



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.



Covid QR Code



TheBirdcageTavern



@birdcagetavernnz

Follow us on our socials!

SMALL PLATES

Loaded fries with gravy & mozzarella V / GF / DFr / VGr	\$13
Garlic & herb loaf V add cheese	\$12 \$3
Potato wedges with sweet chilli & sour cream V / VGr / DFr add cheese add bacon	\$12 \$3 \$3
Buffalo hot wings with blue cheese or ranch sauce DFr six (6) twelve (12)	\$18 \$32

Pork belly bao buns (2 pcs) with sprouts, spring onion, red chilli & sriracha aioli DF \$22

Lemon pepper squid with mixed leaf salad, lemon wedges & thai chilli aioli DF \$18

Beetroot arancini with romesco, fancy greens, shaved parmesan & a drizzle of extra virgin olive oil V \$18

Prawns and mussels cooked in creamy garlic and thai sweet chilli sauce, served with grilled bread GFr \$22

Chicken and cabbage dumplings with sesame seeds & jaew dressing DF \$17

Vegan dumplings with sesame seeds & jaew dressing V / DF / VG \$17

Polenta bites with vegan aioli V / VG / GF \$15

PIZZAS

*Gluten free base available for \$3
*Dairy free cheese available at no extra charge

MARGHERITA V / VGr / GFr / DFr \$26
Fresh mozzarella, cherry tomato, shaved parmesan and pesto*

TANDOORI CHICKEN GFr / DFr \$27
Chicken, red onion, red pepper & cumin mint yogurt*

MEAT LOVERS GFr / DFr \$27
Salami, pepperoni, streaky bacon, beef mince & smoky BBQ sauce*

HAWAIIAN GFr / DFr \$27
Streaky bacon, pineapple & fresh mozzarella*

VEGETARIAN V / VGr / GFr / DFr \$27
Red onion, roasted red pepper, mushroom, olives & pesto aioli*

DIETARY MENU

SALADS

CAESAR VGr / GFr / DFr \$24
Cos lettuce, crispy bacon, poached egg, anchovies, croutons, shaved parmesan
add chicken, squid, or falafel \$8

MOROCCAN CAULIFLOWER V / VG / GF / DF \$27
Mixed lettuce, quinoa, falafel, sprouts, crispy chickpeas & tahini dressing

CRISPY CHICKEN DF / GFr \$28
Slaw mix, mixed lettuce, cherry tomatoes, cucumber, pumpkin seeds, balsamic glaze & honey mustard dressing

MAINS

PUB SIRLOIN STEAK GF / DF \$35
Served with shoestring fries, garden salad & your choice of mushroom sauce, thyme jus, or garlic butter

SURF & TURF GF / DFr \$39.5
Served with mussels and prawns sautéed in garlic butter, shoestring fries and garden salad & your choice of mushroom sauce, thyme jus, or garlic butter

SQUID INK SEAFOOD RISOTTO GF \$32
Creamy risotto served with prawns and mussels, finished with parmesan cheese

SLOW COOKED PORK BELLY GF \$35
Asian inspired with creamy potato mash, tender baby carrots, seasonal green vege, crispy shallots & a fragrant thyme jus

BEER BATTERED MARKET FISH DF / GFr \$29
Served with shoestring fries, garden salad, lemon & tartare sauce (available pan-fried)

SIDES

Shoestring fries with home-made aioli & herb seasoning V / GF \$10

Crumbed onion rings with sriracha mayo V / DF \$11

Charred greens and baby carrots with pumpkin seeds & tahini dressing V / GF / VG / DF \$14

Garden salad with mixed lettuce, cherry tomatoes, cucumber, red onion & house dressing V / GF / VG / DF \$14

BURGERS / SANDWICHES

*All served with fries
*Gluten free bun available for \$3

ANGUS BEEF BURGER GFr / DFr \$28
Brioche bun, lettuce, tomato, red onion, pickle, sliced cheese, beetroot relish & chipotle aioli*

FRIED CHICKEN BURGER GFr / DFr \$28
Brioche bun, buttermilk fried chicken, pickle, pub slaw, cheese, sriracha aioli & ranch sauce*

FISH BURGER DF \$28
Brioche bun, battered fish, creamy slaw, pickle & tartare sauce*

VEGAN BEAN BURGER V / VG / DF \$27
Seeded bun, cos lettuce, tomato, onion rings, red pepper, tomato relish & vegan aioli*

SIRLOIN STEAK SANDWICH GFr \$29
With caramelised onion, streaky bacon, lettuce, tomato & chipotle aioli on ciabatta*

CORNED BEEF OPEN SANDWICH GFr \$28
Slow cooked corned beef with cheese, sauerkraut, fried egg, grated cheddar & horseradish mayo on ciabatta*

PORTOBELLO MUSHROOM SANDWICH V / VGr / GFr \$28
Mixed lettuce, tomato, red onion, pickle & romesco sauce on ciabatta*

DESSERT

ICE CREAM SUNDAE VGr / GFr \$15.5
With banana butterscotch and vanilla ice cream, 100's & 1000's, drizzle of caramel & chocolate sauce

DIETARY KEY

V: Vegetarian
VG: Vegan
VGr: Vegan on Request
GF: Gluten Friendly
GFr: Gluten Friendly on Request
DF: Dairy Free
DFr: Dairy Free on Request

Please make clear to staff any allergies or requests. We try our absolute best, but cannot guarantee that your meal will be 100% free from the unintentional presence of allergens.