

CHICKEN BURGER	\$28
Southern-fried free-range buttermilk chicken with Louisiana dressing, streaky bacon, Edam cheese, tomato, red onion, house slaw, and fries.	
CHICKEN TACOS (2) 🌶️	\$28
Soft tortillas with crispy fried chicken tenders, mango habanero, lettuce, parmesan, and fries.	
BEEF BRISKET TACOS (2) 🌶️	\$28
Soft tortillas with pulled brisket, chipotle, lettuce, pico de gallo, guacamole, jalapeños, coriander, and fries.	
MONTEITH'S ITALIAN BURGER	\$29
180g homemade beef patty with pepperoni, lettuce, tomato, Edam cheese, gherkin, caramelised onion, and dill pickle sauce, and fries.	
CHEESEBURGER SLIDERS (3)	\$30
Grilled cheeseburger sliders in brioche buns with dill pickle sauce, gherkin and fries.	
STEAK SANDWICH	\$32
150g aged sirloin with fried egg, streaky bacon, Edam cheese, garlic aioli, tomato, and onion rings, served on ciabatta.	
CAJUN PASTA	\$27
Fettuccine in a mildly spiced cream sauce with Cajun chicken, topped with parmesan and fresh basil.	
WOMBOK SALAD (GF)	\$28
Pomegranate seeds, mint, coriander, Asian slaw, mustard-mango vinaigrette, and sesame.	
Choice of Moroccan-spiced, pan-seared pork belly or chicken breast.	
MONTEITH'S FISH & CHIPS	\$27
Beer-battered tarakihi with fries, Asian slaw, tartare, and tomato sauce.	
½ DOZEN SCALLOPS	\$29
Beer-battered with fries, Asian slaw, tartare, and tomato sauce.	
ROAST OF THE DAY	\$28
Check with the server. Served with potatoes au gratin, seasonal vegetables, and Jameson whisky jus.	
FISH OF THE DAY	\$30
Ask your server for today's selection.	

MONTEITH'S RANGIORA GRILL

400G AGED FLINTSTONE RIBEYE	\$40	250G FLINTSTONE RIBEYE	\$34
250G WAGYU RUMP	\$32	200G AGED FILLET STEAK	\$40
250G AGED SIRLOIN	\$32	200G LAMB RUMP (Med-Rare)	\$32

CHOOSE YOUR SAUCE (GF).

CHOOSE ONE SIDE (GF).

Bacon Mushroom - Pink Peppercorn -
Garlic Butter - Whisky Jus - Green
Chutney - Béarnaise

Seasonal Vegetables - Asian slaw
- Fries

Add 3 Scallops

\$15

Golden lager famous batter. Same recipe since 2006



STONEGRILL MENU

Monteith's Rangiora brings you a dining experience like no other! Our stones are heated to 400°C, searing your food quickly to lock in natural juices and nutrients, enhancing both flavour and tenderness. All our meats are sourced from New Zealand farms, ensuring the highest quality and freshness.

250G FLINTSTONE RIBEYE	\$34	250G WAGYU RUMP	\$32
250G AGED SIRLOIN	\$32	200G AGED FILLET STEAK	\$40
200G LAMB RUMP	\$32	SPICED PORK BELLY	\$32

SIGNATURE STONEGRILL

\$35

Three 80g medallions: Lamb Rump, Wagyu Rump, and Cajun-spiced Chicken Breast

CHOOSE YOUR SAUCE (GF).

CHOOSE ONE SIDE (G/F)

Bacon Mushroom - Pink Peppercorn -
Garlic Butter - Whisky Jus - Green
Chutney - Béarnaise

Seasonal Vegetables - Asian slaw - Fries

Add 3 Scallops

\$15

Golden lager famous batter. Same recipe since 2006

DESSERTS

SUNDAE (GF) \$15

Vanilla ice cream, brownie crumble, shaved chocolate, toasted almonds, and your choice of chocolate, butterscotch caramel, or strawberry sauce.

APPLE AND RHUBARB CRUMBLE (GF) \$16

Our twist on a classic, with a golden-brown cinnamon crumble, a mix of apple and rhubarb, served with dairy cream and vanilla ice cream.

Liqueur pairing: Grand Marnier Orange & Cognac – \$14

AFFOGATO (GF) \$16

Two scoops of vanilla ice cream, double espresso, and Baileys.

CHOCOLATE BROWNIE (GF) \$16

Chef’s recipe: warm chocolate brownie served with vanilla ice cream.

Wine pairing: Taylor’s Tawny Port – \$12

CHEESECAKE \$16

Ask your server for today’s selection. Served with vanilla ice cream.

Wine pairing: Lake Chalice Riesling – \$12.5

CREME BRULEE \$16

Our classic silky vanilla custard, crowned with a perfectly caramelized sugar crust, served with vanilla ice cream.

Wine pairing: Taylor’s Tawny Port – \$12

TO START OR SHARE

PORK CRACKLING (GF) \$16

Crispy pork crackle sticks served with apple sauce.

GARLIC PARMESAN FLATBREAD \$16

Stone-baked flatbread with mozzarella, parmesan, garlic, and pumpkin seeds, and basil.

PESTO FLATBREAD🌶️ \$16

Stone-baked with basil pesto, cream cheese, and red chilli flakes.

CAULIFLOWER POPPERS \$18

Crispy deep-fried cauliflower, served with kimchi mayo.

JALAPEÑO POPPERS🌶️ \$20

Crispy jalapeños stuffed with cream cheese, garlic, and herbs, served with kimchi mayo.

TEMPURA FRIED CALAMARI \$20

Crispy deep-fried calamari, served with tartar sauce.

GRILLED LAMB SKEWERS \$22

Tender lamb skewers served with warm pita, green chutney, and tzatziki.

SALMON CROSTINI \$22

Smoked salmon on toasted crostini with cream cheese, capers, and spring onion.

DIRTY FRIES (GF) \$22

Fries topped with mozzarella, bacon, jalapeños, peri-peri salt, and served with sour cream and ketchup.

NACHOS (GF) \$25

Homemade corn chips with pico de gallo and sour cream.

Pulled Beef or Vegetarian.

Add Guacamole \$3

MONTEITH’S GRAZING PLATTER (Serves 4–6) \$75

Hand-pulled beef brisket, baby pork ribs, corn ribs, jalapeño poppers, tortillas, Asian slaw, pickled onions, served with green chutney, chipotle and kimchi mayo.

Add Fries \$12

Please note: While we take care with ingredients, we cannot guarantee dishes are completely free from allergens.