



## OUR STORY

Welcome to The Birdcage Tavern, a historic Auckland icon and the local to the locals since 1885. The Birdcage was originally known as the Rob Roy Hotel, a wooden building originally built on the site in 1865 making it one of Auckland's oldest pubs. The current building was built on the same site in 1885 when Victoria Park was a busy industrial area that included ship builders, sawmills, a brass and iron foundry and glassworks. The hotel was designed by Edward Mahoney & Sons, who designed many of Auckland's early hotels as well as St Patrick's Cathedral. Back in the day, patrons could reach the hotel by road or water because it was originally on the Freeman's Bay shoreline. The reclamation of the old bay was completed in 1901, and Victoria Park was created on most of the resulting flat area. The building is now owned by NZTA who in 2010 famously moved all 740 tonnes, 40 metres in a painstaking process to make way for the Victoria Park tunnel project.

 **TheBirdcageTavern**

 **@birdcagetavernnz**

Follow us on our socials!

## SMALL PLATES

<i>Fries with homemade aioli (GF)</i>	<b>\$12</b>
<i>Potato Wedges with sweet chilli &amp; sour cream</i>	<b>\$13</b>
<i>add cheese</i>	<b>\$3</b>
<i>add bacon</i>	<b>\$3</b>
<i>Seasonal Veggies</i>	<b>\$13.5</b>
<i>Maple-glazed greens, carrot, dukkah &amp; crispy shallots (V, VGR, GFR)</i>	
<i>Garden Salad</i>	<b>\$13.5</b>
<i>With lettuce, slaw mix, sprouts, red onion &amp; maple lime dressing (V, VG, GF)</i>	
<i>Garlic &amp; Herb Loaf (V, VG)</i>	<b>\$14</b>
<i>Cheesy Garlic &amp; Herb Loaf (V)</i>	<b>\$18</b>
<i>Spiced Onion Eggplant Fritters</i>	<b>\$19</b>
<i>With cumin mint yogurt, sweet mango jalapeno sauce &amp; crispy kumara (V, VGR, GF)</i>	
<i>Buffalo Hot Wings with blue cheese sauce</i>	<b>\$19.5</b>
<i>six</i>	<b>\$35</b>
<i>twelve</i>	<b>\$62</b>
<i>twenty-four</i>	
<i>Buttermilk-fried chicken with chipotle aioli</i>	<b>\$19.5</b>
<i>Lemon Pepper Squid with chilli aioli</i>	<b>\$19.5</b>
<i>Crispy Cauli Bites</i>	<b>\$19.5</b>
<i>In Gochujang tomato sauce with chipotle aioli, crispy shallots &amp; sesame seeds (V, VG)</i>	
<i>Stuffed Portobello Mushrooms</i>	<b>\$20</b>
<i>With spinach, cream cheese, portobello &amp; herbs served with marinara sauce &amp; a pesto drizzle (V, VG, GF)</i>	
<i>Crispy Pork Croquettes</i>	<b>\$21</b>
<i>With parsnip puree &amp; fresh pineapple salsa</i>	
<i>Vege Loaded Fries</i>	<b>\$21</b>
<i>With mushrooms, jalapenos, caramelised onions, pineapple salsa &amp; gravy (V, VGR, GF)</i>	
<i>Vegetarian Nachos</i>	<b>\$23.5</b>
<i>With lentils, black beans &amp; corn, served with pineapple salsa &amp; sour cream (V, GF)</i>	
<i>Grilled Tiger Prawns</i>	<b>\$24</b>
<i>Marinated in citrus &amp; herbs with a rich prawn bisque &amp; chilli oil (GF)</i>	
<i>Loaded Beef Fries</i>	<b>\$25</b>
<i>With Angus beef mince, feta, mozzarella cheese, bacon, &amp; gravy (GF)</i>	
<i>Beef Mince Nachos</i>	<b>\$25</b>
<i>Topped with, black beans &amp; corn served with pineapple salsa &amp; sour cream (GF)</i>	

### Dietary Key

V – vegetarian

VGR – vegan on request

GF – gluten free friendly

VG – vegan friendly

DF – dairy free

GFR – gluten free on request

Please inform your server of any allergies or dietary requests. We try our absolute best, but cannot guarantee that your meal will be 100% free from traces of allergens.

## SALADS

<i>Tempura Prawn Salad</i>	<b>\$29</b>
<i>Spinach, arugula, cherry tomato, radish, grated feta, sprouts, labneh &amp; maple lime dressing (GFR)</i>	
<i>Thai Beef Salad</i>	<b>\$28.5</b>
<i>Fancy lettuce, cucumber, sprouts, cherry tomato, crispy noodles and homemade Thai dressing (GFR)</i>	
<i>(Vegan option available with crispy cauliflower bites)</i>	
<i>Classic Caesar</i>	<b>\$27</b>
<i>Cos lettuce, crispy bacon, poached egg, anchovies, croutons, shaved parmesan</i>	
<i>add chicken, squid, or roasted vegetables</i>	<b>\$8</b>
<i>Kumara &amp; Eggplant Bowl</i>	<b>\$26.5</b>
<i>Spinach, cucumber, sprouts, cherry tomato, feta, with a maple lime dressing &amp; balsamic glaze</i>	
<i>(V, VGR, GFR)</i>	

## MAINS

<i>Pub Sirloin Steak</i>	<b>\$40</b>
<i>Served with crispy potato rosti, parsnip puree, grilled greens, chimichurri &amp; garlic butter (GF)</i>	
<i>Braised Lamb Shoulder</i>	<b>\$37</b>
<i>Slow cooked with harissa marination served with cauliflower &amp; cashew puree, seasoned</i>	
<i>grilled veggies, harissa jus, labneh &amp; dukkah (GF)</i>	
<i>Birdcage Fried Chicken</i>	<b>\$32.5</b>
<i>Crispy chicken thigh coated in herbs &amp; spices mixed flour topped with gravy served with fries &amp; coleslaw</i>	
<i>Seafood Linguini</i>	<b>\$32</b>
<i>With tiger prawn &amp; prawn cutlets, tossed in the chef's secret sauce, topped with parmesan cheese</i>	
<i>Tomato Pesto Linguini</i>	<b>\$29.5</b>
<i>Tossed in a rich tomato pesto sauce with sautéed mushrooms, cherry tomatoes, spinach, red onion &amp; grated vegan cheddar (V, VGR)</i>	
<i>Grilled Sirloin Sandwich</i>	<b>\$29.5</b>
<i>Served with caramelised onion, streaky bacon, lettuce, tomato, chimichurri &amp; aioli on ciabatta</i>	
<i>Beer Battered Market Fish</i>	<b>\$29.5</b>
<i>Served with salad, fries, grilled lemon &amp; tartare sauce (GFR)</i>	
<i>Falafel Wrap</i>	<b>\$24</b>
<i>Tortilla bread with red onion, spinach, jalapenos, hummus &amp; cumin yogurt, beetroot chutney &amp; a side of fries (V, VGR)</i>	

## DESSERTS

<i>Caramel Sticky Date Pudding</i>	<b>\$16</b>
<i>With ginger nut crumbs &amp; vanilla ice cream (V)</i>	
<i>Warm Apple Crumble Pie</i>	<b>\$16</b>
<i>With caramel sauce, ginger nut crumbs &amp; butterscotch ice cream (V)</i>	
<i>Classic Ice Cream Sundae (V)</i>	<b>\$16</b>

## BURGERS

<i>*All burgers served on a brioche bun with fries</i>	
<i>*Gluten-free bun available for \$3</i>	
<i>Fried Chicken</i>	<b>\$29.5</b>
<i>Pickle, pub slaw, sliced cheese, buffalo sauce &amp; blue cheese mayo</i>	
<i>Angus Beef</i>	<b>\$28.5</b>
<i>Lettuce, tomato, red onion, pickle, Swiss cheese, beetroot relish &amp; smoky BBQ sauce</i>	
<i>Smoky BBQ Pulled Pork</i>	<b>\$28.5</b>
<i>Cos lettuce, pickle, smoky BBQ sauce &amp; chipotle aioli</i>	
<i>Veggie Harvest</i>	<b>\$27</b>
<i>Corn patty, roasted kumara and eggplant, feta, pickle, chimichurri &amp; mango peach chutney (VGR)</i>	

## PIZZAS

<i>*Gluten free base available for \$3</i>	
<i>*Dairy free cheese available for \$3</i>	
<i>Margherita</i>	<b>\$28</b>
<i>Cherry tomato, shaved parmesan &amp; pesto (V)</i>	
<i>Vegetarian</i>	<b>\$28</b>
<i>Mushroom, jalapenos, onion jam, olives &amp; feta (V)</i>	
<i>Tandoori Chicken</i>	<b>\$29.5</b>
<i>Red onion, red pepper, spinach &amp; cumin mint yogurt</i>	
<i>Meat Lovers</i>	<b>\$29.5</b>
<i>Salami, pepperoni, streaky bacon, beef mince &amp; smoky BBQ sauce</i>	
<i>Pulled Pork</i>	<b>\$29.5</b>
<i>Cajun marinated pork, jalapenos, mushrooms, red onion, arugula &amp; chipotle aioli</i>	
<i>Pizza of the Week</i>	<b>\$29.5</b>
<i>Ask our team about this week's special</i>	

## SHARING BOARDS

<i>Tara Iti's Feast</i>	<b>\$70</b>
<i>Buttermilk fried chicken, squid, pork croquettes, garlic bread &amp; fries</i>	
<i>Takahe's Nibble</i>	<b>\$75</b>
<i>Three Mini falafel burgers, onion eggplant fritters, stuffed mushrooms, vegetarian nachos, crispy Gochujang cauliflower with garlic bread &amp; fries</i>	
<i>Morepork's Catch</i>	<b>\$95</b>
<i>Buttermilk chicken, squid, pork croquettes, garlic bread, pork &amp; prawn dim sum dumplings, crispy Gochujang cauliflower, crumbed prawns &amp; fries</i>	