

the BOG

ENTRÉES

BONELESS FRIED CHICKEN ^{LGO, LD} 24

coated in our secret recipe seasonings, served with Bog pickles & a chilli chipotle dipping sauce

SOUP OF THE DAY ^{LD} 16

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

LOADED GARLIC BREAD ^{VO} 21

artisan cob loaf, with lashings of garlic & herb butter, stuffed with mozzarella cheese & bacon & topped with sweet chilli sauce & sour cream

CROSS CUT FRIES ^{LDO, V} 16

seasoned waffle cut fries, served with sweet chilli sauce & sour cream

CHILLI SALT AND PEPPER CALAMARI ^{LG} 20 **CHEF'S PICK**

coated in a chili salt & pepper flour & fried until golden. Served with Bog pickles, fresh lemon & aioli

GARLIC COBB LOAF ^V 16

artisan cob loaf with lashings of garlic & herb butter

LOADED POTATO SKINS ^{LG, VO} 19

a local favourite. hand-cut potato skins, layered with mozzarella cheese & bacon & topped with sweet chilli sauce, sour cream & spring onion

BAKED FLATBREAD ^{LD, V, VG} 16

oven baked flatbread, topped with vegan basil pesto & vegan mozzarella

SKIN-ON FRIES ^{LG, LD, V, VG} 14

seasoned with The Bog's signature paprika salt seasoning, & aioli

CLASSICS

BEEF & GUINNESS HOT POT PIE 32

slow braised beef, onion, & root vegetables, in a rich guinness gravy, topped with flaky pastry. served with creamy mash potatoes & buttered steamed vegetables

JJ'S BANGERS & MASH ^{LG} 28

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

ROAST OF THE DAY ^{LG} 30

a house specialty. served with creamy mash, roasted seasonal vegetables, buttered steamed vegetables & lashings of gravy

FISH & CHIPS ^{LD} 28

beer-battered fish fillets, seasonal salad greens & golden fries & served with fresh lemon & aioli

MAINS

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

250g nz prime steak char-grilled to your liking. Served with either seasonal green salad & golden fries or buttered seasonal vegetables & creamy mash. Comes with your choice of sauce

CRUMBED CHICKEN FILLET 30

tender crumbed chicken breast, served with either seasonal salad greens & golden fries or buttered steamed vegetables & creamy mash. Comes with fresh lemon & your choice of sauce

BAKED HOKI ^{LGO} 30

oven baked hoki fillets, topped with a buttered herb crumb. Served with garlic & herb crushed potatoes, buttered steamed vegetables & goddess butter

IRISH SPICE BAG 27

our twist on an Irish favourite. Buttermilk soaked chicken pieces, tossed in our spice bag seasoned flour & served with seasoned sauteed onions, capsicums, & golden fries & an authentic McDonnells curry sauce

SIDES

1 for 11 - 2 for 17 - 3 for 21

SEASONAL GREEN SALAD ^{LG, LD, V, VG}

crisp salad greens, house pickles, toasted seeds

CREAMY MASH ^{LG, V}

creamy mashed potato

ROASTED VEGETABLES ^{LG, LD, V, VG}

seasonal roast vegetable medley

CRUSHED POTATOES ^{LG, V}

gourmet potatoes crushed with garlic butter & fresh herbs

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

seasonal steamed vegetables, tossed in butter



ORDER & PAY ON YOUR PHONE
Simply open the app & choose how to order.

Food Menu

BURGERS

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

THE BIG PATRICK ^{LD} 29

succulent bog recipe beef patty, topped with grilled bacon, swiss cheese & battered onion rings. served in a warmed burger bun, with tomato relish, mustard mayo, & salad greens.

CLUCKIN' GOOD CHICKEN BURGER 28

buttermilk-soaked chicken pieces coated with seasoned flour & fried until golden. served in a warmed burger bun, with seasonal salad greens, bog pickles & our chipotle & chilli mayo.

IMPOSSIBLE BURGER ^{LGO, LD, V, VG} 27

vegan "chicken" pattie, topped with roasted capsicum, cheese, basil pesto, salad greens & vegan aioli & served in a warmed burger bun.

SALADS / PASTA

CHAR-GRILLED BEEF SALAD ^{LGO, LD} 28

char-grilled rump steak on a bed of fresh salad greens, with crispy noodles, slaw garnish & a roasted sesame dressing

DUBLIN SALAD ^{LG, LD, V, VG} 25

warmed roasted vegetables mixed with fresh mesclun greens, broccoli, edamame, Bog pickles & toasted seeds & tossed in a zesty sesame & soy dressing

CREAMY MUSHROOM PASTA ^{LD, V, VG} 26

a medley of mushrooms with sautéed onions, & roasted garlic, tossed in a creamy vegan sauce & topped with crispy herb crumb & vegan mozzarella

DESSERTS

CHOCOLATE MOUSSE ^{LG, LD, V, VG} 14

rich chocolate & coconut mousse, topped with summer berry compote

WAFFLE ^V 14

vanilla waffle topped with banana, warm caramel sauce & vanilla ice cream

CLASSIC SUNDAE ^{LGO, V} 14

a favourite, vanilla ice-cream, whipped cream & sprinkles, with your choice of caramel, chocolate or berry sauce

CHEF'S CHEESECAKE 14

made in house by one of our talented chefs. One of our staff can advise you of today's flavour

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: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free. 15% public holiday surcharge applies. Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Beverage Menu

Cocktails

- Aperol Spritz 18

Aperol, sparkling, soda, orange
- Margarita 20.5

100% blue agave tequila reposado, triple sec, lime
- Espresso Martini 21

Vodka, coffee liqueur, cold drip coffee
- Cosmopolitan 20.5

Vodka, triple sec, lime, cranberry
- Mojito 21

White rum, lime, mint, soda
- Long Island Iced Tea 23.5

Vodka, rum, tequila, gin, triple sec, lemon, cola

Whiskey

- Canadian Club 12.5

Fireball Cinnamon Whisky 10.5

Gentleman Jack Tennessee Whiskey 16

Jack Daniel's Old No.7 13.5

Jameson Irish Whiskey 13

Brandy

- St Remy Authentic VSOP Brandy 15.5

Rum

- Bacardi Anejo 4yo Rum 15.5

Bacardi Carta Blanca Superior White Rum 13

Bacardi Carta Oro Superior Gold Rum 13

Bacardi Spiced 13

Sailor Jerry Spiced Rum 14

The Kraken Spiced Rum 16

Gin

- Bombay Sapphire London Dry Gin 14.5

Four Pillars Bloody Shiraz Gin 16

Four Pillars Rare Dry Gin 16

Gordons London Dry Gin 13

Gordons Pink Gin 13.5

Hendricks Gin 16

Rogue Society Gin 16

Tanqueray London Dry Gin 14

Whiskey Flight

Jameson’s Flight 20
Jameson Original, Jameson IPA, Jameson Stout Edition

Bottled Beer/Cider

- Corona 12

Corona Cero 10.5

Macs Gold Lager 13.8

Ryder Cyder Blush Low Carb Cyder 14

Macs Mid Vicious Wheat 14.3

Speights Summit Zero 9.5

Steinlager 0% 9.5

Steinlager Classic 11

Steinlager Light 11

Tap Beer

- Emersons Pilsner

Guinness

Panhead Supercharger APA

Speights Gold Medal Ale

Speights Mid Ale

Speights Summit Lager

Kilkenny Draught

Panhead Sandman Hazy Pale Ale

Asahi Superdry 5%

Macs Cloudy Apple

Macs Ginger Beer

Hard Rated Lemon

Sparkling Wine

	SM	BTL
Plus & Minus Prosecco 250ML Multi Regional, SA		11
Cloudy Bay Pelorus NV Marlborough, NZ	16	77
Mount Paradiso Prosecco Murray Darling, Australia	12.5	53
Moet & Chandon Imperial Brut NV Epernay, France		143
Veuve Clicquot Brut Yellow Label Reims, France		185

Soft Drinks

	GLASS	PINT
Ginger Beer, Coke, Coke Zero, Ginger Ale, Lemonade, Tonic, Soda	4	5.5
Orange Juice, Cranberry Juice, Pineapple Juice, Apple Juice	5.1	6.6
Red Bull, Red Bull Zero	6.4	

White Wine

	SM	BTL
Rebel Sauvignon Blanc Marlborough, NZ	11	48
Mill Flat Sauvignon Blanc Marlborough, NZ	12.5	53
Dog Point Sauvignon Blanc Marlborough, NZ		90
Pennello Pinot Grigio Delle Venezie, Italy	12.5	53
Rippon Mature Vines Riesling Central Otago, NZ		133
Lost Woods Chardonnay Limestone Coast, Australia	13	60
Wairau River Chardonnay Marlborough, NZ	15.5	75
Kumeu River Village Chardonnay Kumeu/Hawkes Bay, NZ		72
Dom. Thierry Mothe Chablis Burgundy, France		133

Rose Wine

	SM	BTL
Rebel Rose Hawkes Bay, NZ	11	48
Summerhouse Pinot Rose Marlborough, NZ		53
Sud Rose Aude Valley, France	13.5	63

Red Wine

	SM	BTL
Wine Gringo Grenache 'Nouveau' - Served Chilled Multi Regional, Australia	14	67
Rebel Pinot Noir Central Otago, NZ	11	48
Rose & Rose Pinot Noir Marlborough, NZ	13.5	63
Nga Waka 'Three Paddles' Pinot Noir Martinborough, NZ		72
Two Paddocks Pinot Noir Central Otago, NZ		133
El Payador Malbec Mendoza, Argentina	14	65
Antinori Santa Cristina Sangiovese Merlot Tuscany, Italy		70
South Rock Shiraz Barossa Valley, Australia	13	60
Trinity Hill Syrah Hawkes Bay, NZ		68

The BOG

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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 completed 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.

