

the BOG

i r i s h b a r

menu

History

The Bog began its legendary history as the home of the Irish in Christchurch in February 1999 at 82 Cashel Street on the site of the Fail's Café; New Zealand's oldest and much loved seafood restaurant. The Bog quickly became the place known for its live traditional Irish music, hearty food and the best Guinness and Kilkenny in town!

A solid base of locals quickly formed and the 100 Pint Board was born – for every pint of Guinness consumed a stamp was collected and once a punter had collected their 100th stamp their name went up on the board, with some locals completing this multiple times. From there the 17 /17 club was created, the members on the 100 Pint Board would meet on the 17th day at 17 minutes past the 17th hour of each month where they would share a pint – plenty of great banter has been heard over the years!

In October 2008 The Bog opened its second location in Dunedin on the corner of George and London Streets, formerly the Royal Albert Hotel built in 1880. This historic buildings interior has been fully refurbished to become the most traditional and welcoming Irish pub in Dunedin while the exterior, apart from a few paint jobs over the years has remained untouched.

The Bog Dunedin is popular with a solid base of locals, the older students in town, sports teams and the visiting Cantabrians who come down to watch the Crusaders take on the Highlanders.

In February 2011 The Bog in Cashel Street shut its doors after a devastating 6.3 magnitude earthquake that hit the city. In March 2014 The Bog proudly reopened its doors again in Christchurch in its current location on Victoria Street where it quickly regained its title as the best Irish pub in Christchurch.

The 100 Pint Boards were saved from the Cashel Street location and have been rehung in the new Bog with names still being added as new punters complete their 100 pints. Shane Tainui, Michael Toomey have complete their 100th card (so 10,000 pints!!). 17 / 17 has been relaunched and live Irish music can often be heard including the original Irish Jam Session, The Jamesons Session on a Tuesday night.



Daily Deals

Mondays

\$30 BANGERS & MASH

With house pint or wine.

Tuesdays

\$30 BURGER & BEER

With house pint or wine.

Sundays All Day

**\$30 ROAST OF THE DAY
with a house pint or wine**

Served with roasted seasonal vegetables,
buttered steamed greens & gravy.

All Day Sunday

kids eat free

with every adult main meal*

Monday - Friday 4-6pm

HAPPY HOUR

on house beer and wines

*T's and C's apply, ask our wait staff

ENTRÉES

FRIED CALAMARI 19

Tossed in chilli salt & pepper seasoning. Served with bog pickles & malt vinegar mayonnaise.

SOUP OF THE DAY ^{LD, LG} 15

Made in house. One of our friendly wait staff will advise you of today's flavour. Served with toasted ciabatta

FRIED CHICKEN ^{LD, LG} 20

Coated in our secret recipe coating, served with Bog pickles & chipotle lime mayonnaise

GARLIC BREAD ^V 16

Artisan bread with lashings of garlic and herb butter

CURRIED CAULIFLOWER BITES ^{LG, V} 18

CHEFS PICK

Buttermilk soaked cauliflower bites, coated in a spiced curry flour & served with Bog pickles & a lemon yoghurt sauce

LOADED POTATO SKINS ^{LG, VO} 16

Crispy potato skins topped with mozzarella cheese, bacon bits & spring onion. Drizzled with sweet chilli sauce & topped with sour cream

GOLDEN FRIES ^{LD, LG, V} 12

Crisp, golden fries with roasted garlic aioli

VEGAN FLATBREAD ^{LD, V, VG} 16

Baked flatbread topped with vegan basil pesto & mozzarella cheese

LG – low gluten | **LD** – low dairy | **V** – vegetarian | **VG** – vegan | **LGO** – low gluten option | **LDO** – low dairy option
VO - vegetarian option | **VGO** – vegan option

*Please note our fryer is also used to cook gluten based products and is not coeliac

CLASSICS

ROAST OF THE DAY ^{LG} 29

A house speciality. Served with creamy mash, roasted seasonal vegetables, buttered steamed vegetables & lashings of gravy. One of our friendly staff will advise you of today's meat

JJ'S BANGERS AND MASH ^{LG} 26

The Bog's legendary grilled pork sausages, served with creamy potato mash & buttered peas, topped with rich onion gravy

FISH AND CHIPS ^{LD} 27

Beer-battered fish fillets served with seasonal salad & golden fries, with fresh lemon & malt vinegar mayonnaise

BEEF AND GUINNESS HOTPOT 30

Tender slow braised beef, onion & root vegetables in a rich Guinness gravy & topped with flaky pastry. Served with creamy mash potatoes & buttered steam vegetables

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MAINS

MIXED GRILL ^{LGO} 34

Pork sausage, crispy bacon & grilled steak on toasted ciabatta with fried free range eggs, creamy mushroom sauce & herb roasted potatoes

ROAST CHICKEN LEG ^{LG} 28

Roasted chicken leg with garlic & herb crushed potatoes. Served with buttered steamed vegetables & classic gravy

CHAR-GRILLED RUMP STEAK ^{LD, LG} 39

250g NZ wagyu steak, cooked to your liking, served with fries and salad or mashed potato and steamed vegetables & your choice of sauce

CRUMBED PORK SCHNITZEL 29

Crumbed pork schnitzel, with creamy potato mash, buttered steamed vegetables & classic gravy

BAKED HOKI ^{LG} 30

Baked hoki fillet topped with herb crumb. Served with garlic & herb crushed potatoes, steamed vegetables & lemon butter

Sides \$8

SIDE ROAST VEGETABLES ^{LD, LD, V, VG}

Seasonal roast vegetable medley

SIDE SALAD ^{LD, LG, V, VG}

Crisp salad greens with house pickles & lime & mint vinaigrette

SIDE STEAMED VEGETABLES ^{LDO, LG, V, VGO}

Seasonal steamed vegetables tossed in butter

Sauces \$2.5

GARLIC AND HERB BUTTER CLASSIC GRAVY
CREAMY MUSHROOM GRAVY

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BURGERS

All burgers come with a side of golden fries seasoned with paprika salt

CLUCKEN GOOD CHICKEN BURGER 27

Buttermilk soaked chicken pieces coated with spice bag seasoned flour, served in a buttermilk bun with crisp salad greens & curry mayonnaise

BIG PADDY BEEF 27

Beef pattie and cheddar cheese. Served in a buttermilk bun with mustard mayo, tomato relish & classic pickles. Comes with salad garnish

FALAFEL & HALOUMI BURGER^{V, VGO} 26

Falafel bites & golden haloumi cheese, served in a buttermilk bun, with salad greens, & lemon yoghurt sauce

SALADS / PASTA

POACHED PRAWN & VERMICELLI^{LD, LG} 25

Poached prawn cutlets, with vermicelli noodles, salad greens, crispy shallots & toasted sesame seeds, tossed in a chilli, mint & lime dressing

CAULIFLOWER & HALOUMI^{LG, V, VGO} 25

Curried cauliflower bites, salad greens & golden haloumi with pita crisps, toasted seeds & a lemon & yoghurt dressing

CRISPY CHICKEN & CASHEW NUT^{LD} 25

Crispy fried chicken, cashew nuts & crispy noodles in fresh salad greens with Bog pickles, slaw garnish & a roasted sesame dressing

VEGAN PASTA^{LD, V, VG} 25

Roasted pumpkin & chickpeas in a basil pesto & coconut cream sauce, topped with vegan mozzarella & crispy herb breadcrumbs

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DESSERTS

KNICKERBOCKER GLORY ^{LG, V} 14

Summer berry fruits, vanilla ice-cream & whipped cream

OREO COOKIES & CREAM SUNDAE ^V 14

Oreo cookie & cream ice cream with whipped cream

MANGO & PASSIONFRUIT SORBET ^{LD, LG, V, VG} 14

Mango sorbet with passionfruit sauce

CHEF'S SPECIAL ^{LG, VG} 14

Made in house by one of our talented chefs.

One of our staff can advise you today's sweet treat

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Little Leprechauns

available for under 12 years

\$16

**Includes a soft drink & our upside down
ice-cream cone for dessert**

MINI HOT DOGS

Crispy battered mini sausages
served with golden fries and tomato sauce

FISH N CHIPS

Fresh battered fish with golden fries and tomato sauce

SAUSAGE & MASH

A mini version of our famous meal.
Served with mashed potato, peas and gravy

CHEESEBURGER

Beef pattie topped with cheddar cheese and tomato sauce.
Served with golden fries

VEGAN NUGGETS ^{V,LD,VG}

The impossible made possible.
Plant based nuggets with golden fries & tomato sauce

VEGETARIAN FLATBREAD ^{LDO,V,VGO}

Toasted flat bread topped with roasted vegetables,
basil pesto & mozzarella cheese

DESSERT ^V

One of our upside-down ice-cream cones,
with your choice of chocolate, caramel or berry sauce,
with vanilla ice-cream, whipped cream & sprinkles

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15% public holiday surcharge applies.