

Welcome to The Birdcage Tavern, an 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.



@birdcagetavernnz

Follow us on our socials!

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Garlic, herb and parmesan loaf	\$ 8.5
Corn chips with guacamole, sour cream & tomato salsa	\$13.5
Salt & pepper calamari, aioli, green salad & spiced peanuts	\$16
Buffalo hot wings & crispy bacon with blue cheese or ranch sauce	\$14
Nachos Bean - Small / Large Beef /Chicken - Small / Large	\$15/\$22 \$19/\$25
Southern fried chicken with chipotle mayo	\$15
Tempura prawns with aioli & sweet chilli	\$18
MAINS	
250g ANGUS SIRLOIN 250g RUMP STEAK Served with fries and a choice of beef gravy, bearnaise or peppercorn sauce	\$28 \$22
add fried egg	\$ 2
add salad, vegetables or onion rings	\$ 4.5
PORK BELLY Slow roasted, served with kumara mash, orange jus, apple & walnut salsa	\$26
FISH 'N CHIPS Fresh market fish, beer battered & served with chips, green salad & tartare sauce (Available pan-fried)	\$24
LAMB PIE Slow cooked lamb & vintage cheddar pie served with fries or salad	\$21
BEEF & ALE PIE Braised beef, 'hapi daze ale' cheese pie served with fries or salad	\$21
BUTTER CHICKEN PIE	\$21

Tender chicken pieces in a mildly spiced

tomato-based curry, served with fries or sald

DIIDALDA

ROKPFK2	
Vegetarian bean burger, avocado, tomato, chipotle aioli & fries	\$22.50
200g Angus beef burger with Swiss cheese, onion jam, zucchini pickle, tomato, burger s & fries(add bacon \$3)	sauce \$21
Teriyaki Chicken burger with lettuce, tomat onion, teriyaki sauce, aioli & fries	to, red \$21
Fish burger with battered fresh fish, tartare tomato sauce, lettuce, onion, tomato & fries	\$21
PIZZA	
Tomato, mozzarella, feta and fresh basil pesto	\$22
Chargrilled chicken, smoky BBQ sauce, red onion, thyme & mozzarella	\$23
Smoked salmon, herb cream cheese, capers, mozzarella & wild rocket	\$23
Mushroom, roast garlic sauce, parsley, onion jam, mozzarella & blue cheese	\$23
Pepperoni, ground beef, bacon, mozzarella, mixed herbs, olives	\$23
Pork belly, BBQ sauce, mozzarella & sweet pineapple	\$23
Four cheese (mozzarella, brie, blue & parmo	esan)

onion cream

Skinny or steak fries with ketchup	\$ 7.5
Skinny or steak fries with cheese and gravy	\$10.5
Kumara chips with bacon salt & aioli	\$ 8.5
Battered Onion Rings	\$ 5
Green salad with sesame dressing	\$ 7.5
Seasonal vegetables	\$ 9.5

\$23

over roast garlic sauce with caramelised

*Add \$5 for Gluten Free base

SHARING BOARD

Southern fried chicken, salt & pepper squid,
tempura prawns, aioli & sweet chilli, chorizo,
crackers & hummus

\$35

\$21

\$21

\$23

CALADC

DALADO
LAMB SALAD Pulled lamb shoulder, feta, olives, cucumber, tomato, pickled zucchini and wild rocket with balsamic dressing
CRISPY CHICKEN SALAD
Lettuce, cucumber, tomato & olives in a honey
mustard dressing with parmesan crumbed
chicken breast

Mixed leaves, avocado, poached prawn, bean

sprouts, Asian dressing & crispy shallots

PRAWN SALAD

Gourmet Ice Cream (3 scoops)	\$1
Crème brûlée	\$1
Apple pie	\$1
Chocolate brownie	\$1
Orange chocolate truffles	\$

HAPPY HOUR

SATURDAY - THURSDAY **3.00pm** - 6.30pm ✓ Selected \$6 Beer & \$7.50 Wine \$7.50 House Spirits

SKY SPORTS

3 big screens with viewing from every table

facebook.com/TheBirdcageTavern instagram: @birdcagetavernnz