

Fáilte! That's a big Irish "welcome" to you!

We hope you enjoy your visit and that you'll be ar ais arís (back again). Here at Pógs, we pride ourselves on 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 can now be dismantled in under three hours as each slat of wood and individual items are labelled 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 day.

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 local brewery beers and 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 it's rating as the top Irish pub in New Zealand. We continuously strive to maintain quality and excellence throughout the pub. This was recognised 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 Head Chef and his hardworking team have prepared many delights for you with some firm Irish favorites – including, of course, Irish Stew and Beef & Guinness Pie along with our many other scrumptious meals or béilí blasta, as we say at home!

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



daily specials

monday

ALL STONEGRILLS \$27

Including two sides and a sauce.

tuesday

CHICKEN PARMI & A DRINK* \$30

Served with fries and coleslaw.

wednesday

ALL YOU CAN EAT RIBS \$25

With the purchase of any cold beverage.

thursday

ALL STONEGRILLS \$27

Including two sides and a sauce.

friday

250GM SIRLOIN STEAK

\$22 FOR ONE OR \$40 FOR TWO

Served with fries, salad & your choice of sauce.

Or make it a combo – add BBQ ribs for just \$10pp!

Available with the purchase of any cold beverage

saturday

BURGER, FRIES & A DRINK* \$25

sunday

SUNDAY ROAST \$20

**Offer applies to house drinks only.*



breakfast + lunch

AVAILABLE UNTIL 4PM

Full Irish Breakfast	\$22
Butcher's choice sausage, streaky bacon, fried eggs, black pudding, baked beans, hash brown, Portobello mushroom, grilled tomato & toast.	
Veggie Breakfast <i>(V/GF*)</i>	\$18
Fried eggs, baked beans, hash brown, Portobello mushroom, grilled tomato & toast.	
Eggs Benedict <i>(V)</i>	\$19
Poached eggs, sautéed spinach & hollandaise sauce served on a toasted English muffin with either streaky bacon, smoked Aoraki salmon OR grilled Portobello mushroom.	
Bubble & Squeak	\$17.5
Crushed new potatoes, streaky bacon, garden peas, soft herbs, fried egg & hollandaise sauce.	
Breakfast Baguette	\$15
Bacon, fried egg, hash browns, black pudding & HP sauce served on a toasted baguette.	
Chicken Sandwich	\$16
Pan-fried chicken strips served on toasted Italian sourdough with spicy pesto, fresh tomato, lettuce. Add bacon \$2	
Steak Sandwich	\$18
Flame-grilled NZ steak served on toasted Italian sourdough with roast red peppers, basil pesto & salad leaves.	
Roast Vegetable Baguette <i>(V)</i>	\$16
Mixed roast vegetables served on a warm baguette with crumbled feta cheese & homemade hummus.	

Add a side of fries or salad to any sandwich or baguette for just \$3

SIDES \$5

Golden Fries *(GF/V)* / Roast New Potatoes *(GF/V)* / Mixed Salad *(GF/V)* /
Onion Rings *(V)* / Wedges *(V)* / Colcannon Mash *(GF/V)* /
Steamed Vegetables *(GF/V)* / Coleslaw *(GF/V)* / Hash Browns *(V)*

(GF) GLUTEN FREE / (GF) CAN BE MADE GLUTEN FREE ON REQUEST / (V) VEGETARIAN / (V*) CAN BE MADE VEGETARIAN ON REQUEST*

Please also feel free to order from our Stonegrill & Main Fare on the following pages



entrées

Homemade Soup of the Day *(V)* \$12
Served with a slice of toasted sourdough bread & butter.

Seafood Chowder \$18
A classic rich chowder with fresh seafood served with a slice of toasted bread & butter.

Warm Goats Cheese & Beetroot Salad *(V/GF)* \$16
Warm goats cheese, beetroot & roasted vegetable salad served with mixed leaves & finished with a lemon herb dressing.
Make it a main for an extra \$5

Caesar Salad *(GF*)* \$17
Grilled chicken breast, crispy bacon & croutons tossed in cos lettuce with our homemade Caesar dressing. Topped with shaved parmesan & a poached egg.
Make it a main for an extra \$5

Garlic & Chilli Prawns *(GF*)* \$17.5
Delicious juicy prawns cooked in garlic & chilli & served with toasted ciabatta bread.

to share

Bread & Dips *(V)* *FOR 1-2* \$15 *FOR 2-4* \$25
Twist & tear loaf served warm with a selection of dips.

Nachos *(GF/V*)* \$19
Served with melted cheese, guacamole, homemade chunky salsa, sour cream, jalapeños & your choice of either beef **OR** vegetarian chilli. *(V)*

Antipasto Platter *FOR 1-2* \$24 *FOR 2-4* \$42
A selection of NZ cheeses, cured meats, olives, sun blushed tomatoes, pickles, breads, crackers & chutneys.

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STONEGRILL



Stonegrill is a unique dining experience where your meal is presented uncooked on a heated stone, for you to cook yourself at your table. Without any added oils or fats, nutrients & natural juices are seared at a high temperature providing you with a delicious & healthy addition to our menu.

All of our stonegrills are served with your choice of two sides & a sauce

CHOOSE YOUR MEAT

Canterbury Beef Fillet <i>(GF)</i> 200gm New Zealand eye fillet served with portobello mushroom.	\$37.5
Beef Rump <i>(GF)</i> 400gm grain fed Angus rump steak.	\$34.5
Chicken <i>(GF)</i> Tender chicken breast strips.	\$32.5
Lamb Rump <i>(GF)</i> 250gm of tender New Zealand lamb.	\$34.5
Venison Fillet <i>(GF)</i> 200gm South Island venison medallion.	\$36.5
Surf & Turf <i>(GF)</i> 200gm of our prime Angus beef rump accompanied by spiced chorizo & juicy prawns.	\$36.5
Tasting Plate <i>(GF)</i> The ultimate Stonegrill meal – a selection of beef rump, succulent lamb, tender chicken, rich venison, spiced chorizo & juicy prawns.	\$39.5

CHOOSE YOUR

SIDES

- Golden Fries *(GF)*
- Roast New Potatoes *(GF)*
- Mixed Salad *(GF)*
- Onion Rings
- Wedges
- Colcannon Mash *(GF)*
- Steamed Vegetables *(GF)*
- Coleslaw *(GF)*

CHOOSE YOUR

SAUCE

- Mushroom *(GF)*
- Peppercorn *(GF)*
- Red Wine Jus *(GF)*
- Creamy Whiskey *(GF)*
- Onion Gravy *(GF)*
- Garlic Butter *(GF)*



main fare

AVAILABLE ALL DAY

Homemade Beef Burger NZ beef patty with melted cheese, lettuce, tomato, battered onion ring & homemade burger sauce. Served with a side of fries. Add crispy bacon, fried egg OR mushroom \$2.50	\$23
Vegetarian Burger (v) A homemade spiced vegetable patty with grilled Portobello mushroom, melted cheese, tomato, pickle & homemade burger sauce. Served with a side of fries.	\$21
Beef & Guinness Pie Pog Mahones' famous pie with a puff pastry casing served with colcannon mash & fresh homemade Guinness soda bread.	\$25
Slow-Cooked Corned Beef Slow-cooked corned beef, new potatoes & carrots served with stock-braised white cabbage, beef jus & a creamy mustard sauce.	\$24
Grilled Sirloin Steak A 250gm NZ sirloin steak, cooked to your liking & served with golden fries, onion rings, mixed salad, garlic butter & your choice of pepper, whiskey OR mushroom sauce. Make it a combo – Add BBQ pork ribs for just \$10!	\$32.5
Prime Beef Fillet 200gm NZ beef fillet cooked to your liking & served with potato rosti, grilled portobello mushrooms, crispy carrots & homemade red wine jus.	\$37.5
Southland Venison Medallion 200gm Southland venison medallion cooked medium rare & served with spiced sweet potato mash, grilled broccoli & homemade red wine jus.	\$37.5
Creamy Basil Pesto Pasta (v) Tagliatelle pasta tossed in a homemade creamy basil pesto sauce with red pepper & sweetcorn. Served with shaved parmesan, basil leaves & balsamic drizzle. Add chicken - \$5 / Add Prawns - \$6	\$22

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See the next page for more main fare choices



main fare

AVAILABLE ALL DAY

Fish & Chips (GF*) Locally sourced fish in a crispy beer batter, served with golden fries, garden salad & homemade tartare sauce.	\$26
Traditional Irish Stew A hearty lamb & vegetable stew served with homemade Guinness soda bread & steamed vegetables.	\$23
Curry of the Day Delicious homemade Indian style curry served with pilau rice & naan bread. <i>Ask your waiter for todays selection.</i>	\$23
Chicken Parmigiana A classic chicken parmi. Breaded chicken schnitzel smothered in rich tomato sauce, bacon & melted cheese. Served with fries & salad.	\$28
BBQ Pork Ribs Half a kilo of succulent, slow-cooked pork ribs with our homemade smokey barbeque sauce. Served with fries & coleslaw.	\$26

SIDES

Golden Fries (GF/V)	\$5
Wedges (V)	\$6
Mixed Salad (GF/V)	\$5
Colcannon Mash (GF/V)	\$5
Roast New Potatoes (GF/V)	\$5
Steamed Vegetables (GF/V)	\$5
Onion Rings (V)	\$5
Coleslaw (GF/V)	\$5

SAUCES

Mushroom	\$3
Peppercorn	\$3
Red Wine Jus (GF)	\$3
Creamy Whiskey	\$3
Onion Gravy	\$3

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DESSERTS

Banoffee Pie	\$14
Crisp biscuit base with layers of toffee & banana finished with whipped cream.	
Sticky Toffee Pudding	\$14
Delicious homemade sponge drizzled with decadent toffee sauce & served with vanilla bean ice cream.	
Ice Cream Sundae	\$11
Generous scoops of vanilla bean & salted caramel ice cream topped with chocolate sauce, whipped cream & wafer.	
Apple Crumble	\$14
Cinnamon spiced stewed apple served with crunchy peanut crumble & salted caramel ice cream.	
Cheese Board	\$25
Selection of NZ cheeses served with fresh fruit, crackers & homemade chutney.	

AFTER DINNER BEVERAGE

Flat white	\$4.5	Jameson Hot Toddy	\$12
Long Black	\$4.5	Jameson Irish Coffee	\$13
Cappuccino	\$4.5	Bailey's Liqueur Coffee	\$13
Latte	\$4.5		
Mochaccino	\$4.5		
Hot Chocolate	\$4.5		

See our full range of drinks in the following pages



beer + cider

FROM THE KEG

	<i>Pint</i>	<i>Half</i>		<i>Pint</i>	<i>Half</i>
Guinness Stout	\$11	\$6	Queenstown Pilsner	\$11	\$6
Kilkenny Irish Ale	\$11	\$6	Speight's Cider	\$9.5	\$5.5
Speight's Gold Medal Ale	\$9	\$5	Magners Irish Cider	\$11.5	\$6
Mac's Gold NZ Lager	\$9	\$5	Steinlager Tokyo Dry (420ml)	\$10	
Mac's 3 Wolves Pale Ale	\$10	\$5.5	Local Craft Tap - <i>Ask our friendly staff</i>		

BY THE BOTTLE

Corona	\$9.5	Stella Artois	\$9.5
Steinlager Classic	\$9	Budweiser	\$9.5
Steinlager Pure	\$9.5	Speight's 5 Malt Old Dark	\$9.5
Steinlager Mid (2.5%)	\$8.5	Little creatures IPA	\$10
Mac's Hop Rocker Pilsner	\$9.5	Little Creatures Pale Ale	\$10
Mac's Spring Tide (Low Carb)	\$9.5	Emersons Pilsner (500ml)	\$14
Mac's Green Beret IPA	\$9.5	Magners Apple Irish Cider (568ml)	\$14
Mac's Great White	\$9.5	Magners Berry Irish Cider	\$10
Mac's Mid Vicious (2.5%)	\$9	Isaac's Pear Cider	\$10
Smirnoff Ice red	\$9.5	Smirnoff Ice Black	\$10

Ask our team for details on our ever-changing range of locally brewed craft beers

spirits

Doubles served unless otherwise requested

HOUSE

Smirnoff Vodka	\$9
Gordons Gin	\$9
Coruba Dark Rum	\$9
Jameson Irish Whiskey	\$9
Johnnie Walker Red Scotch	\$9
McKenna Bourbon	\$9

TREAT YOURSELF

Grey Goose Vodka	\$12
Tanqueray Gin	\$10
Appletons Estate Signature Rum	\$10
Jameson Caskmates	\$11
Johnnie Walker Black Label	\$11
Jim Beam Bourbon	\$10



wine

SPARKLING & CHAMPAGNE

Bottle

Linduer Brut /Fraise 200ml	New Zealand			\$11.5
Daniel Le Brut 750ml	Marlborough			\$56.5
Nicolas Feuillatte Reserve Particuliere	France			\$110

SAUVIGNON BLANC

150ml

300ml

Bottle

Thatched Hut	Marlborough	\$9.5	\$18	\$44
Kopiko Bay	Marlborough	\$10	\$19	\$45
The Ned	Marlborough	\$11.5	\$22	\$52
Mt. Difficulty Roaring Meg	Central Otago	\$12	\$23	\$55
Lake Hayes	Central Otago	\$12.5	\$24	\$57

CHARDONNAY

Kopiko Bay	Marlborough	\$9.5	\$18	\$44
Trinity Hill	Hawke's Bay	\$11	\$21	\$50
Oyster Bay	Marlborough	\$12	\$23	\$55

PINOT GRIS

Thatched Hut	Marlborough	\$9.5	\$18	\$44
Mt. Difficulty Roaring Meg	Central Otago	\$12	\$23	\$55
Rabbit Ranch	Central Otago	\$12.5	\$24	\$57
Amisfield	Central Otago	\$13.5	\$26	\$60

RIESLING

Mt Difficulty Roaring Meg	Central Otago	\$12.5	\$24	\$57
Amisfield	Central Otago	\$13.5	\$26	\$60

ROSÉ

The Ned	Marlborough	\$12	\$23	\$55
Rabbit Ranch	Central Otago	\$13	\$25	\$59



wine

PINOT NOIR

		150ml	300ml	Bottle
Trinity Hill	<i>Hawke's Bay</i>	\$11	\$21	\$50
Explorer	<i>Central Otago</i>	\$12	\$23	\$55
Rabbit Ranch	<i>Central Otago</i>	\$13.5	\$26	\$60
Mt Difficulty "Roaring Meg"	<i>Central Otago</i>	\$14	\$27	\$65
Chard Farm "River Run"	<i>Central Otago</i>	\$14	\$27	\$65
Surveyor Thompson	<i>Central Otago</i>			\$76

CABERNET BLENDS

Tatachilla "Partners" Cabernet Shiraz	<i>McLaren Vale</i>	\$10.5	\$20	\$47
Angus The Bull Cabernet Sauvignon	<i>Victoria</i>	\$12.5	\$24	\$57

MERLOT

Kopiko Bay	<i>Hawke's Bay</i>	\$10	\$19	\$45
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SHIRAZ & SYRAH

St Hallett "Gamekeepers" Shiraz Grenache	<i>Barossa</i>	\$12	\$23	\$55
Trinity Hill Syrah	<i>Hawke's Bay</i>	\$12.5	\$24	\$57

non-alcoholic

Soft Drinks <i>Coke, Diet Coke, Lemonade, Fanta, Ginger Ale</i>	\$4.5	Bundaberg Ginger Beer	\$6
		Lucozade - <i>Orange OR Original</i>	\$6
Fruit Juice <i>Orange, Apple, Cranberry, Pineapple, Tomato</i>	\$5	Red Bull	\$6
		Nakd Mineral Water - <i>Still OR Sparkling</i>	\$5.5
		Hot Drinks	\$4.5

“Treat yourself to a Dram”

Irish whiskey

Doubles served unless otherwise requested

Jameson Triple Distilled <i>Spicy, nutty, sweet & exceptionally smooth</i>	\$9	Bushmills Black Bush <i>A great blend, mostly aged in sherry casks</i>	\$10
Jameson Caskmates <i>Notes of cocoa, coffee and butterscotch make for a very smooth dram</i>	\$11	Bushmills 10yr - Single Malt <i>Orchard fruits open up to sweet vanilla with a hint of smokiness</i>	\$11.5
Jameson Select Reserve <i>Creamy and bursting with flavour. Sweet, spicy & woody</i>	\$12	Tullamore Dew <i>Good body with citrus, spice & caramel notes</i>	\$11
Bushmills Triple Distilled <i>Smooth, sweet & tangy with a long finish</i>	\$9	Connemara Single Malt <i>Well-smoked & peated with a long, pungent finish</i>	\$11.5

scotch whisky

Doubles served unless otherwise requested

HIGHLAND

Characteristically full-bodied & powerful

Ardmore Legacy <i>Light, sweet & aromatic with a lasting peat finish</i>	\$12
Dalwhinnie 15yr <i>Elegant, smooth & medium-bodied – a great introduction</i>	\$15.5
Oban 14yr <i>Soft & sweet with a gentle salty peatiness</i>	\$16.5

ISLANDS & ISLAY

Smoky, Peaty & full of flavour

Bowmore 12yr <i>Complex yet perfectly balanced with gentle smoke</i>	\$13
Laphroaig 10yr <i>Full-bodied, rich & smoky with a long, warming finish</i>	\$14
Talisker 10yr <i>Intense smokiness with clear coastal notes</i>	\$14
Lagavulin 16yr <i>Intense peat-smoke, thick, rich, malty & powerful</i>	\$17.5

SPEYSIDE

Home to more than half of Scotland's distilleries

Monkey Shoulder <i>Smooth, sweet & deliciously easy to drink</i>	\$12
Cragganmore 12yr <i>Rich honey & stone fruits with a smoky finish</i>	\$14
Glenfiddich 12yr <i>Fruity with sweet, subtle oak flavours & a smooth finish</i>	\$12
Glenfiddich 15yr <i>Honey, spice & rich fruit with a lingering sweetness</i>	\$15
Glenfiddich 18yr <i>Rich dried fruit & warming oak notes</i>	\$18
Glenfiddich 21yr Rum Finish <i>Exotic fruits, intense sweetness & a peppery finish - exquisite</i>	\$21
Balvenie Doublewood 12yr <i>Sweet with good body & bourbon character</i>	\$13.5
Balvenie 14yr Carribean Cask <i>Rich & sweet with strong vanilla & fruit notes</i>	\$17

LOWLANDS

Gentle, light & devoid of peat

Glenkinchie 12yr <i>Light & floral with a fresh creamy taste</i>	\$13.5
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