

MONTEITH'S RANGIORA

EST 2006

TO START OR SHARE

- PORK CRACKLING (GF)** \$13
Golden pork crackle sticks and apple sauce
- CAULIFLOWER POPPERS (GF)** \$15
Crispy deep-fried and yuzu mayo
- CHEESY GARLIC BREAD** \$15
Oven baked with mozzarella and garlic butter
- PESTO NAAN BREAD** \$15
Homemade Naan bread with pesto, cream cheese and red chilli flakes
- DUCK LIVER PÂTÉ** \$18
Homemade liver pâté served with Cerebos piccalilli relish and crisp toasts
- ROAST BEEF MINI YORKIES** \$18
Mini Yorkshire puddings with roast beef, horseradish sauce, caramelised onions and gravy
- MUSSEL FRITTERS (GF)** \$18
Served with citrus creme fraiche, chilli jam and lemon wedge
- 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
- CHARCUTERIE PLATTER** \$45
Cured meats, blue cheese, brie, olives, garlic bread loaf, crackers, dried fruits, duck liver pâté
- MONTEITH'S GRAZING PLATTER** \$75
Chicken wings, fish bites, pork belly bites, pork ribs, cracklings, garlic bread loaf, blue cheese, brie, yuzu mayo, tartare, sweet chilli sauce
Add Fries \$7

Monteith's Rangiora

LUNCH MENU

WILD VENISON PIE \$18
West Coast wild Venison pie from our mates at West Coast Pies Co. served with fries and Whisky jus

FISH OF THE DAY \$29
Check with server

FISH & CHIPS (GFOA) \$20 or \$32
Market fish served with fries, mango vinaigrette dressing salad, tartare and tomato sauce

1/2 DOZEN SCALLOPS (GFOA) \$32
Battered and served with fries, mango vinaigrette dressing salad, tartare and tomato sauce

ROAST OF THE DAY \$23
Check with the server. Served with butter-roasted gourmet potatoes, seasonal vegetables and Irish whisky jus

WOMBOK SALAD (GF) \$25
Crispy - Pork belly bites, Chicken or Cauliflower. Served with pomegranate seeds, mint and coriander coleslaw, mustard mango vinaigrette and sesame seeds

PASTA OF THE DAY \$25
Check with server

BLTA (GFOA) \$24
Bacon, lettuce, tomato, and avocado with ranch dressing on ciabatta toast, served with fries

QUESADILLA \$24
Chicken quesadilla with tomato salsa and sour cream
Add Guacamole \$3

PORTERHOUSE SIRLOIN (GF) \$34
250g Canterbury Sirloin served with fries, salad, onion rings, garlic butter, ketchup and aioli

MONTEITH'S BIG BREAKFAST \$26
Streaky bacon, bratwurst, hash brown, free range fried eggs, forest mushrooms, grilled tomatoes, toasted breads and ketchup

MONTEITH'S FARM PLATTER \$37
150g Sirloin, beef Yorkshire puddings, streaky bacon, pork belly bites, seasonal veggies, fries, onion rings and ketchup
Add Horseradish sauce \$3

GF = Gluten Free

GFOA = Gluten Free Option Available

TACO & BURGERS

We use milk bun and 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, homemade coleslaw

MONTEITH'S ITALIAN BURGER

\$27

180g homemade beef patty, pepperoni with lettuce, tomato, edam cheese, gherkin, caramelised onion and garlic mayo

Add Bacon \$3

SPICED LAMB BURGER

\$29

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

CHEESEBURGER SLIDERS (3)

\$22

Grilled cheeseburger sliders in brioche buns with aioli

Add Fries \$7

GM STEAK SANDWICH

\$30

150g porterhouse steak, fried egg, streaky bacon, edam cheese, chilli jam, 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	\$27
Parmesan, basil, tomato and creme fraiche	
CRISPY CAULIFLOWER	\$28
Cauliflower poppers, fresh mint, coriander, red onion, dukkah spices, parmesan, baby spinach and Louisiana dressing	
AKAROA HARBOUR	\$29
In-house smoked salmon, crispy capers, cream cheese and baby spinach	
ITALIAN WAY	\$28
Pepperoni, forest mushrooms and olives	
BELLY BITES	\$29
Crispy pork belly bites, diced bacon, red onion and capsicum	
BUTCHER CUTS	\$28
Salami, pastrami, diced ham and barbecue sauce swirl	
PEGASUS BAY	\$29
Louisiana chicken, creme fraiche, walnuts, buffalo yoghurt dressing and baby spinach	
IMPOSTER BENNY	\$30
Indo-Chinese hot chilli chicken, fresh coriander, spring onion, red onion and capsicum	

**GLUTEN-FREE OPTION AVAILABLE ON ALL PIZZAS FOR \$2
NO HALF AND HALF OPTION**

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 the 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