

# MONTEITH'S RANGIORA

EST 2006

## TO START OR SHARE

- PORK CRACKLING (GF)** \$14  
Golden pork crackle sticks and apple sauce
- CHEESY GARLIC BREAD** \$15  
Stone oven baked with mozzarella and garlic butter
- PESTO NAAN BREAD** 🌶️ \$15  
Homemade Naan bread with chimichurri, parmesan cheese, and red chili flakes
- CAULIFLOWER POPPERS (GF)** \$16  
Crispy deep-fried served with Thousand Island sauce
- CHICKEN WINGS** \$18  
Choose your salt or sauce  
CHICKEN SALT   BUTTER CHICKEN   MANGO HABANERO 🌶️   PERI PERI 🌶️
- SOUTHERN FRIED CALAMARI (GF)** \$18  
Crispy deep-fried served with Thousand Island sauce
- SEAFOOD CHOWDER (GFOA)** \$24  
With fresh seafood and garlic bread loaf  
**Add 2 prawn twisters \$5**
- NACHOS (GF)** \$22  
Homemade corn chips with salsa and sour cream  
BEEF & BEAN OR CHICKEN OR VEGETARIAN  
**Add Guacamole \$3**
- DIRTY FRIES (GF)** \$22  
Fries, mozzarella cheese, peri-peri salt, jalapeños, and diced bacon served with ketchup and sour cream
- MONTEITH'S GRAZING PLATTER** \$75  
Chicken wings, fish bites, cauliflower poppers, baby pork ribs, cracklings, garlic bread loaf, Thousand Island, tartare, and chimichurri sauce  
**Add Fries \$7**

# A LA CARTE

**PASTA OF THE DAY** \$29  
Check with server

**MONTEITH'S FISH & CHIPS** \$35  
Tarakihi battered served with fries, mango vinaigrette dressing salad, tartare and tomato sauce

**EGGPLANT PARMIGIANA** \$32  
Tender layers of eggplant coated in breadcrumbs, smoked marinara sauce, mozzarella, served with fettuccine and finished with parmesan

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

**ROAST OF THE DAY** \$29  
Check with the server. Served with skin-on herb roasted gourmet potatoes, seasonal vegetables, and Jameson Whisky jus

**PORK BACK RIBS (GFOA)** \$38  
Baby pork ribs cooked in sticky hoisin sauce, fries, and corn riblets served with garlic bread

**PORK BELLY (GF)** \$36  
Crispy belly braised in Taylor's port wine and thyme. Served with skin on butter-roasted gourmet potatoes, pearl onion, root vegetables, Jameson Whisky jus, and crispy cracklings

**BRAISED LAMB SHANK (GF)** \$36  
Cooked in Taylor's port wine and thyme, served with garlic parmesan potato cake, sautéed broccoli and demi-glace

**FISH OF THE DAY** \$40  
Check with server

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

**FRESH AKAROA SALMON (GF)** \$37  
Pan-fried with crushed almond pesto, skin on garlic parmesan potato cake, sauteed broccoli, lemon béarnaise sauce, and crispy kale

**MONTEITH'S FARM PLATTER** \$45  
150g Sirloin, two fried eggs, streaky bacon, pork belly bites, seasonal vegetables, fries, onion rings, and Jameson Whisky jus

**DELUXE CHICKEN (GF)** \$37  
Chicken breast poached in white port cream sauce, garlic, spring onion, corn kernels, roasted cashews served with fries and coleslaw

**400g Aged Flintstone Ribeye** \$43

**250g Porterhouse Sirloin** \$39

**200g Aged Fillet Steak** \$44

**250g Lamb Rump** \$37  
Served medium rare

Choose your Sauce (GF)

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

Choose two sides (GF)

**Herb roasted potatoes - Seasonal  
Veggies - Fries - Green Salad**

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

## TACO & BURGERS

All contain dairy and burgers are served with fries

**CHICKEN TACOS (3)** 🌶️ \$27  
Soft tortillas, crispy chicken, shredded Iceberg, mango habanero, and parmesan  
**Add Fries \$7**

**BEEF TACOS (3)** \$27  
Ground beef mince, shredded Iceberg, bacon crumbs, salsa fresca, pickles, hoisin sauce, and parmesan  
**Add Fries \$7**

**CHICKEN BURGER** \$27  
Southern fried free-range buttermilk chicken in Louisiana dressing, streaky bacon, edam cheese, tomato, red onion, and homemade coleslaw

**ITALIAN BURGER** \$27  
180g homemade beef patty, pepperoni with lettuce, tomato, edam cheese, gherkin, caramelized onion, and garlic mayo  
**Add Bacon \$3**

**CHEESEBURGER SLIDERS (3)** \$22  
Grilled cheeseburger sliders in brioche buns with aioli  
**Add Fries \$7**

**GM STEAK SANDWICH** \$31  
150g Wagyu steak rump, fried egg, streaky bacon, edam cheese, chilli jam, sliced tomato, onion rings served on ciabatta with fries

## PIZZAS

All with Neapolitan sauce and mozzarella cheese. Stone Oven Baked

**ARTISAN'S CLASSIC** \$28  
Parmesan, basil, and tomato

**SMOKED HARBOUR** \$29  
In-house smoked salmon, crispy capers, and baby spinach

**ITALIAN WAY** \$28  
Pepperoni, forest mushrooms, and olives

**BELLY BITES** \$29  
Crispy pork belly bites, diced bacon, red onion and chargrilled capsicum

**BUTCHER CUTS** \$28  
Salami, pastrami, diced bacon, and barbecue sauce swirl

**PEGASUS BAY** 🌶️ \$29  
Peri-peri chicken, yuzu mayo, cashews, mango habanero, and baby spinach

**MARINARA** \$29  
Prawns, calamari, garlic, and parmesan

**GLUTEN-FREE OPTION AVAILABLE ON ALL PIZZAS AND BURGERS \$3**  
**NO HALF-AND-HALF PIZZA OPTION**



# STONEGRILL EXPERIENCE

**MONTEITH'S RANGIORA IS PROUD TO SERVE YOU A TASTE EXPERIENCE LIKE NO OTHER! STONES ARE HEATED TO 400°C. THE ROCK SEARS FOOD FAST, LOCKING IN THE NATURAL JUICES & NUTRIENTS, ENHANCING FLAVOUR & TENDERNESS. ALL MEATS ARE NEW ZEALAND FARM BASED.**

**300g BACON WRAPPED PORK FILLET (GF/DF) \$37**

Pork Fillet is the leanest of all cuts. Super succulent and tender

**250g LAMB RUMP (GF/DF) \$37**

The Lamb Rump is lean, tender, and full of flavour. Best enjoyed medium rare on stone

**250g BEEF WAGYU RUMP (GF/DF) \$39**

Beef Wagyu Rump offers a delightful balance of tenderness and texture. Also known for its marbling. Aged 30 days minimum

**250g PORTERHOUSE SIRLOIN (GF/DF) \$39**

Most common and popular cut from rear end of the short loin. Fine but firm texture. Aged 30 days minimum

**200g BEEF FILLET (GF/DF) \$44**

Beef Fillet is the most tender and premium cut. Uniform in thickness. Aged 45 days minimum. Unique taste and texture

**STUFFED CHICKEN BREAST (GF/DF) \$37**

Cajun spiced chicken breast stuffed with bacon

**250g VENISON LEG(GF/DF) \$38**

Naturally tender, incredibly lean, low fat and full of flavour

**ADD SCALLOP SKEWER \$12**

Choose one sauce (GF)

Bacon Mushroom - Pink Peppercorn  
- Irish Whisky Jus - Béarnaise -  
Chimichurri

Choose two sides (GF)

Herb roasted potatoes - Seasonal  
Veggies - Fries - Green Salad

## 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)** \$16  
Our version of a classic with a golden brown cinnamon crumble, a mix of apple and rhubarb, dairy cream, and sorbet  
**Liqueur Matching - Grand Marnier Orange & Cognac**

**AFFOGATO (GF)** \$16  
Two scoops of vanilla ice cream, double espresso, and Baileys

**CHOCOLATE BROWNIE (GF)** \$16  
Chef's recipe, warm chocolate brownie, and vanilla ice cream  
**Wine Matching - Taylor's Tawny Port**

**BAKED CHEESECAKE** \$15  
Mango ripple white chocolate, and sorbet  
**Wine Matching - Lake Chalice Riesling**

**LEMON COCONUT STEAM PUDDING** \$16  
Soft steamed lemon coconut pudding served with creamy caramel sauce, and sorbet  
**Liqueur Matching - Pallini Limoncello**

**CREME BRULEE** \$16  
Our classic - Silky vanilla custard is crowned with a perfectly caramelized sugar crust, and sorbet  
**Wine Matching - Taylor's Tawny Port**