameson

made with malted and unmalted barley, to ensure a clean taste

Tullamore Dew

oak taste with rich mellow flavours

Millars

sweet grape smell, with oaky grains

Paddys

barley taste with oaky flavour

Powers

fruity and spicy flavours

Tyrconnell

honey orange & lemon flavours with a strong malt presence

Blackbush 1608

deep amber tone, with rich fruity flavours

Bushmills

10 year vanilla, honey and sherry flavour

Clontarf

full bodied with malted barley flavours

Connemara

smoky tasting with malted barley flavours



Midleton Very Rare

SCOTCH WHISKYS

Glenlivet 12 years

subtle and mellow flavours

Glenkinchie

12 year smoky and fruity with crisp palate

Glemorangie

10 year smooth and clear palate

Oban

14 year fruity, soft and melow with rich aftertaste

Cragganmore

12 year fragrant and sweet with hint of smoke

Glenfiddich

12 year rounded rich flavour, hint of peat and pine

Talisker

10 year smoky with sweet and sour flavour

Laphroaig

10 year rich and smoky with peaty flavour

Johnnie Walker Red Label

Johnnie Walker Green Label

Johnnie Walker Blue Label