



THE BIRDCAGE TAVERN

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!

SIDES

Fries With house seasoning & aioli (GF)	\$12
Fries with Cheese & Gravy	\$18
Potato Wedges with sweet chilli & sour cream add cheese \$3 add bacon \$3	\$13
Creamy Apple Slaw	\$7
Garlic & Herb Loaf (VG) add cheese \$4	\$14
Seasonal Vegetables (V, VGR, GFR) With sriracha maple syrup, dukkah & crispy shallots	\$13.5

SMALL PLATES

Buffalo Hot Wings Six. Served with blue cheese	\$21
Lemon Pepper Squid Served with lime & wasabi mayo	\$21
Beef Brisket Soft Shell Tacos Two. With cheddar, pickled red onion, fresh pineapple salsa, lime & sriracha mayo	\$20
Char siu Pork Belly Bites With crispy shallots, scallions & sriracha mayo (GFR)	\$21
Nduja Arancini With miso coconut curry sauce, parmesan cheese, pickled daikon & carrot	\$21.5
Crispy Eggplant Bao Buns With citrus slaw, spring onion, sprouts, coriander, dukkah & sweet chilli (V, VG)	\$21.5
Kerala Fried Chicken With curry leaf mayo	\$22.5
Vegetarian Nachos With lentils, black beans, corn, pineapple salsa & sour cream (V, VGR, GF) add beef mince \$4	\$22.5
Grilled Tiger Prawns Marinated in citrus & herbs with a prawn bisque sauce & sourdough (GFR)	\$25
Seafood Chowder With garlic bread & grilled lemon	\$25.5

SHARING BOARDS

Tara Iti's Feast Kerala fried chicken, nduja arancini, lemon pepper squid, garlic bread & fries	\$70
Morepork's Catch Kerala fried chicken, nduja arancini, lemon pepper squid, crumbed prawns, crispy Gochujang cauliflower, pork belly bites, garlic bread & fries	\$95

SALADS

Thai Beef Salad Fancy lettuce, cucumber, sprouts, cherry tomato, crispy noodles and homemade Thai dressing (GFR)	\$28.5
Caesar Cos lettuce, crispy bacon, poached egg, anchovies, croutons, shaved parmesan add chicken, squid, or falafel	\$27
Halloumi Jackfruit Bowl Kale, rocket leaves, carrot, red onion, coriander, basil, mint, toasted almonds & Nam Jim (V, GF, VGR)	\$8
	\$28

MAINS

Pub Sirloin Steak With yuca mash, grilled veges, chimichurri & green peppercorn sauce (GF)	\$40
Lamb Shoulder Slow cooked with harissa marination served with cauliflower and cashew puree, vegetables, dukkah, harissa jus & labneh (GFR)	\$37
Birdcage Fried Chicken Crispy chicken thigh coated in herbs & spices mixed flour topped with gravy, served with fries & coleslaw	\$33
Pan Seared Salmon Served with coconut mushroom risotto, spinach, peas, grilled lemon & paprika oil	\$38.5
Beer Battered Market Fish With salad, fries, grilled lemon & tartare sauce (GFR)	\$29.5
Grilled Rump Steak Sandwich With caramelised onion, streaky bacon, lettuce tomato, chimichurri & aioli on ciabatta (GFR)	\$29
Cauliflower Steak With cauliflower & cashew puree, rocket, chimichurri, crispy cauli leaves & pomegranate molasses (V, VGR, GFR)	\$28.5

DESSERTS

Biscoff Cheesecake With caramel sauce, Biscoff crumbs & ice cream (V)	\$17.5
Lemon Roulade With mixed berry compote, ice cream & toasted almonds (V)	\$16
Ice Cream Sundae (V)	\$16

BURGERS

*All burgers served on a brioche bun with fries
*Gluten-free bun available for \$3

Angus Beef With lettuce, tomato, onion jam, pickles, Mornay cheese sauce & burger sauce	\$29.5
Fried Chicken With kimchi, pub slaw, cheddar cheese, tomato gochujang sauce & peri peri sauce	\$29.5
Fish With slaw mix, pickles & curry leaf mayo	\$28.5
Halloumi With grilled pineapple, lettuce, cheese sauce, green tomato jalapeno chutney, pickled daikon & carrot (V)	\$27

PIZZAS

*Gluten free base available for \$3
*Dairy free cheese available for \$3
*All pizzas served with mozzarella cheese

Margherita Cherry tomato, parmesan & basil leaves (V, VGR)	\$28
Hawaiian Streaky bacon & pineapple	\$28
Vegetarian Mushroom, jalapenos, onion jam, olives, feta & wasabi mayo (V, VGR)	\$28
Tandoori Chicken Red onion, red pepper, spinach & cumin mint yogurt	\$29.5
Meat Lovers Salami, pepperoni, streaky bacon, beef mince & smoky BBQ sauce	\$29.5
Pulled Pork Cajun marinated pork, jalapenos, mushrooms, red onion, arugula & chipotle aioli	\$29.5
Slow-cooked Beef Brisket Bechamel sauce base, red onion, jalapenos, red pepper & gochujang aioli	\$29.5
Supremo Pepperoni, prawns, streaky bacon, mushrooms, olives, pineapple & sriracha mayo	\$33
Surf & Slice Bechamel sauce base, salmon, prawns, capers, squid & red onion	\$33.5

Dietary Key

V – vegetarian	VG – vegan friendly
VGR – vegan on request	DF – dairy free
GF – gluten free friendly	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.