

EST. **THE** 1994
RANCH
BAR AND GRILL
TE ANAU



MENU



ENTREE

RANCH SOUP OF THE DAY..... \$19.50

Piping hot w/ freshly buttered Ciabatta. Please check with your server for todays choice.

SEAFOOD CHOWDER.....\$26

A thick, rich, creamy, chunky chowder, a hint of bacon and vegetables, white fish, salmon, Marlborough green-lipped mussels & prawns. Served w/ freshly buttered ciabatta.

GARLIC BREAD FOR TWO..... \$9.50

Slices of our home baked bread smothered in garlic butter.

CHEESE AND BACON BREAD FOR TWO.....\$12

Slices of of our baked bread w/ bacon & cheese, then lightly grilled.

Add Jalapeños \$2.5

PRAWN TWISTERS\$19

Eight prawn twisters served w/ aioli, sweet chilli & plum dipping sauce.

PRAWNS ★ GF DF\$22

Six prawn cutlets, grilled w/ garlic butter, served w/ sweet chilli, wasabi mayo w/ fresh lemon.

CALAMARI \$18

Tender strips of calamari served on a sweet chilli & wasabi mayonnaise w/ fresh lemon.

CHICKEN DIPPERS..... \$24

Battered chicken breast strips served w/ smokey BBQ, sweet chilli & ranch dipping sauces, celery & carrot sticks.

PORK BELLY TASTER GF DF \$22

Slow cooked & panfried in garlic butter w/ hoisin sauce served w/ grenadine pickled onions.

CAULIFLOWER BITES\$18

Crispy cauliflower coated bites served w/ green salad & mild spicy chipotle sauce.

ENTREE

*We do our best to cater to all dietary needs.
Please advise staff of any allergies & intolerances.*

GF GLUTEN FREE
GFO GLUTEN FREE OPTION
V VEGETARIAN
VGO VEGETARIAN OPTION

VG VEGAN
DF DAIRY FREE
DFO DAIRY FREE OPTION
★SF STAFF FAVOURITE

LIGHT MEALS

VENISON SALAD GF DF \$35

Served w/ roast kumara, mandarin salad & chocolate berry sauce.

WARM LAMB SALAD ★SF GFO DFO \$32

Grilled strips of tender marinated lamb, served on house salad mix, drizzled in ranch dressing w/ cucumber, cherry tomatoes, beetroot, feta cheese, crispy noodles & topped w/ Tzatziki yoghurt.

CHICKEN SALAD ★SF GFO DFO \$28

Our chefs ranch fried chicken breast served on house salad mix, drizzled in ranch dressing w/ cucumber, cherry tomatoes, beetroot, feta cheese & crispy noodles.

ROAST VEGETABLE SALAD ★SF VG DF GF \$26

Roast vegetables w/ mesclun, pinenuts, pumpkin seeds, warmed cherry tomatoes, red onion, beetroot, capsicum drizzled in a tangy balsamic vegan mayo dressing.

SALT & PEPPER CALAMARI SALAD DF \$26

Strips of calamari tossed in salt & pepper & flash fried. Served on housesalad mix w/ cherry tomatoes, crispy capers & a lemon vinaigrette.

SALMON SALAD ★SF GF DFO \$32

House hot smoked salmon & crème fraiche. Served on house salad mix w/ crispy capers, cherry tomatoes & lemon vinaigrette.

MUSSELS (HALF - KILO) GFO \$32

Marlborough Sounds Mussels w/ garlic butter, fresh herbs, white wine cream reduction.
Served w/ hot buttered ciabatta.

SALADS & LIGHT MEALS



BURGERS

ALL BURGERS SERVED BRIOCHE BUN, FRIES & TOMATO SAUCE

BEEF & CHEESE (GFO) (DFO) \$26
Beef pattie & cheese, w/ lettuce, tomato, mayo & tomato relish.

BEEF, BACON & ONION RINGS (GFO) (DFO) \$28
Beef pattie, cheese, streaky bacon & battered onion rings, w/ lettuce, tomato, mayo & BBQ sauce.

BEEF BRISKET (GFO) (DFO) \$28
Tender smoked beef brisket, w/ coleslaw, red onion, pickles, cheese, BBQ sauce and battered onion ring.

PULLED PORK ★ (GFO) (DFO) \$28
Pulled pork, cheese, coleslaw, red onion, pickles & smoked BBQ sauce.

CHICKEN CHIPOTLE (GFO) (DFO) \$28
Ranch fried chicken, cheese, coleslaw, red onion, pickles & chipotle sauce.

CHICKEN, BACON & PINEAPPLE ★ (GFO) (DFO) \$28
Ranch fried chicken, streaky bacon, cheese & pineapple w/ lettuce, tomato, mayo and tomato relish

VEGETARIAN BURGERS

VEGE PATTIE (GFO) (DFO) (VGO) \$25

CHICKEN PLANT BASED PATTIE (GFO) (DFO) (VGO) \$26
Served w/ vegan cheese, lettuce, tomato, beetroot, plant base mayo & tomato relish. **Vegan GF Bun \$5**

LOADED SECTION

LOADED FRIES

MEXI BEEF \$24
Beef & beans, topped w/ cheese sauce & sour cream

VEGETARIAN \$18
Tomato vege salsa, jalapenos, cheese sauce & sour cream.

PORK \$26
Pulled pork topped w/ cheese sauce

GRAVY & GARLIC BUTTER \$19.5
Add Cheese \$5

BOWL OF FRIES \$11.5
Tomato sauce or aioli on side.

NACHOS

MEXI BEEF (GF) \$24
Beef and beans topped w/ grilled cheese, guacamole & sour cream.

VEGETARIAN (V) (GF) (DFO) \$20
Tomato vege salsa, jalapenos, guacamole, topped w/ grilled cheese sauce & sour cream.

WEDGES

CHEESE & BACON \$22
Topped w/ grilled cheese & sour cream

SEASONED WEDGES \$16
W/ sweet chilli and sour cream.

Add Cheese \$5

BURGERS & LOADED SECTION



RUSTLER'S ROUNDUP

RANCH FRIED CHICKEN ★ **SF** **GFO** \$29

Ranch fried chicken topped w/ plum sauce, ranch salad & fries.

BEEF SCHNITZEL ★ \$29

Prime Steer schnitzel, fried & lightly grilled, topped w/ mushroom gravy, ranch salad & fries.

BANGERS & MASH ★ **SF** **GF** \$26

Pork sausages on creamy mashed potatoes w/ peas, grilled onions & lashings of gravy.

BEER BATTERED MONKFISH. \$28

Summit Ultra beer battered fish, with salad, fries, homemade tartare sauce & lemon.

LAMBS FRY & BACON STACK **GF** \$26

Slices of well cooked lambs liver & bacon, stacked on potato mash, w/ portobello mushrooms, grilled tomato & gravy.

VEGETARIAN STACK **GFO** **DF** **VGO** \$30

Stacked hash sticks on vege patty and roasted vegetables w/ balsamic vegan mayo, cherry tomatoes, seeds and a side of onion relish.

Ask for our today's

ROAST OF THE DAY

MONDAY TO SATURDAY FROM 5PM **GFO** **DFO** \$28

Served w/ homemade gravy, roasted vegetables, potatoes, pumpkin, kumara, carrots, parsnips, cauliflower, cheese sauce & peas.

EXTRAS & SIDES

POTATO MASH BOWL **GF**\$8

SEASONAL VEGETABLES **GFO** **DFO** ..\$12

SIDE SALAD **GF**\$9

PORTOBELLO MUSHROOM **GF**\$7

EGGS\$6

JALAPENOS. \$2.5

SOUR CREAM\$4

BATTERED ONION RINGS.....\$10

MAC & CHEESE.....\$12

FRIES & TOMATO SAUCE OR AIOLI \$11.5

GRAVY **GF**\$4

GARLIC BUTTER **GF** \$4.5

PEPPERCORN SAUCE **GF**\$5

MUSHROOM GRAVY **GF**\$5

RED WINE JUS **GF**\$6

HOT CHEESE SAUCE.....\$5

GUACAMOLE **GF**\$5

SAUCES / CONDIMENTS.....\$1

RUSTLER'S ROUNDUP & EXTRAS



FROM THE HOUSE

VENISON

WILD FIORDLAND VENISON BY FAREGAME

VENISON STEAK **GF** **DFO** ★ \$46
Cooked medium rare served w/ grilled field mushrooms, seasonal vegetables & creamy potato gratin, finished w/ red wine jus.

BEEF

AGED PRIME STEER BEEF FROM SOUTH NEW ZEALAND

RUMP STEAK 250gms **DF** **GFO** \$38
Served w/ salad and fries. Best cooked medium rare.

RIBEYE STEAK 300gms **GF** **DFO** \$59
Served w/ salad and fries OR seasonal vegetables.
Best cooked medium rare.

ADD SIDE OF SAUCE:
GRAVY **GF** \$4.5
RICH MUSHROOM GRAVY **GF** **DF** \$5
PEPPERCORN SAUCE **GF** \$5
RED WINE JUS **GF** **DF** \$6
GARLIC BUTTER **GF** \$4.5
SURF & TURF ★ \$13.5

FILLET STEAK 250gms **GF** \$63
Wrapped in streaky bacon, rested on truffle mash w/ red wine jus. Served with carrots & broccolini glazed and garlic butter. Only cooked medium rare.

LAMB

MERINO LAMB FROM NEW ZEALAND

LAMB RIBS **GF** **DFO** ★ \$42
Slowly smoked and rubbed in our own Asian style marinade. Served w/ ranch coleslaw & fries.

PORK

PORK RIBS **GFO** **DFO** ★ \$38
Our famous succulent ribs smothered in the Chef's own BBQ marinade, served w/ ranch salad & fries.

PORK BELLY **GF** **DFO** ★ \$39
Pork belly slow cook, served on mash potato with caramelized apple onion chutney & Thai garden salad.

SEAFOOD

FROM SOUTH ISLAND NEW ZEALAND

MONKFISH & SALMON STACK **GFO** **DFO** \$42
Monkfish & house smoked salmon, oven baked, served w/ hash sticks, seasonal vegetables, w/ bearnaise sauce & lemon.

ORANGE ROUGHY **GFO** **DFO** \$40
Oven baked Orange Roughy served w/ a petite garden salad, creamy potato gratin & zesty salsa.

SPICY PRAWN PASTA **DF** \$36
Fettuccine topped with grilled prawns cutlets, capsicum, spinach, onion & mild spicy red sauce.

MAINS

TODAY'S SPECIALS

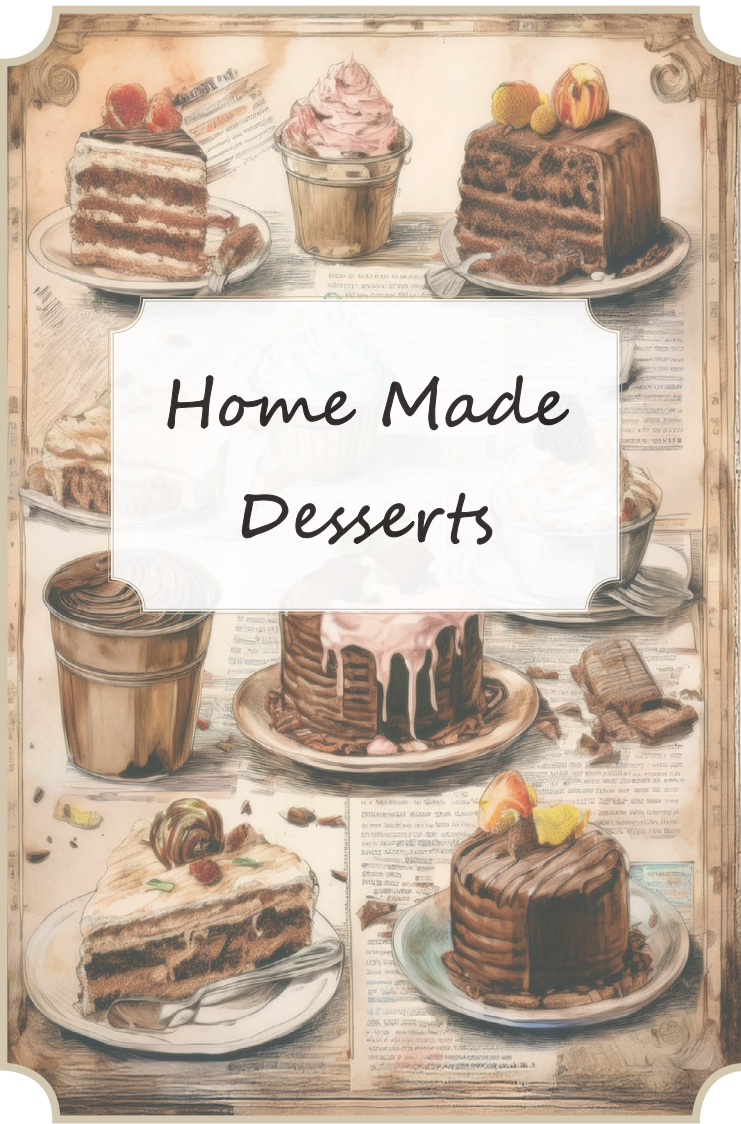
*We're offering incredible meals on the board
made them from the Chefs every day.*

SUNDAY ROAST \$25

ROAST LAMB & MINT JELLY   FROM 12PM

ROAST PORK & APPLE SAUCE   . . . FROM 5PM

Served w/ homemade gravy, roasted vegetables, potatoes, pumpkin,
kumara, carrots, parsnips, cauliflower, cheese sauce & peas.



Home Made Desserts

DESSERTS

ALL SERVED W/ WHIPPED CREAM &
VANILLA ICE CREAM

PAVLOVA   \$14

APPLE CRUMBLE \$17

LEMON MERINGUE PIE \$18.5

PECAN TART \$18.5

CHOCOLATE MUDCAKE \$18.5

STICKY DATE PUDDING \$17

BERRY FRUIT PARFAIT   . . . \$14

ICE CREAM SUNDAE   \$11.5

TOPPING: CHOCOLATE, CARAMEL, STRAWBERRY,
PASSIONFRUIT, BOYSENBERRY & RASPBERRY

CHEESECAKE OF THE DAY \$18

*Ask for our today's
Bake and Non-Bake
Cheesecake*