



S T A R T E R S

WARM SODA BREAD

with two dips, spiced tomato and creamy beetroot
\$6.00

FRESH FRIED POTATO SKINS

with warm cheese, mustard and Guinness fondue
\$11.90

CODDLE SOUP

of pumpkin, leeks and bacon with a grilled cheddar floater
\$11.00

WORCESTERSHIRE OYSTERS

in crispy potato batter with lemon wedges
\$20.90

POTTED STRAITS FISH

and smoked salmon with creme fraiche, herbs,
lemon and pink radish crudite'
\$13.50

PAN FRIED LAMB KIDNEYS

with Guinness, garlic and mushroom gravy
\$13.90

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
\$13.50, with fries \$19.50

RUSTIC CHICKEN AND BACON PATE

with pickled onions and baked fadge crisps
\$12.50

HARP PLATTER

a selection of tastes from land and sea to share
\$33.00

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

DEEP DISH BACON, EGG AND LEEK PIE

with ploughman's salad
\$14.90

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
\$15.90

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

\$20.90

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

\$21.90

250G RIB EYE STEAK

on garlic buttered field mushrooms with suet and

parsley dumplings

\$24.90

HORSERADISH CRUSTED SALMON FILLET

with creamed spinach, potato dumplings and

roast beetroot relish

\$23.90

BACON BRAISED RABBIT LEGS

with button mushrooms, green beans and

slow roast garlic mash

\$24.90

T R A D I T I O N A L D I S H E S

the Black Harp way

BEEF AND GUINNESS PIE

with creamy mash, gravy and Clevedon oysters

\$20.90

DUBLIN CODDLE

of sausage, white onion and smokey bacon

with champ potato

\$18.90

GRIDDLED LAMB'S FRY

with bacon, onion and Island Bay black pudding on champ

\$17.90

ISLAND BAY VENISON SAUSAGES

with onion gravy and Dijon mash

\$17.90

PORK BELLY BACON AND BEANS

with beer-boiled onions and hot mustard

\$19.90

PEPPERED HOGGET CHOPS

with peas pudding, gravy poundies and mint sauce

\$18.90

TRADITIONAL IRISH ROAST PORK

with roasted vegetables, crackling, gravy,

autumn greens and apple sauce

\$18.90

IRISH GAME STEW OF DUCK AND VENISON

in ginger, orange and redcurrant jus with creamy champ

\$19.90

S I D E S

Ulster champ, fries, colcannon, champ,

steamed vegetables, salad greens

\$6.00

D E S S E R T S

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

POACHED CARDAMON APPLE
OPEN CRUMBLE
with pure vanilla ice cream and lemon honey
\$10.90

CHEESEBOARD
cheddar, brie and Kikorangi blue
\$16.50

C H A I T E A

Irish Breakfast, Earl Grey
\$3.50



W E E K E N D B R U N C H M E N U
Saturday and Sunday 10am to 3pm

TOASTED SODA BREAD
with country churned butter and preserves
\$6.00

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

BUTTERMILK PANCAKES
with banana, bacon and maple syrup
\$ 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, grilled tomato and fried eggs topped with a butter sauce
\$ 15.90

E X T R A S

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 two dips, spiced tomato and creamy beetroot
\$6.00

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

SMOKED MUSSELS

and crispy black pudding with new potato salad
\$10.90

RUSTIC CHICKEN AND BACON PATE

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
\$13.50, with fries \$19.50

HARP PLATTER

a selection of tastes from land and sea to share
\$33.00

FRIES

with tomato sauce and herbed mayo
\$6.00