

Starters

Garlic Loaf \$18.50
Artisan cobb loaf with homemade garlic & herb butter

Crispy Pork Belly Bites \$22.00
Irish whiskey glazed twice cooked pork belly w. coleslaw (GF)

Prawn Twisters \$22.00
Premium whole peeled prawns infused with herbs & spices then individually rolled in a crispy pastry served w. sweet chilli sauce

Dubliner Fried Chicken \$22.00
Buttermilk marinated spiced chicken fried to crispy perfection served w. pickles & chipotle mayo

Rustic Fries \$12.00
Makikihi fries served w. ketchup & aioli (V, VG options)

Dubliner Burgers \$29.00

Pulled Pork Burger
Coleslaw, gherkins, homemade BBQ sauce & chipotle aioli all served on a toasted sourdough bun (GF option)

Crispy Chicken Burger
Buttermilk marinated chicken, coleslaw, cheddar cheese, homemade burger sauce & gherkins served on a toasted sourdough bun (GF option)

Veggie Burger
Corn pattie, halloumi, coleslaw, gherkins w. mint yoghurt & chipotle sauce served on a toasted sourdough bun (V option) (GF option)

To Share

Pulled Pork Nachos \$29.00
BBQ pulled pork, homemade salsa, pickles, mozzarella & sour cream served w. sweet chilli sauce (GF, V options)

Baked Camembert \$24.00
With spiced walnuts, homemade berry compote & wafer thin soda bread (GF option, V)

Finalist Hospitality
N.Z Awards 2017



Finalist Champion Canterbury
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CHAMPION CANTERBURY
BUSINESS AWARDS 2017

David Awards
2017 Winner - 2016 Finalist



Mains

Murphy's Stout Pie \$34.50
De-constructed prime beef pie, slow cooked in a rich stout jus w onion and carrot, served on creamy mash with a pastry cap (GF option available)

Magner's Irish Cider Lamb stew \$34.50
Traditional Irish stew infused with Magner's Irish cider. Served on creamy mash and Irish soda bread (GF option available)

Fish of the Day \$32.50
Beer battered w rustic fries and ranch slaw

Ribeye Steak 300g \$43.00
New Zealand Ribeye (300g) cooked to your liking served with homemade creamy mash & seasonal veg or w. salad & fries & your choice of garlic butter or red wine jus (GF)

Dubliner Lemon Chicken \$38.00
Chargrilled chicken breast served with homemade creamy mash & seasonal veg or w. salad & fries, & topped with succulent homemade lemon sauce (GF option)

Seasonal Green Salad \$29.00
Mecculin, broccoli, halloumi, spiced walnuts topped with a drizzling of our homemade dressing - Add Chargrilled chicken or pan fried salmon (GF, V, VG options)

Hazelnut-Honey Crusted Salmon \$43.00
180g Salmon fillet with a hazelnut-honey crust served with homemade creamy mash & seasonal veg or w. salad & fries, topped with a mint yoghurt sauce (GF option)



Signature Dish

T-bone Steak \$59.00

600g of Canterbury beef, served on a wooden platter w rustic fries, corn on the cob, ranch slaw, red wine jus and garlic butter



Desserts

Dubliner Sweet Set \$22.00
Chef inspired selection of sweets for two (6 pieces)

Chocolate Brownie \$19.00
Warmed chocolate brownie w berry compote, vanilla ice cream and chocolate sauce

Affogato \$19.00
w. choice of Bailey's Irish cream or Dubliner liquor

Bailey's Cheesecake Moussé \$19.00

Zesty Bailey's cheesecake moussé w. Berry compote, a drizzling of butterscotch caramel & topped w. Spiced walnuts and dried raspberries

Crème Brûlée \$19.00
Creamy vanilla crème brûlée served w ice cream and hazelnut praline

Beer & Cider

Tap Beers

Irish Beer & Cider

Murphy's Irish Stout \$15.00

Kilkenny Irish Red Ale \$15.00

Magner's Apple Cider \$16.00

International Beer

Heineken \$15.00

Tiger \$14.00

Tiger Ultra Low Carb \$14.00

Tuatara Craft Beer

Tutatara Hazy Pale Ale \$15.00

Tutatara Pilsner \$15.00

Bottled Beers

Corona Extra \$9.50

Henieken \$9.50

Monteith's Original \$9.50

Cider

Magner's Apple Cider 565ml \$16.50

Low Alcohol Beer

Heineken 0.0 \$9.00

Heineken Lite 2.0 \$9.00

House Wines

White

Dusky Sound (South Island)
Sauvignon Blanc \$13.50 g/\$65.00 b

Jules Taylor (Marlborough)
Sauvignon Blanc \$15.50 g/\$75.00 b

Pegasus Bay (Waipara)
Riesling \$13.50 g/\$75.00 b

Growers Mark (Gisborne)
Chardonnay \$13.50 g/\$65.00 b

Main Divide (Waipara)
Pinot Gris \$13.50 g/\$65.00 b

Bubbles

Henkel (200ml)
Dry Prosecco \$15.50 b

Rose

Lake Chalice (Marlborough)
Rose \$13.50 g/\$60.00 b

Red

Devil's Staircase (Otago)
Pinot Noir \$14.50 g/\$70.00 b

Rua (Central Otago)
Pinot Noir \$75.00 b

Main Divide (Waipara)
Merlot Cabernet Sauvignon \$14.00 g/\$65.00 b

Pegasus Bay (Waipara)
Merlot Cabernet Sauvignon \$80.00 b

Woodfire Barossa (Heathcote, AUS)
Shiraz \$14.00 g/\$65.00 b

Stonehouse Barossa (Heathcote, AUS)
Shiraz \$70.00 b

Artisan Pizzas \$28.50

Margarita

House made tomato sauce, fresh mozzarella, cracked pepper, finished with parmesan, basil and olive oil

Pepperoni

House made tomato sauce, fresh mozzarella, cracked pepper and parmesan & sliced pepperoni

Hawaiian

House made tomato sauce, chunky pineapple pieces & smoked ham

Meatlovers

Smokey BBQ sauce, pepperoni, pulled pork, bacon chunks, caramelised onion, mozzarella, finished with cracked pepper & aioli

Mushroom & Feta Pizza

Olive oil & garlic base, mozzarella, mushroom, feta, thyme, finished with rock salt & cracked pepper

Moroccan Lamb

House made tomato sauce, Moroccan spiced & minced lamb, feta, caramelised onion, finished with rock salt, cracked pepper and mint & lime yoghurt

Funky Chicken

Smoked chicken, brie, spinach & aioli (GF option available)

Irish Whiskeys

Delve into our selection of premium hand-picked Irish Whiskeys
House Pour \$13.00 Top Shelf \$19.00

Whiskey Tasting Flight

Selection of four 15ml Top shelf Irish Whiskeys \$40.00

Soft Drinks

All Juices \$6.50

Orange Juice

Pineapple Juice

Cranberry Juice

Apple Juice

All Soft Drinks \$5.50

Coke cola

Coke Zero

Sprite

Fanta

Ginger Ale

Irish Drinks

Irish Coffee \$18.50

Bailey's Cup \$13.00

Bailey's Coffee \$18.50



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Céad Míle Fáilte
One Hundred Thousand Welcomes

Biachlár
Menu

