

A LA CARTE

PASTA OF THE DAY

Check with server \$27

FISH OF THE DAY

Check with server \$36

FRESH AKAROA SALMON(GF)

Panfried Salmon with crushed bacon and mash potato, crispy kale, mild verde green sauce and finished with toasted almonds \$36

MONTEITH'S FISH & CHIPS

Market fish in Radler beer batter served with fries, salad, and tartare sauce \$32

1/2 DOZEN SCALLOPS

Cooked in our Radler beer batter served with fries, salad, and tartare sauce \$32

PORK BACK RIBS(GF)

Slow cooked with homemade hoisin sticky sauce, fries, and crispy slaw, served on sizzler plate \$34

PORK BELLY(GF)

Rolled pork belly stuffed with apple , raisins and sage served with kumara mash, pickled spiced broccoli and finished with apple ginger sauce \$36

GRILLED HALF CHICKEN(GF)

Waitoa free range roast half chicken served with rosemary crushed kumara with pickled spiced broccoli florets and creamy bacon mushroom sauce \$33

DELUXE CHICKEN

Waitoa free range chicken breast poached in a cream sauce of white wine, garlic, spring onion, corn kennels, roasted cashews served with Louisiana roast potatoes and crispy coleslaw \$36

BHUNA GOSHT

Boneless diced goat cooked with onions, tomato, whole spices, served with basmati rice, homemade roti, mint chutney, and papadum \$33

GRILLED LAMB RACK(GF)

Seasoned pan grilled lamb rack cutlets, with scalloped potatoes and served with green beans, bell peppers, crushed feta and mint red wine jus \$37

WOMBOK SALAD (GF)

Crispy pork belly bites with mint and coriander, crispy coleslaw, mild mustard lime vinaigrette and roasted sesame seeds \$30

MONTEITH'S SUMMER SALAD (GF)

Your choice of Chicken, Salmon or Halloumi with potato salad, pea and watercress, mild chilli lime and coriander dressing, and finished with crispy kale \$31

BRAISED BEEF(GF)

Slow cooked beef shin in red wine stock served over scalloped potatoes, seasoned broccoli, and finished with shallot thyme jus \$33

400g Aged Flintstone Ribeye \$41

200g Aged Fillet Steak \$40

250g Aged Porterhouse Sirloin \$36

Choose your Sauce(GF).

**Bacon Mushroom - Peppercorn
Garlic Butter - Monteith's Jus**

Choose any two(GF).

**Louisiana Roasted Potatoes
Market Seasonal Vegetables
Farmhouse Fries
Fresh Green Salad**

MONTEITH'S RANGIORA

EST 2006

TO START OR SHARE

Pork Crackling(GF)	\$11
Golden pork crackle sticks served with ginger apple sauce	
Cauliflower Poppers(GF)	\$14
Crispy deep-fried in home made batter, served with chipotle aioli	
Cheesy Garlic Bread	\$13
Oven baked with mozzarella and garlic butter	
Pesto Naan Bread	\$15
Home made Naan bread with pesto, cream cheese and red chilli flakes	
Chicken Wings(GF)	\$16
With home made louisiana sauce, spring mix salad and garlic aioli	
Parmesan Meatballs	\$18
Beef mince meatballs cooked with basil tomato sauce and shaved parmesan served with garlic toasts	
Seafood Chowder(GFOA)	\$18
With fresh seafood & mussel, served with garlic toasts	
Southern Fried Calamari(GF)	\$18
Buttermilk deep fried calamari strips, served with homemade thousand island dressing	
Cheese Burger Sliders	\$18
Grilled cheese burger sliders with garlic aioli sauce	
Monteith's Dirty Fries	\$18
Diced bacon, cheese, jalapeños, peri peri salt, chipotle aioli and ketchup	
Nachos(GF)	\$22
Homemade corn chips with salsa and sour cream	
BEEF & BEAN / PULLED PORK / CHICKEN / VEGETARIAN	
Add Guacamole \$3	

DESSERTS

SUNDAE(GFOA)

Vanilla ice cream topped with brownie crumble, toasted almonds and chocolate fingers with your choice of chocolate, caramel or strawberry sauce \$14

SUMMER PUDDING

Sliced white bread packed with juicy summer mixed berries and fruit juice left to soak overnight served with berry coulis and scoop of vanilla ice cream \$16

CHERRY COMPOTE BRANDY CUSTARD(GF)

Homemade custard cooked and served warm with cherry compote and a fresh orange segment \$15

AFFOGATO(GF)

Two scoops of vanilla ice cream served with double espresso and your choice of Baileys or Kahlua \$16

CHOCOLATE BROWNIE

Chef's own recipe, warm chocolate brownie served with vanilla ice cream \$15

TODAY'S CHEESECAKE

Check with server \$15

TACO & BURGERS

We use a milk bun and all burgers are served with shoestring fries

- Chicken Tacos (3)** \$24
Soft tortillas, crispy chicken strips, ranch dressing slaw, and finished with guacamole
- Louisiana Chicken Burger** \$26
Southern fried free range buttermilk chicken, streaky bacon, tomato, red onion, home made coleslaw and louisiana dressing
- GM's Steak Sandwich** \$30
150g porterhouse steak, with fried egg, streaky bacon, edam cheese, sliced tomato, crispy onion rings on ciabatta bread served with spring mix salad and fries
- Monteith's Beef Stack Burger** \$26
200g Homemade beef pattie with lettuce, tomato, edam cheese, streaky bacon, gherkin, crispy onion rings, and mild mustard mayo

PIZZAS

- Pegasus Bay** \$26
Louisiana sauce chicken with grated mozzarella, ranch dressing, feta, chopped walnuts and baby spinach leaves
- Greek's Way** \$23
Crumble feta cheese with pitted halved olives, red onion, red capsicum, baby spinach and grated mozzarella
- Butcher's Block** \$25
Napoli sauce, salami, halved meatballs, diced ham, grated mozzarella and barbecue sauce
- Bourbon Barbecue** \$24
Jack Daniel's barbecue pulled pork, red onion, chargrilled red capsicum and mozzarella cheese
- Akaroa Harbour** \$25
Smoked salmon, cream cheese & capers, mozzarella topped with baby spinach leaves
- Artisan's Classic** \$23
Parmesan & basil on a tomato base with mozzarella

**GLUTEN FREE OPTION AVAILABLE ON
ALL BURGERS AND PIZZAS FOR \$3**