



# FÁILTE!

## ...That's a big Irish "Welcome" to You!

**W**e hope you enjoy your visit and that you'll be "ar ais arís" (back again). Here at Pógs, we pride ourselves in the authenticity of our pub and our hospitality...

so whether you've come for a quiet drink, a relaxing meal or a night on the town, we want you to enjoy the craic, céol agus cainte, that's Irish for a mighty time!

A number of factors combine to ensure our authenticity as a genuine Irish pub: - the pub was designed in Ireland and all the wood and bric a brac were shipped out from Dublin. We are part Irish/part Kiwi owned, and as you'll notice, most of our staff are from the Emerald Isle (or at the very least have lived there!).

Póg Mahone's first opened in December 1998 and since then has been firmly established as one of the most hospitable outlets in Queenstown, an experience not to be missed! Unfortunately, Pógs missed its first birthday in December 1999 due to the extensive flooding that hit Queenstown - see for yourself, the photos are on display at the top of the stairs. The pub interior can now be dismantled in under three hours as each slat of wood and individual items are labeled and numbered!

As anyone who's been to an Irish pub will know a key element is live music and we're no different here. Many an afternoon has an impromptu seisún (a session of singing and swapping tunes) whether on a sunny day

out on the patio or gathered around the warm fire on a cold winter's evening.

We have the most famous of Irish beers on tap Guinness (not for the faint hearted!), Kilkenny (a smooth creamy ale) and a selection of fine Irish Whiskeys! We also have a range of New Zealand & imported beers as well as a selection of wines- just ask at the bar, our staff will be delighted to guide you.

The staff here work hard to ensure Pógs maintains its rating as the top Irish pub in New Zealand. We continuously strive to maintain quality and excellence throughout the pub. This was recognized by Lion Breweries, as we were the first pub in the South Island (and 2nd in the country) to be awarded the much-coveted Beer Masters Award for Quality Beers and Cellar Management!

Just a wee word on the menu...' our hardworking kitchen team have prepared many delights for you with some firm Irish favorites including, of course, Irish Stew and Beef & Guinness Pie, along with other scrumptious meals or béilí blasta, as we say at home!

So remember, you're never alone at Póg Mahone's... Because there are no strangers here, just friends who have not met!

Wherever you go and whatever you do, may the luck of the Irish be there with you!



## STARTERS



### Soup of the Day

Served with homemade bread & butter. \$8  
(ask your server for today's choice)

### Smoked Seafood Chowder

Smoked seafood with creamy sweet corn & a hint of curry spice. Served with home-made bread. \$10

### Garlic Bread

Toasted until golden brown. \$6.5

### Chicken Liver Pâté

Home-made chicken liver pâté served with Cumberland sauce & Melba toast. \$8

## KIDS MEALS



### Fish Fingers & Chips

### Chicken & Chips

### Bangers & Mash

### Leprechaun Stew

**All \$10**

### Kids Ice-cream Sundae

Tasty vanilla ice cream with chocolate sauce. \$5

## LIGHT MEALS



### Club Sandwich

Classic blend of chicken, lettuce, tomato & bacon between three slices of toasted bread. \$12.5

### Pogs Breakfast Roll

Choice of 2 of the following in a breakfast roll; bacon, sausage, egg, hash brown & black pudding. \$8.5 (the works \$11)

### Steak Sandwich

Served on lightly grilled baguette with lettuce, tomato caramelized onion & a mustard mayo. \$12.5

### Pogs Beef Burger

Premium 200gm home-made beef patty served on a freshly toasted bun with lettuce, tomato, red onion, tomato relish & fries. \$16.5

### The Pub Platter (serves 3-5)

A combination of fish bites, chicken nibbles, prawn twisters, samosas, spring rolls, fries & wedges. \$30

### Nachos

Nachos served with beef chilli, guacamole, sour cream & jalapenos.  
Medium \$10.5 / Large \$15

### Filled Baked Potatoes

Baked potato filled with your choice of 2 of the following fillings; cheese, sour cream, beef chilli, baked beans, mushrooms, ham & onions. \$12.5

### Caesar Salad

Cos lettuce with bacon, parmesan, croutons, lightly poached egg & Caesar dressing. \$14.5  
(add chicken \$2 or smoked salmon \$2.5)

If dining downstairs, please place your order at the bar.



## MAIN FARE

### Sausages & Mash

Premium pork sausages cooked to perfection, served with creamy mashed potato, sautéed onions & onion gravy. \$16.5

### Fish "N" Chips

Market fresh fish in a Kilkenny batter & golden fries accompanied by mushy peas & tartar sauce. \$16.5

### Full Irish Breakfast

Sausages, bacon, fried egg, black pudding, beans, toast & hash brown. \$16.5  
(available until 6pm)

### Rib-Eye Steak

Succulent 200gm rib eye steak cooked to your liking, served with salad & fries & either creamy Irish whiskey, peppercorn or mushroom sauce. \$22.9

### Chef's Curry

An authentic Indian curry spiced how you like it. Served on a bed of Basmati rice. \$16.5

### Lamb Shanks (G)

New Zealand back country lamb shanks served with creamy kumara mash, roast vegetables & a tomato jus. \$19.9

### BBQ Pork Ribs

Fall off the bone pork ribs marinated in our own barbequed whiskey sauce, served on a bed of crispy fries. Finger licking good! \$22.5

### Traditional Irish Stew

A hearty lamb dish with vegetables, barley & a big helping of mashed potato. Served with fresh home-made Irish soda bread. \$18.9

### Beef & Guinness Pie

A traditional tasty pie with a puff pastry lid served with fresh Irish soda bread. Served with a side order of seasonal vegetables. \$18.9

### Salmon

Pan-fried sea run salmon fillet with roasted portobello mushroom, pumpkin & spinach risotto cake & a creamy dill & lemon sauce. \$26.5

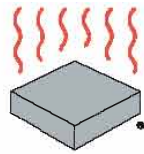
### Vegetarian Pasta of the Day (V)

Changing daily. Ask your server for today's variety. \$16.5

## ESSENTIAL ADDITIONS

Golden Fries .....	\$4
Vegetable Selection.....	\$3
Mixed Salad .....	\$3
Cheese.....	\$1
Bacon.....	\$1.5
Egg .....	\$1.5
Baked Beans.....	\$1
Sausage .....	\$2
Beef Chilli .....	\$4
Sour Cream .....	\$1
Mushrooms.....	\$1.5

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## STONEGRILL

Stonegrill dining is a unique & exciting way to dine that allows your meal to be presented on a hot stone, giving you the opportunity to cook it just as you like it. For the perfect Stonegrill dining experience, simply turn your selection over when it arrives allowing it to sear and slice into bite-size pieces as you work your way through your meal.

We recommend that you do not add pepper to the stone directly, just season to taste whilst eating.

### 100% Grain Fed Fillet

A prime 250g beef fillet.  
Juicy & full of flavor.

A Stonegrill favorite! \$32.5

### Angus Pure

#### Flintstone Steak

A massive prime-aged angus pure 400g rib eye on the bone, well marbled for peak flavor. \$32.5

### Stonegrill Selection

The world's top selling Stonegrill. A medley of prime lamb, prawns, scallops & venison. \$29.5

### King Prawns & Scallops

A selection of king prawns & scallops, sizzling hot & full of flavor. \$26.5

### Surf & Turf

Combine the best of the land & the sea. A 200g rib eye & tasty king prawns. \$28.5

### Venison

A prime 250g of venison, juicy & full of flavor. \$32.5

### Lamb

Tender prime New Zealand lamb chops sizzling with that unique Stonegrill flavor. \$34.5

## EACH STONEGRILL COMES WITH YOUR CHOICE OF:

### 2x SIDES

Fries OR Roasted Potatoes  
Salad OR Vegetables

### AND

### 1x SAUCE

Peppercorn, creamy whiskey, mushroom, horseradish, spicy plum, atoli, sweet chilli

(Extra sauce \$1.00 each)



Stonegrill is recognised as one of the healthiest methods of cooking as all produce is completely trimmed of fats and no added oils are used. The result is a freshly grilled meal with a taste unique to Stonegrill.

All Stonegrill's dishes are gluten free excluding some sauces - please ask the wait staff for a list of the gluten free sauces.

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## DESSERTS

### Apple Pie

Warm apple pie served with ice cream, custard or cream. \$10

### Mississippi Mud Pie

Decadent gooey chocolate filling on top of a chocolate crust served with ice cream. \$10

### Bread & Butter Pudding

A winter classic! Bread, raisins & cinnamon with lashings of warm custard. \$10

### Baileys Espresso Cheesecake

Resting on a chocolate cake base this Baileys espresso cheesecake is topped with a chocolate coated coffee bean. \$10

## TEA & COFFEE

### Coffee

Espresso	\$4
Long Black	\$4
Flat White	\$4
Latte	\$4
Mochaccino	\$4.5
Hot Chocolate	\$4.5
Liqueur Hot Chocolates	\$10
Liqueur Coffees	\$10
Hot Whiskey	\$7.5

### Tea

Irish & English Breakfast	\$3
Earl & Lady Grey	\$3
Peppermint/Camomile	\$3
Lemon/Lemon & Ginger	\$3
Blackcurrant/Blackcurrant & Apple	\$3
Raspberry & Peach	\$3

## BEVERAGES

Juices	½ Pint	Pint
Orange, Apple	\$3	\$5
Pineapple, Cranberry	\$3	\$5
Tomato	\$3	\$5
Soft Drinks		
Coke, Diet Coke	\$2.5	\$5
Schweppes Tonic	\$2.5	\$5
Schweppes Lemonade	\$2.5	\$5
Schweppes Dry Ginger Ale	\$2.5	\$5
Lucozade	\$4	
Bundaberg Ginger Beer	\$4	
Red Bull	\$5	
Milk	\$2.5	\$5
Mineral Water		
Waiwera Still Water		\$6.5
Waiwera Sparkling Water		\$6.5

## BEERS

### Tap Beers

	½ Pint	Pint
Guinness	\$5	\$7.8
Kilkenny	\$5	\$7.8
Mac's Gold	\$4	\$7
Mac's Isaac's Cider	\$5	\$7.8
Oranjeboom	\$5	\$7.8
Speight's Distinction Ale	\$4	\$7
Speight's Gold Medal Ale	\$4	\$7
Speight's Summit Lager	\$4	\$7.2

### Bottled Beers

Becks	\$7.5
Budweiser	\$7.5
Corona	\$7.5
Lion Red	\$6.5
Steinlager Light	\$6
Steinlager Edge	\$7
Steinlager Classic	\$7
Steinlager Pure	\$7.5
Stella Artois	\$7.5

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