

MONTEITH'S RANGIORA

EST 2006

TO START OR SHARE

PORK CRACKLING (GF) **\$16**

Crispy pork crackling sticks served with apple sauce.

GARLIC PARMESAN FLATBREAD **\$16**

Stone-baked flatbread with mozzarella, parmesan, garlic, pumpkin seeds, fresh basil & olive oil.

PESTO FLATBREAD 🌶️ **\$16**

Stone-baked flatbread with basil pesto, cream cheese & chilli flakes.

CAULIFLOWER POPPERS **\$18**

Crispy fried cauliflower served with aioli.

JALAPEÑO POPPERS 🌶️ **\$20**

Crispy jalapeños stuffed with cream cheese, garlic & herbs, served with aioli.

TEMPURA FRIED CALAMARI **\$20**

Crispy tempura-fried calamari with house tartare.

GRILLED LAMB SKEWERS **\$22**

Tender lamb skewers with warm pita, green chutney & tzatziki.

DIRTY FRIES **\$22**

Fries loaded with mozzarella, bacon, jalapeños & peri-peri salt, served with sour cream & ketchup.

NACHOS (GF) **\$25**

Homemade corn chips with pico de gallo and sour cream.

Choice of 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 & aioli.

Add Fries \$12

Allergen Information

While we take every care in preparing our dishes, our kitchen handles common allergens including gluten, dairy, nuts, eggs, soy, sesame, and shellfish. We cannot guarantee any dish is completely allergen-free due to the risk of cross-contamination. Please inform your server of any allergies or dietary requirements so we can assist you. Thank you for your understanding.

À LA CARTE

CAJUN PASTA \$32
Fettuccine in a mildly spiced cream sauce with Cajun chicken, parmesan, and fresh basil.

EGGPLANT PARMIGIANA \$34
Tender eggplant layered with smoked marinara, mozzarella & basil pesto, served with fettuccine, parmesan & fresh basil.

SESAME WOMBOK SALAD (GF) \$34
Shaved Napa cabbage, fresh herbs, toasted cashews, pomegranate & mustard-mango dressing.
Choice of Moroccan-spiced pork belly or chicken breast.

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

ALMOND PESTO SALMON (GF) \$38
Almond pesto crusted salmon, potatoes au gratin, sautéed broccoli, lemon béarnaise, crushed almonds & crispy kale.

MONTEITH'S FISH & CHIPS \$36
Golden beer-battered tarakihi with fries, sesame-mango slaw, tartare & tomato sauce.

1/2 DOZEN SCALLOPS \$38
Golden beer-battered scallops with fries, sesame-mango slaw, tartare & tomato sauce.

ROAST OF THE DAY (GF) \$32
Check with your server. Served with honey garlic roasted potatoes, seasonal vegetables, pickled onions & whisky jus.

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

PORK BELLY (GF) \$37
Pork belly braised in Taylor's port & thyme, served with honey garlic roasted potatoes, pickled onions, root vegetables, whisky jus & crispy crackling.

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

NZ PASTURE-RAISED VEAL FRENCH RACK \$55
Pistachio-crumble rose veal rack with thyme & garlic mash, honey-glazed carrots, broccolini and whisky thyme jus.

PRIME CUTS

All our meats are sourced from the finest New Zealand farms. We proudly partner with Canterbury Angus, Southern Stations Wagyu, Pure South, Alliance, and Anzco to ensure the highest quality and freshness in every dish.

Please select your preferred cut and let your server know how you would like it cooked. Each cut is served with two sides and one sauce of your choice. Our recommended cooking style is listed beside each cut.

400G FLINTSTONE RIBEYE

\$49

Premium bone-in ribeye with intense marbling and deep flavour. Dry-aged for 40+ days, the bone helps lock in juices for a remarkably tender result. Best served medium rare.

250G FLINTSTONE RIBEYE

\$44

Richly marbled bone-in ribeye, dry-aged for 40+ days. Incredibly tender and full of flavour. Best served medium rare.

200G BEEF FILLET

\$49

The most tender and luxurious cut of beef. This centre-cut fillet is dry-aged for a minimum of 45 days, delivering a fine texture, subtle flavour, and melt-in-the-mouth tenderness. Best served rare to medium rare.

250G BEEF WAGYU RUMP

\$44

A beautifully marbled Wagyu rump with exceptional flavour and a perfect balance of tenderness and texture. Dry-aged for a minimum of 40 days. Best served medium rare.

250G PRIME STEER SIRLOIN

\$42

A popular and flavourful cut from the short loin. Dry-aged for a minimum of 40 days, this sirloin offers a perfect balance of tenderness and rich beefy taste. Best served medium rare.

250G NEW ZEALAND PASTURE-RAISED VEAL FRENCH RACK

\$55

Delicate and exceptionally tender pasture-raised rose veal from Canterbury. Known for its mild, sweet flavour and fine texture, this elegant cut is dry-aged for optimal quality. Best served medium rare.

250G LAMB RUMP

\$42

Premium Canterbury lamb rump — tender, richly marbled, and full of natural sweetness. Dry-aged for exceptional flavour and juiciness. Best served medium rare.

CHOOSE TWO SIDES (GF)

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

CHOOSE YOUR SAUCE (GF)

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

Add 3 Scallops

\$15

Golden Lager famous batter. Same recipe since 2006.



STONEGRILL

All our meats are proudly sourced from the finest New Zealand farms. We partner with premium suppliers including Canterbury Angus, Southern Stations Wagyu, Pure South, Alliance, and Anzco to deliver the highest quality and freshness in every dish.

At Monteith's Rangiora, we bring you a truly unique dining experience. Our volcanic stones are heated to 400°C, searing your selected cut tableside. This rapid, high-heat cooking locks in natural juices and nutrients, creating exceptional flavour and tenderness. Each cut is served with your choice of two sides and one sauce.

250G FLINTSTONE RIBEYE

\$44

Richly marbled bone-in ribeye, dry-aged for 40+ days. Incredibly tender and full of flavour.

250G BEEF WAGYU RUMP

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A beautifully marbled Wagyu rump with exceptional flavour and a perfect balance of tenderness and texture. Dry-aged for a minimum of 40 days.

250G PRIME STEER SIRLOIN

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250G LAMB RUMP

\$42

Premium Canterbury lamb rump — tender, richly marbled, and full of natural sweetness. Dry-aged for exceptional flavour and juiciness.

SIGNATURE STONEGRILL

\$42

Enjoy a taste experience with three 80g medallions: lamb rump, wagyu rump, and Cajun-spiced chicken breast.

CHOOSE TWO SIDES (GF)

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

CHOOSE YOUR SAUCE (GF)

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

Add 3 Scallops

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TACOS, BURGERS, SANDWICHES

All contain dairy and served with fries.

CHICKEN TACOS (2) 🌶️

\$29

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

BEEF BRISKET TACOS (2) 🌶️

\$29

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

CHICKEN BURGER

\$29

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

BEEF BURGER

\$30

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

STEAK SANDWICH

\$32

150g Prime steer 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 gherkins.

PIZZAS

All pizzas are made with homemade dough, Neapolitan sauce, and fresh mozzarella. Baked in Stone Oven.

ARTISAN'S CLASSIC

\$29

Parmesan, basil, tomato.

SMOKED HARBOUR

\$32

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

ITALIAN WAY

\$30

Pepperoni, forest mushrooms, olives.

BELLY BITES

\$32

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

BUTCHER CUTS

\$30

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

CHIPOTLE CHICKEN 🌶️

\$32

Smoked chicken breast, chargrilled capsicum, red onions, jalapeños, and smoky chipotle sauce.

**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

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.