

A LA CARTE

PASTA OF THE DAY \$29
Check with server

FISH OF THE DAY POA
Check with server

MONTEITH'S FISH & CHIPS \$34
Market fish served with fries, mango vinaigrette dressing salad, tartare and tomato sauce

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

PORK BELLY (GF) \$36
Crispy belly braised in port wine and thyme. Served with butter roasted gourmet potatoes, pearl onion, root veges, Irish whiksy jus and crispy cracklings

WOMBOK SALAD (GF) \$30
Crispy - Pork belly bites, Chicken or Cauliflower. Served with pomegranate seeds, mint and coriander coleslaw, mustard mango vinaigrette and sesame seeds

PORK BACK RIBS (GFOA) \$37
Cooked in louisiana sauce, fries, toasted garlic breads served on sizzler plate

ROAST OF THE DAY \$29
Check with server. Served with butter roasted gourmet potatoes, seasonal vegetables and Irish whisky jus

FRESH AKAROA SALMON (GF) \$37
Panfried with crushed almond pesto, creamy leek risotto, sauteed broccolini, cerebos piccalilli relish and cherry tomatoes

MONTEITH'S FARM PLATTER \$42
150g Sirloin, beef yorkshire puddings, streaky bacon, pork belly bites, seasonal veges, farmhouse fries, onion rings and tomato sauce
Add Horseradish sauce \$3

CRISPY EGGPLANT KATSU \$31
Crispy breaded eggplant, risotto, vegetable broth, braised cabbage, black sesame and roasted almonds

DELUXE CHICKEN (GF) 37
Chicken breast poached in white port cream sauce, garlic, spring onion, corn kernels, roasted cashew served with louisiana roasted potatoes and coleslaw

LAMB RACK (GF) 41
Cooked medium rare. Served with minted baby potatoes, cashew nut pesto, sauteed broccolini, pomegranate seeds and madeira jus

BRAISED BEEF (GF) \$34
Cooked in port wine stock, crushed gourmet potatoes, bacon wrapped beans, sautéed broccoli and demi glace

400g Aged Flintstone Ribeye \$42

250g Porterhouse Sirloin \$37

200g Aged Fillet Steak \$41
Baked with mushroom gratin

300g Lamb Rump \$37
Served medium rare

Choose your Sauce (GF).

**Bacon Mushroom - Pink Peppercorn
Garlic Butter - Irish Whisky Jus**

Choose two sides (GF).

**Buttered baby gourmet potatoes,
Seasonal Veges, Farmhouse Fries,
Green Salad**

Surf & Turf \$14
**2 Scallops, 2 prawns, 3 mussels seared
in garlic butter and lemon juice**

MONTEITH'S RANGIORA

EST 2006

TO START OR SHARE

PORK CRACKLING (GF) Golden pork crackle sticks and apple sauce	\$13
CAULIFLOWER POPPERS (GF) Crispy deep-fried and yuzu mayo	\$15
CHEESY GARLIC BREAD Oven baked with mozzarella and garlic butter	\$15
PESTO NAAN BREAD Home made Naan bread with pesto, cream cheese and red chilli flakes	\$15
DUCK LEVER PÂTÉ Homemade lever pâté served with cerebos piccalilli relish and crisp toasts	\$18
ROAST BEEF MINI YORKIES Mini yorkshire puddings with roast beef, horseradish sauce, caramalised onions and gravy	\$18
MUSSEL FRITTERS (GF) Served with citrus creme fraiche, chilli jam and lemon wedges	\$18
SEAFOOD CHOWDER (GFOA) With fresh seafood and toasted garlic breads Add 2 prawn twisters \$5	\$24
NACHOS (GF) Homemade corn chips with salsa and sour cream BEEF & BEAN OR CHICKEN OR VEGETARIAN Add Guacamole \$3	\$22
CHARCUTERIE PLATTER Cured meats, blue cheese, brie, olives, garlic toasts, dried fruits, duck lever pâté	\$45
MONTEITH'S GRAZING PLATTER Chicken wings, fish bites, pork belly bites, pork ribs, cracklings, garlic toasts, blue cheese, brie, yuzu mayo, tartare, sweet chilli sauce Add Fries \$7	\$75

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) \$15
Our version of a classic with a golden brown cinnamon crumble, mix of apple and rhubarb, runny cream and vanilla ice cream
Liqueur Matching - Grand Marnier Orange & Cognac

AFFOGATO (GF) \$15
Two scoops of vanilla ice cream, double espresso and Baileys

CHOCOLATE BROWNIE (GF) \$15
Chef's own recipe, warm chocolate brownie and vanilla ice cream
Wine Matching - Taylor's Tawny Port

BAKED CHEESECAKE \$15
Check with server, served with vanilla ice cream
Wine Matching - Lake Chalice Riesling

LEMON COCONUT STEAM PUDDING \$15
Soft steamed lemon coconut pudding served with creamy caramel sauce and vanilla ice cream
Liqueur Matching - Pallini Limoncello

APPLE CHARLOTTE \$15
Ginger spiced apples baked in golden bread case served with caramelised sultanas and vanilla ice cream
Wine Matching - Taylor's Tawny Port

TACO & BURGERS

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

CHICKEN TACOS (3) \$27

Soft tortillas, tender chicken strips in louisiana dressing, ranch dressing slaw, and guacamole
Add Fries \$7

LOUISIANA CHICKEN BURGER \$27

Southern fried free range buttermilk chicken in louisiana dressing, streaky bacon, tomato, red onion, home made coleslaw

MONTEITH'S ITALIAN BURGER \$27

180g homemade beef pattie, pepperoni with lettuce, tomato, edam cheese, gherkin, caramalised onion and garlic mayo
Add Bacon \$3

SPICED LAMB BURGER \$29

180g finely minced NZ spiced lamb kofta pattie, cumin jalepenos raita, lettuce bed, tomato slice, red onion

CHEESE BURGER SLIDERS (3) \$22

Grilled cheese burger sliders in broische buns with aioli
Add Fries \$7

GM STEAK SANDWICH \$30

150g porterhouse steak, fried egg, streaky bacon, melted cheese, sliced tomato, onion rings served on ciabatta and fries

GLUTEN FREE OPTION AVAILABLE ON ALL BURGERS FOR \$2

PIZZAS

All with neopolitan sauce and mozzarella cheese

ARTISAN'S CLASSIC Parmesan, basil, tomato and creme fraiche	\$27
CRISPY CAULIFLOWER Cauliflower poppers, fresh mint, fresh coriander, red onion, dukkah spices, parmesan, baby spinach and louisiana dressing	\$28
AKAROA HARBOUR In-house smoked salmon, crispy capers, cream cheese and baby spinach	\$29
ITALIAN WAY Pepperoni, forest mushrooms and olives	\$28
BELLY BITES Crispy pork belly bites, diced bacon, red onion and capsicum	\$29
BUTCHER CUTS Salami, pastrami, diced ham and barbecue sauce swirl	\$28
PEGASUS BAY Louisiana chicken, creme fraiche, walnuts, buffalo yoghurt dressing and baby spinach	\$29
IMPOSTER BENNY Indo Chinese hot chilli chicken, fresh coriander, spring onion, red onion and capsicum	\$30

GLUTEN FREE OPTION AVAILABLE ON ALL PIZZAS FOR \$2

HALF AND HALF PIZZA \$3