

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, 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.

A LA CARTE

CAJUN PASTA

\$31

Fettuccine tossed in a mildly spiced cream sauce with Cajun chicken, finished with parmesan and fresh basil.

EGGPLANT PARMIGIANA

\$32

Tender eggplant layered with smoked marinara, mozzarella, basil pesto, served with fettuccine, parmesan and fresh basil.

SESAME WOMBOK SALAD (GF)

\$32

Shaved wombok with mint, coriander, spring onion, toasted cashews, and pomegranate, dressed in a mustard-mango vinaigrette.

Choice of Moroccan-spiced, pan-seared pork belly or chicken breast.

FISH OF THE DAY

\$40

Ask your server for today's selection.

ALMOND PESTO SALMON (GF)

\$38

Pan-fried salmon with almond pesto, served with potatoes au gratin, sautéed broccoli, lemon béarnaise, crushed almonds, and crispy kale.

MONTEITH'S FISH & CHIPS

\$36

Golden beer-battered tarakihi, served with fries, Sesame-Mango Slaw, tartare, and tomato sauce.

1/2 DOZEN SCALLOPS

\$38

Golden beer-battered scallops, served with fries, Sesame-Mango Slaw, tartare, and tomato sauce.

ROAST OF THE DAY (GF)

\$32

Check with your server. Served with honey garlic roasted potatoes, seasonal vegetables, pickled onions, and 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 honey garlic roasted potatoes, pickled onions, root vegetables, whisky jus, and crispy cracklings.

DELUXE CHICKEN (GF)

\$38

Poached chicken breast in a white port cream sauce with crushed garlic, spring onions, and roasted cashews, served with fries and sesame-mango slaw.

400G AGED FLINTSTONE RIBEYE \$48

250G AGED FLINTSTONE RIBEYE \$44

200G AGED FILLET STEAK \$49

250G PRIME STEER SIRLOIN \$42

250G WAGYU RUMP \$42

250G LAMB RUMP \$42

Served medium rare

Served medium rare

CHOOSE YOUR SAUCE (GF)

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

CHOOSE TWO SIDES (GF)

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 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)

\$44

This cut has rich marbling for unbeatable flavour, with the bone locking in tenderness. Perfectly juicy. Aged for a minimum of 21 days.

250G BEEF WAGYU RUMP (GF/DF)

\$42

The beef wagyu rump offers a delightful balance of tenderness and texture, well known for its marbling. Aged for a minimum of 40 days. Sourced from Southern Station Wagyu.

250G PRIME STEER SIRLOIN (GF/DF)

\$42

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)

\$49

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)

\$42

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)

\$42

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

SIGNATURE STONEGRILL (GF/DF)

\$42

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 - Whisky
Jus - Green Chutney - Béarnaise - Tzatziki -
Smoked Chipotle mayo

CHOOSE TWO SIDES (GF)

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

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.

Add an extra taco - \$9

BEEF BRISKET TACOS (2)

\$29

Soft tortillas with pulled brisket, smoked 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.

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

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| 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. | |