CHICKEN BURGER $28
Southern-fried free-range buttermilk chicken with Louisiana dressing, streaky bacon, Edam cheese, tomato, red onion, house slaw and fries.

CHICKEN TACOS (2) 🌶️ $28
Soft tortillas with crispy fried chicken tenders, mango habanero, lettuce, and Parmesan and fries

BEEF BRISKET TACOS (2) 🌶️ $28
Soft tortillas with pulled brisket, smoked chipotle, lettuce, pico de gallo, guacamole, jalapeños, and coriander and fries.

BEEF BURGER $29
180g homemade beef patty with pepperoni, lettuce, tomato, Edam cheese, gherkin, caramelised onion, and dill pickle sauce and fries.

CHEESEBURGER SLIDERS (3) $30
Grilled cheeseburger sliders in brioche buns with dill pickle sauce, gherkin and fries.

STEAK SANDWICH $32
150g aged sirloin with fried egg, streaky bacon, Edam cheese, garlic aioli, tomato, and onion rings, served on ciabatta and fries

CAJUN PASTA $28
Fettuccine tossed in a mildly spiced cream sauce with Cajun chicken, finished with parmesan and fresh basil.

SESAME WOMBOK SALAD (GF) $28
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.

MONTEITH'S FISH & CHIPS $29
Golden beer-battered tarakihi, served with fries, Sesame-Mango Slaw, tartare, and tomato sauce.

½ DOZEN SCALLOPS $32
Golden beer-battered scallops, served with fries, Sesame-Mango Slaw, tartare, and tomato sauce.

ROAST OF THE DAY $29
Check with your server. Served with honey garlic roasted potatoes, seasonal vegetables, pickled onions, and whisky jus.

FISH OF THE DAY $32
Ask your server for today's selection.

MONTEITH'S RANGIORA GRILL

400G AGED FLINTSTONE RIBEYE	$42	**250G FLINTSTONE RIBEYE**	$38
250G WAGYU RUMP	$36	**200G AGED FILLET STEAK**	$44
250G AGED SIRLOIN	$36	**200G LAMB RUMP (Med-Rare)**	$38

CHOOSE YOUR SAUCE (GF)

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

CHOOSE ONE SIDE (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 MENU

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.

250G FLINTSTONE RIBEYE	$38	**250G WAGYU RUMP**	$36
250G AGED SIRLOIN	$36	**200G AGED FILLET STEAK**	$44
200G LAMB RUMP	$38	**SPICED PORK BELLY**	$36

SIGNATURE STONEGRILL **$38**
Three 80g medallions: Lamb Rump, Wagyu Rump, and Cajun-spiced Chicken Breast

CHOOSE YOUR SAUCE (GF)

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

CHOOSE ONE SIDE (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

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.

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.