

MONTEITH'S RANGIORA

EST 2006

TO START OR SHARE

- PORK CRACKLING (GF)** \$15
Golden pork crackle sticks served with apple sauce
- GARLIC PARMESAN FLAT BREAD** \$16
Homemade baked flatbread with mozzarella, Parmesan, crushed garlic, pumpkin seeds, and fresh basil
- PESTO NAAN BREAD** 🌶️ \$16
Homemade Naan bread with pesto, cream cheese, and red chilli flakes
- CAULIFLOWER POPPERS** \$16
Crispy deep-fried served with garlic aioli
- JALAPEÑO POPPERS** 🌶️ \$16
Crispy deep-fried jalapeños stuffed with cream cheese, crushed garlic, onion, and herbs, served with garlic aioli
- CHICKEN WINGS (5)** \$18
Chicken Salt Mango Habanero 🌶️ Buffalo Sauce 🌶️🌶️
- SOUTHERN FRIED CALAMARI** \$18
Crispy deep-fried served with tartar sauce
- NACHOS (GF)** \$22
Homemade corn chips with salsa and sour cream
- BEEF & BEAN OR VEGETARIAN**
Add Guacamole \$3
- DIRTY FRIES (GF)** \$22
Fries, mozzarella cheese, peri-peri salt, jalapeños, and bacon. Served with ketchup and sour cream
- CHEESEBURGER SLIDERS (3)** \$24
Grilled cheeseburger sliders in brioche buns with dill pickle sauce and gherkin
Add Fries \$8
- MONTEITH'S GRAZING PLATTER** \$75
Chicken wings, southern fried calamari, cauliflower poppers, baby pork ribs, jalapeño poppers, cracklings, pesto, tartare, aioli and buffalo sauce
Add Fries \$8

A LA CARTE

CAJUN PASTA \$29
Fettuccine tossed in a mildly spiced cream sauce with Cajun-spiced chicken breast, topped with Parmesan and fresh basil

MONTEITH'S FISH & CHIPS \$35
Beer-battered Tarakihi served with fries, a mango vinaigrette salad, tartare sauce, and tomato sauce

FISH OF THE DAY \$40
Ask your server for today's selection

1/2 DOZEN SCALLOPS \$35
Battered and served with fries, mango vinaigrette dressing salad, tartare and tomato sauce

ALMOND PESTO SALMON (GF) \$37
Pan-fried with crushed almond pesto, potatoes au gratin, sautéed broccoli, lemon béarnaise sauce, crushed almonds and crispy kale

ROAST OF THE DAY \$32
Check with the server. Served with potatoes au gratin, seasonal vegetables, and Jameson whisky jus

PORK BACK RIBS (GFOA) \$38
Baby pork ribs cooked in sticky hoisin sauce, fries, and corn riblets served with garlic butter ciabatta

PORK BELLY (GF) \$36
Crispy belly braised in Taylor's port wine and thyme. Served with potatoes au gratin, caramelised onion, root vegetable, Jameson whisky jus, and crispy cracklings

WOMBOK SALAD (GF) \$30
Served with pomegranate seeds, mint, coriander coleslaw, mustard-mango vinaigrette, and sesame
Choice of deep-fried pork belly bites or Cajun-spiced pan-fried chicken breast

EGGPLANT PARMIGIANA \$32
Tender layers of breadcrumb-coated eggplant with smoked marinara sauce and mozzarella, served with fettuccine, topped with Parmesan and fresh basil

DELUXE CHICKEN (GF) \$37
Chicken breast poached in a white port cream sauce with crushed garlic, spring onion, corn kernels, and roasted cashews, served with fries and coleslaw

400G AGED FLINTSTONE RIBEYE \$44	250G AGED FLINTSTONE RIBEYE \$40
200G AGED FILLET STEAK \$44	250G AGED SIRLOIN \$39
250G WAGYU RUMP \$39 <small>Served medium rare</small>	250G LAMB RUMP \$39 <small>Served medium rare</small>

CHOOSE YOUR SAUCE (GF)

**Bacon Mushroom - Pink Peppercorn -
Garlic Butter - Irish whisky Jus -
Béarnaise**

CHOOSE TWO SIDES (GF)

Seasonal Vegetables - Asian Slaw - Fries

Add 3 Scallops

\$15

Golden Lager famous batter. Same recipe since
2006



STONEGRILL EXPERIENCE

MONTEITH'S RANGIORA IS PROUD TO SERVE YOU A TASTE EXPERIENCE LIKE NO OTHER! STONES ARE HEATED TO 400°C. THE ROCK SEARS FOOD FAST, LOCKING IN THE NATURAL JUICES & NUTRIENTS, ENHANCING FLAVOUR & TENDERNESS. ALL MEATS ARE NEW ZEALAND FARM BASED.

250G FLINTSTONE RIBEYE (GF/DF) \$40

Rich marbling for unbeatable flavour and the bone to lock in tenderness. Perfectly juicy. Aged minimum 40 days. Sourced from Angus Meats Christchurch

250G BEEF WAGYU RUMP (GF/DF) \$39

Beef Wagyu Rump offers a delightful balance of tenderness and texture. Also known for its marbling. Aged 40 days minimum. Sourced from Southern Stations Wagyu

250G AGED SIRLOIN (GF/DF) \$39

Most common and popular cut from rear end of the short loin. Fine but firm texture. Aged 40 days minimum. Sourced from Angus Meats Christchurch

200G BEEF FILLET (GF/DF) \$44

Beef Fillet is the most tender and premium cut. Uniform in thickness. Aged 45 days minimum. Unique taste and texture. Sourced from Angus Meats Christchurch

250G LAMB RUMP (GF/DF) \$39

Lamb rump is a tender, flavourful cut with a perfect balance of lean meat and rich marbling. It is juicy, succulent, and full of flavour. Best enjoyed medium rare on stone

CAJUN SPICED CHICKEN BREAST (GF/DF) \$39

Our Cajun-spiced chicken breast offers bold, smoky flavors with a hint of heat. Juicy, tender, and full of zest in every bite

SIGNATURE STONEGRILL (GF/DF) \$35

Enjoy a taste experience with three 80g medallions: Lamb Rump, Wagyu Rump, and Cajun-Spiced Chicken Breast

ADD 3 SCALLOPS \$15

Golden Lager famous batter. Same recipe since 2006

CHOOSE ONE SAUCE (GF).

Bacon Mushroom - Pink
Peppercorn-Irish whisky Jus -
Béarnaise

CHOOSE TWO SIDES (GF).

Seasonal Vegetables - Asian
Slaw - Fries

TACO, BURGERS

All contain dairy and burgers are served with fries

CHICKEN TACOS (3) 🌶️ \$28
Soft tortillas with fried chicken tenders, mango habanero, lettuce, and Parmesan
Add Fries \$8

CHICKEN BURGER \$28
Southern fried free-range buttermilk chicken in Louisiana dressing, streaky bacon, edam cheese, tomato, red onion, and homemade coleslaw

ITALIAN BURGER \$28
180g homemade beef patty with pepperoni, lettuce, tomato, edam, gherkin, caramelized onion, and dill pickle sauce

STEAK SANDWICH \$32
150g Aged Sirloin, fried egg, streaky bacon, edam, chilli jam, sliced tomato, onion rings served on ciabatta with fries

PIZZAS

All with Neapolitan sauce and mozzarella cheese. Stone Oven Baked

ARTISAN'S CLASSIC PIZZA \$28
Parmesan, basil, and tomato

SMOKED HARBOUR PIZZA \$29
In-house smoked salmon with crispy capers and baby spinach

ITALIAN WAY PIZZA \$28
Pepperoni, forest mushrooms, and olives

BELLY BITES PIZZA \$29
Crispy pork belly bites, streaky bacon, red onion and chargrilled capsicum

BUTCHER CUTS PIZZA \$28
Salami, pastrami, streaky bacon, and barbecue sauce swirl

PEGASUS BAY PIZZA 🌶️ \$29
Crispy chicken, red onion, chargrilled capsicum, and buffalo sauce swirl

DESSERTS

SUNDAE (GF) \$15
Vanilla ice cream, brownie crumble, toasted almonds, chocolate fingers, and your choice of chocolate, 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, 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, and vanilla ice cream
Wine pairing: Taylor's Tawny Port \$12

BAKED CHEESECAKE \$15
Mango ripple white chocolate, and vanilla ice cream
Wine pairing: Lake Chalice Riesling \$12.5

LEMON COCONUT STEAM PUDDING \$16
Soft steamed lemon coconut pudding with creamy caramel sauce and vanilla ice cream
Liqueur pairing: Pallini Limoncello \$13

CREME BRULEE \$16
Our classic silky vanilla custard, crowned with a perfectly caramelized sugar crust and served with vanilla ice cream
Wine pairing: Taylor's Tawny Port \$12

GLUTEN-FREE OPTION AVAILABLE ON ALL PIZZAS AND BURGERS \$3
NO HALF-AND-HALF PIZZA OPTION