



EAT THE RAW CUT

EAT

SOUPS, BREADS, SHARING PLATES

RANCH SOUP OF THE DAY	\$18.5
Piping hot w/ freshly buttered Ciabatta. Please check with your server for today's choice.	
SEAFOOD CHOWDER	\$25
A thick, rich, creamy, chunky chowder, a hint of bacon and vegetables. Marlborough green-lipped mussels, white fish, salmon & prawns. Served w/ freshly buttered ciabatta.	
GARLIC BREAD FOR TWO	\$9.5
Slices of Vienna loaf smothered in garlic butter.	
CHEESE & BACON BREAD FOR TWO	\$12
Slices of Vienna loaf w/ bacon & cheese, then lightly grilled. Add Jalapeños \$1	
PRAWN TWISTERS	\$19
Eight prawn twisters served w/ aioli, sweet chilli & plum dipping sauce. Add Bowl of fries \$11.5	
PRAWNS ★ GF SF	\$22
Six prawn cutlets, grilled w/ garlic butter, served w/ sweet chilli, wasabi mayo & lemon.	
CALAMARI	\$18
Tender strips of calamari served on a sweet chilli & wasabi mayonnaise w/ fresh lemon.	
CHICKEN DIPPERS	\$24
Battered chicken breast served w/ smokey BBQ, sweet chilli & ranch dipping sauces, celery & carrot sticks.	
PORK BELLY TASTER	\$22
Slow cooked & panfried in garlic butter w/ hoisin sauce served w/ grenadine pickled onions.	
MOZZARELLA STICKS	\$20
Crumbed mozzarella sticks seasoned, served w/ smokey BBQ, plum sauce & ranch dipping sauce.	

BURGERS

All burgers served w/ fries & tomato sauce

BEEF & CHEESE GF	\$25
Beef pattie & cheese, w/ lettuce, tomato, mayo & tomato relish.	
BEEF, BACON & ONION RINGS	\$28
Beef pattie, cheese, streaky bacon & battered onion rings, w/ lettuce, tomato, mayo & BBQ sauce.	
PULLED PORK BURGER ★ GF	\$28
Pulled pork, cheese, coleslaw, red onion, pickles & smoked BBQ sauce.	
CHICKEN CHIPOTLE BURGER GF	\$28
Ranch fried chicken, cheese, coleslaw, red onion, pickles & chipotle sauce.	
CHICKEN BACON PINEAPPLE BURGER ★.....	\$28
Ranch fried chicken, streaky bacon, cheese & pineapple w/ lettuce, tomato, mayo and tomato relish.	

VEGETARIAN BURGERS

VEGE PATTIE GF DFO VGO	\$25
CHICKEN PLANT BASED PATTIE GF DFO VGO	\$26
Served w/ vegan cheese, lettuce, tomato, beetroot, plant base mayo & tomato relish.	
	GF Bun \$2

SOUPS, BREADS, SHARING PLATES, BURGERS

SALADS AND LIGHT MEALS

- WARM LAMB SALAD** ★ **GFO** \$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** ★ **GFO** \$28
Our chef's ranch fried chicken breast served on house salad mix, drizzled in ranch dressing w/ cucumber, cherry tomatoes, beetroot, feta cheese & crispy noodles.
- MUSSELS (HALF-KILO)** **GFO** \$32
Marlborough Sounds Mussels w/ garlic butter, fresh herbs, white wine cream reduction, served w/ hot buttered ciabatta.
- SALT & PEPPER CALAMARI SALAD** **DF** \$26
Strips of calamari tossed in salt & pepper & flash fried. Served on house salad mix w/ cherry tomatoes, crispy capers & a lemon vinaigrette.
- SALMON SALAD** ★ **GF** **DFO** \$32
House hot smoked salmon & crème fraiche. Served on house salad mix w/ crispy capers, cherry tomatoes & lemon vinaigrette.
- ROAST VEGETABLE SALAD** ★ **VG** **DF** **GF** \$26
Roast vegetables w/ Mesclun, pinenuts, pumpkin seeds, warmed cherry tomatoes, red onion, capsicum drizzled in a tangy Balsamic Vegan Mayo dressing.

RUSTLER'S ROUNDUP

- RANCH FRIED CHICKEN** ★ **ST** \$29
Ranch fried chicken topped w/ plum sauce, ranch salad & fries.
- BEEF SCHNITTY** ★ \$29
Prime Steer schnitzel, fried & lightly grilled, topped w/ mushroom sauce. Served w/ salad & fries.
- BANGERS & MASH** ★ **GF** \$26
Locally made pork sausages on creamy mashed potatoes w/ peas, grenadine onions & lashings of gravy.
- BEER BATTERED MONKFISH** \$28
Speight's Summit Ultra batter, homemade tartare sauce & lemon. Served w/ salad & fries.
- 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, vege pattie, portobello mushrooms, roast vegetables, w/ cherry tomatoes, onion relish & vegan mayo.
- ROAST OF THE DAY - (Monday to Saturday from 5pm Only)** **GFO** **DFO** \$27
Roast of the day served w/ homemade gravy, roasted vegetables, potatoes, pumpkin, kumara, carrots & parsnips, cauliflower cheese sauce & peas.

MAINS

RIBEYE STEAK GF DFO	\$55
300gm Aged Prime Steer NZ Silver Fern Farms ribeye steak, best cooked medium rare. Served w/ a choice of salad & fries OR a medley of seasonal vegetables.	
Add your choice of sauce:	
RICH MUSHROOM SAUCE GF DF	\$5
GARLIC BUTTER	\$4.5
PEPPERCORN SAUCE GF	\$5
RED WINE JUS GF DF	\$6
SURF & TURF ★	\$13.5
FILLET STEAK GF	\$62
250gms of Aged Prime Beef from NZ Silver Fern Farms, wrapped in streaky bacon, rested on truffle mash, served with carrots & broccolini, glazed in garlic butter & topped w/ rich red wine jus. Only cooked medium rare.	
RUMP STEAK & MUSHROOMS GF	\$38
Hearty prime steer NZ Silver Fern Farms steak topped w/ mushroom sauce. Served with salad and fries. Best cooked medium rare.	
VENISON STEAKS ★ GF DFO	\$46
Wild Fiordland Venison sourced locally by Fare Game, cooked medium rare served w/ grilled field mushrooms, seasonal vegetables & creamy potato gratin, finished w/ red wine jus.	
NZ LAMB SHANK & MASH ★ GF	\$42
Lamb Shank slowly braised until tender, in a rich rosemary gravy, served on a creamy potato mash accompanied w/ peas.	
LAMB RIBS ★ GF DFO	\$42
Succulent New Zealand merino lamb ribs slowly smoked and rubbed in our own Asian style marinade. Served w/ Ranch coleslaw & fries.	
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, on mash potato with caramelised apple & onion jus, w/ garden salad & Thai dressing.	
MONKFISH AND SALMON STACK GF DFO	\$40
New Zealand monkfish & house smoked salmon, oven baked, served w/ hash sticks, seasonal vegetables, w/ bearnaise sauce & lemon.	
ORANGE ROUGHY	\$40
Oven baked Orange Roughy served w/ a petit garden salad, creamy potato gratin & zesty salsa.	

EXTRAS

POTATO MASH GF	\$8	FRIES & TOMATO SAUCE	\$11.5
POTATOES & SEASONAL VEGETABLE BOWL GFO DFO	\$12	FRIES & AIOLI	\$11.5
SIDE SALAD GF DF	\$9	GRAVY GF	\$4
PORTOBELLO MUSHROOM GF DF	\$7	GARLIC BUTTER GF	\$4.5
EGGS	\$6	PEPPERCORN SAUCE GF	\$5
JALAPEÑOS	\$2.5	MUSHROOM SAUCE GF	\$5
SOUR CREAM	\$4	RED WINE JUS GF	\$6
BATTERED ONION RINGS	\$10	SAUCES/CONDIMENTS	\$1
MAC & CHEESE	\$12	HOT CHEESE SAUCE	\$5

MAINS AND EXTRAS

LOADED SECTION

LOADED FRIES

- MEXI BEEF\$22
Topped w/ cheese sauce & sour cream.
- VEGETARIAN.....\$18
Tomato vege salsa w/ jalapeños, cheese sauce & sour cream.
- PORK\$26
Pulled pork w/ cheese sauce & gravy.

FRIES

- TOMATO SAUCE OR AIOLI....\$11.5
Add Gravy & Garlic Butter \$8

NACHOS

- MEXI BEEF GF\$22
Beef & beans, topped w/ grilled cheese, guacamole & sour cream.
- VEGETARIAN V GF DFO.....\$20
Tomato vege salsa w/ jalapeños, guacamole, topped w/ grilled cheese & sour cream.

WEDGES

- CHEESE & BACON.....\$22
Topped w/ grilled cheese & sour cream.
- SOUR CREAM & SWEET CHILLI. \$15
Add Cheese \$5

• SUNDAY ROAST SPECIAL •

SUNDAY ONLY \$25

- Roast Lamb & Mint Jelly - From 12pm
- Roast Pork & Apple Sauce - From 5pm

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

DESSERTS

All desserts served with freshly whipped cream & vanilla ice cream

- ICE CREAM SUNDAE GF DFO.....\$11.5
- BERRY FRUIT PARFAIT GF DFO.....\$13
- PAVLOVA GF DFO.....\$14
- APPLE CRUMBLE ★.....\$17
- LEMON MERINGUE PIE.....\$18.5
- PECAN TART.....\$17.5
- CHOCOLATE MUDCAKE.....\$18.5
- STICKY DATE PUDDING ★.....\$17
- CHEESECAKE OF THE DAY.....\$18

We do our best to cater to all dietary needs.
Please advise staff of any allergies & intolerances.
Surcharge of 15% applies on public holidays

- GF.....Gluten free
 - GFO.....Gluten Free Option available
 - V.....Vegetarian
 - VGO.....Vegetarian Option available
- VG.....Vegan
 - DF.....Dairy Free
 - DFO.....Dairy Free Option available
 - ★.....Staff Favourite

LOADED, SUNDAY ROAST & DESSERTS