

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 pesto, parmesan cheese, and red chili flakes
- CAULIFLOWER POPPERS (GF)** \$16
Crispy deep-fried served with aioli
- CHICKEN WINGS (5)** \$18
Choose your salt or sauce
CHICKEN SALT **MANGO HABANERO** 🌶️ **BUFFALO SAUCE** 🌶️🌶️
- SOUTHERN FRIED CALAMARI (GF)** \$18
Crispy deep-fried served with tartar 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, 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, pesto, tartare, aioli and ketchup
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 Deep Fried - 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 seasonal veges 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 - Pesto**

Choose two sides (GF)

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

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

Monteith's Rangiora

LUNCH MENU

FISH OF THE DAY \$27
Check with server

FISH & CHIPS (GFOA) \$26
Tarakihi battered served with fries, mango vinaigrette dressing salad, tartare, and tomato sauce


1/2 DOZEN SCALLOPS (GFOA) \$27
Battered and served with fries, mango vinaigrette dressing salad, tartare and tomato sauce

ROAST OF THE DAY \$26
Check with the server. Served with skin-on herb roasted potatoes, seasonal vegetables, and Jameson Whisky jus

WOMBOK SALAD (GF) \$26
Crispy - Pork belly bites, Chicken or Cauliflower. Served with pomegranate seeds, mint and coriander coleslaw, mustard mango vinaigrette and sesame

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

Pasta of the Day \$26
Check with server

CHICKEN TACOS (2)  \$26
Soft tortillas, crispy chicken, shredded Iceberg, mango habanero, parmesan with fries

MONTEITH'S ITALIAN BURGER \$27
180g homemade beef patty, pepperoni with lettuce, tomato, edam cheese, gherkin, caramelized onion, garlic mayo and fries

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

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

GF = Gluten Free

GFOA = Gluten Free Option Available

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).

Choose two sides (GF).

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

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