

MONTEITH'S RANGIORA

EST 2006

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.

A LA CARTE

CAJUN PASTA \$31
Fettuccine in a mildly spiced cream sauce with Cajun chicken, topped with parmesan and fresh basil.

MONTEITH'S FISH & CHIPS \$36
Beer-battered tarakihi with fries, Asian slaw, tartare, and tomato sauce.

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

½ DOZEN SCALLOPS \$36
Beer-battered with fries, Asian slaw, tartare, and tomato sauce.

ALMOND PESTO SALMON (GF) \$38
Pan-fried salmon with almond pesto, potatoes au gratin, sautéed broccoli, lemon béarnaise, 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 in sticky hoisin sauce, served with fries, corn riblets, and garlic butter ciabatta.

PORK BELLY (GF) \$37
Crispy pork belly braised in Taylor's port wine and thyme, with potatoes au gratin, caramelised onion, root vegetables, Jameson whisky jus, and crispy cracklings.

WOMBOK SALAD (GF) \$32
Pomegranate seeds, mint, coriander, Asian slaw, mustard-mango vinaigrette, and sesame.
Choice of Moroccan-spiced, pan-seared pork belly or chicken breast.

EGGPLANT PARMIGIANA \$32
Tender eggplant with smoked marinara and mozzarella, served with fettuccine and topped with parmesan and fresh basil.

DELUXE CHICKEN (GF) \$38
Poached chicken breast in white port cream sauce with crushed garlic, spring onions, and roasted cashews, served with fries and Asian slaw.

400G AGED FLINTSTONE RIBEYE **\$46**

200G AGED FILLET STEAK **\$45**

250G WAGYU RUMP **\$40**

Served medium rare

250G AGED FLINTSTONE RIBEYE **\$42**

250G AGED SIRLOIN **\$40**

250G LAMB RUMP **\$40**

Served medium rare

CHOOSE YOUR SAUCE (GF).

**Bacon Mushroom - Pink Peppercorn -
Garlic Butter - Whisky Jus - Green
Chutney - 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 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 (GF/DF) \$42

This cut has rich marbling for unbeatable flavour, with the bone locking in tenderness. Perfectly juicy. Aged for a minimum of 40 days.

250G BEEF WAGYU RUMP (GF/DF) \$40

The beef wagyu rump offers a delightful balance of tenderness and texture, well known for its marbling. Aged for a minimum of 40 days. BMS 3-5.

250G AGED SIRLOIN (GF/DF) \$40

The sirloin is the most common and popular cut, taken from the rear end of the short loin. It has a fine yet firm texture. Aged for a minimum of 40 days.

200G BEEF FILLET (GF/DF) \$45

The beef fillet is the most tender and premium cut, with a uniform thickness. Aged for a minimum of 45 days, with a unique taste and texture.

250G LAMB RUMP (GF/DF) \$40

The lamb rump is a tender, flavourful cut with a perfect balance of lean meat and rich marbling. Juicy, succulent, and full of flavour, it is best enjoyed medium-rare.

MOROCCAN SPICED PORK BELLY (GF/DF) \$40

Tender Moroccan-spiced pork belly, served with our house-famous crackling. It's tender, juicy, and succulent.

SIGNATURE STONEGRILL (GF/DF) \$38

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 YOUR SAUCE (GF).

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

CHOOSE TWO SIDES (GF).

Seasonal Vegetables - Asian slaw - Fries

TACOS, BURGERS, SANDWICHES

All contain dairy and served with fries

CHICKEN TACOS (2) 🌶️ \$28

Soft tortillas with crispy fried chicken tenders, mango habanero, lettuce, and Parmesan.

Add an extra taco – \$9

BEEF BRISKET TACOS (2) 🌶️ \$28

Soft tortillas with pulled brisket, chipotle, lettuce, pico de gallo, guacamole, jalapeños, and coriander.

Add an extra taco – \$9

CHICKEN BURGER \$29

Southern-fried free-range buttermilk chicken with Louisiana dressing, streaky bacon, Edam cheese, tomato, red onion, and house slaw.

ITALIAN BURGER \$29

180g homemade beef patty with pepperoni, lettuce, tomato, Edam cheese, gherkin, caramelised onion, and dill pickle sauce.

STEAK SANDWICH \$32

150g aged sirloin with fried egg, streaky bacon, Edam cheese, garlic aioli, tomato, and onion rings, served on ciabatta.

CHEESEBURGER SLIDERS (3) \$32

Grilled cheeseburger sliders in brioche buns with dill pickle sauce and gherkin.

PIZZAS

All pizzas are made with homemade dough, Neapolitan sauce, and fresh mozzarella.

ARTISAN'S CLASSIC \$29

Parmesan, basil, tomato.

SMOKED HARBOUR \$30

In-house smoked salmon with crispy capers, baby spinach, and pesto.

ITALIAN WAY \$30

Pepperoni, forest mushrooms, olives.

BELLY BITES \$30

Sliced pork belly, streaky bacon, red onion, chargrilled capsicum.

BUTCHER CUTS \$30

Salami, beef brisket, ham, streaky bacon, barbecue sauce swirl.

CHIPOTLE CHICKEN 🌶️ \$30

Shredded chicken, chargrilled capsicum, red onion, jalapeños, smoky chipotle sauce swirl.

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

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