

CHICKEN BURGER	\$29
Southern-fried free-range buttermilk chicken, Louisiana dressing, streaky bacon, Edam, tomato, red onion, house slaw, fries.	
CHICKEN TACOS (2) 🌶️	\$29
Soft tortillas with crispy fried chicken tenders, mango habanero, lettuce, and Parmesan and fries	
BEEF BRISKET TACOS (2) 🌶️	\$29
Soft tortillas with pulled brisket, smoked chipotle, lettuce, pico de gallo, guacamole, jalapeños, and coriander and fries.	
BEEF BURGER	\$30
180g homemade beef patty, pepperoni, lettuce, tomato, Edam, gherkin, caramelised onion, dill pickle sauce, fries.	
CHEESEBURGER SLIDERS (3)	\$32
Grilled cheeseburger sliders in brioche buns with dill pickle sauce, gherkin and fries.	
STEAK SANDWICH	\$32
150g aged sirloin, fried egg, streaky bacon, Edam, garlic aioli, tomato, onion rings, ciabatta, fries.	
CAJUN PASTA	\$28
Fettuccine in a mildly spiced cream sauce with Cajun chicken, parmesan and fresh basil.	
SESAME WOMBOK SALAD (GF)	\$28
Shaved wombok, mint, coriander, spring onion, toasted cashews, pomegranate, mustard-mango vinaigrette.	
Choice of Moroccan-spiced, pan-seared pork belly or chicken breast.	
MONTEITH'S FISH & CHIPS	\$30
Golden beer-battered tarakihi, served with fries, Sesame-Mango Slaw, tartare, and tomato sauce.	
½ DOZEN SCALLOPS	\$32
Golden beer-battered scallops, served with fries, Sesame-Mango Slaw, tartare, and tomato sauce.	
ROAST OF THE DAY	\$29
Check with your server. Honey garlic potatoes, seasonal veg, pickled onions, whisky jus.	
FISH OF THE DAY	\$32
Ask your server for today's selection.	

MONTEITH’S RANGIORA GRILL

400G AGED FLINTSTONE RIBEYE	\$42	250G FLINTSTONE RIBEYE	\$38
250G WAGYU RUMP	\$36	200G AGED FILLET STEAK	\$44
250G AGED SIRLOIN	\$36	250G LAMB RUMP (Med-Rare)	\$38

CHOOSE YOUR SAUCE (GF).

CHOOSE ONE SIDE (GF).

Bacon Mushroom - Pink Peppercorn -
Garlic Butter - Whisky Jus - Green
Chutney 🌶️ - Béarnaise - Tzatziki -
Smoked Chipotle mayo 🌶️

Fries - Sesame-Mango Slaw -
Potatoes au Gratin - Honey Garlic
Roasted Potatoes - Seasonal
Vegetables

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.

250G FLINTSTONE RIBEYE	\$38	250G WAGYU RUMP	\$36
250G AGED SIRLOIN	\$36	200G AGED FILLET STEAK	\$44
250G LAMB RUMP	\$38	250G VEAL FRENCH RACK	\$44

SIGNATURE STONEGRILL

\$38

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

CHOOSE YOUR SAUCE (GF).

CHOOSE ONE SIDE (GF).

Bacon Mushroom - Pink Peppercorn -
Whisky Jus - Green Chutney 🌶️ -
Béarnaise - Tzatziki - Smoked Chipotle
mayo 🌶️

Fries - Sesame-Mango Slaw -
Potatoes au Gratin - Honey Garlic
Roasted Potatoes - Seasonal
Vegetables

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 – \$13.5
- CRÈME BRÛLÉE (GF)

\$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
- PECAN TART

\$16

Pecan and white chocolate tart with toffee sauce and vanilla ice cream.
Liqueur pairing: Amaretto – \$14
- SORBET (DF/GF)

\$12

A refreshing selection of 3 scoops of sorbet. Please ask our staff for today’s available flavours.

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, pumpkin seeds, fresh basil, and olive oil drizzle.
- PESTO FLATBREAD 🌶️

\$16

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

\$18

Crispy deep-fried cauliflower served with aioli.
- JALAPEÑO POPPERS 🌶️

\$20

Crispy jalapeños stuffed with cream cheese, garlic, and herbs, served with aioli.
- TEMPURA FRIED CALAMARI

\$20

Crispy tempura-fried calamari served with house tartare.
- GRILLED LAMB SKEWERS

\$22

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

\$22

Fries topped with mozzarella, bacon, jalapeños, peri-peri salt, 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 \$4
- MONTEITH’S GRAZING PLATTER (Serves 4-6)

\$80

Hand-pulled beef brisket, baby pork ribs, corn riblets, jalapeño poppers, warm tortillas, sesame-mango slaw, pickled onions, served with smoked chipotle mayo, tzatziki and aioli.
Add Fries \$12

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