

≡ SOUPS, BREADS, TASTING PLATES ≡

- RANCH SOUP OF THE DAY\$18
Piping hot with freshly buttered ciabatta.
Please check with your server for today's choice
- SEAFOOD CHOWDER \$23.5
A thick, rich, creamy, chunky chowder which has a hint of bacon and vegetables. Marlborough green-lipped mussels, white fish, salmon and prawns w/ freshly buttered ciabatta.
- GARLIC BREAD FOR TWO GFO \$2.....\$9
Slices of vienna loaf smothered in garlic butter
- CHEESE & BACON BREAD FOR TWO GFO \$2.....\$11
Slices of vienna loaf with bacon & cheese, lightly grilled.
Add Jalepeños \$1.5
- PRAWN TWISTERS DF.....\$18
Nine prawn twisters served w/ aioli, sweet chilli & plum sauce.
- PRAWNS GF.....\$19
Six prawn cutlets, grilled in garlic butter, served w/ sweet chilli, wasabi mayo, lemon & salad garnish
- CALAMARI DF\$17
Tender strips of calamari served on a sweet chilli & wasabi mayonnaise w/ fresh lemon & salad garnish
- CHICKEN DIPPERS.....\$20
Battered chicken breast w/ sweet chilli, ranch & BBQ bourbon dipping sauces

OPEN SANDWICHES 11AM-2PM

- STEAK SANDWICH OR CHICKEN SANDWICH.....\$25
Served on ciabatta bread grilled w/ garlic butter, coleslaw, tomato, & rich caramelised onion relish. Served w/ fries

≡≡≡ BURGERS ≡≡≡

- All patties are made in house from local ingredients.
Burgers served with lettuce, tomato, mayo, swiss cheese, unless otherwise written.
All burgers served w/ fries & tomato sauce
- BEEF & CHEESE GFO DFO \$21
Prime NZ Beef & cheese w/ tomato relish
- BEEF, BACON & ONION RINGS.....\$25.5
Prime NZ Beef, w/ streaky bacon, gherkin, beer battered onion rings & american mustard
- BEEF, BACON & EGG GFO DFO \$26
Prime NZ Beef, bacon, egg & beetroot w/ tomato relish
- CHICKEN, BACON & PINEAPPLE \$26
Ranch fried chicken w/ streaky bacon, pineapple & tomato relish
- VEGETARIAN BURGER
Salad, beetroot & tomato relish w/ your choice of pattie
- VEGE PATTIE GFO OR DFO \$23
- CHICKEN PLANT BASED PATTIE GFO OR DFO VG \$25

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

SALADS AND LIGHT MEALS

- WARM LAMB SALAD GFO**\$28
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**\$26
Our chef's fried chicken breast served on house salad mix, drizzled in ranch dressing w/ cucumber, cherry tomatoes, feta cheese & crispy noodles
- MUSSELS (HALF-KILO) GFO**\$28
Marlborough Sounds Mussels w/ garlic butter, fresh herbs, white wine cream reduction, served w/ hot buttered ciabatta
- SALT & PEPPER CALAMARI SALAD DF**\$24
Strips of calamari tossed in salt & pepper & flash fried. Served on house salad mix w/ cherry tomatoes & lemon vinaigrette
- SALMON SALAD GF DFO**\$27
House hot smoked salmon & crème fraiche. Served on house salad mix w/ crispy capers, cherry tomatoes & lemon vinaigrette
- ROAST VEGETABLE SALAD VG DF GF** \$24.5
Roast vegetables w/ Mesclun & baby spinach, pinenuts, pumpkin seeds with a tangy Balsamic Vegan Mayo dressing

RUSTLER'S ROUND UP

CHICKEN SCHNITTY

\$27

Ranch fried chicken breast topped w/ rich plum sauce.
Served w/ salad & fries

BANGERS AND MASH

\$25 GF

Locally made pork sausages on creamy mashed potatoes w/ peas, grilled onions & lashings of gravy

LAMBS FRY BACON STACK

\$25 GF

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

BEEF SCHNITTY

\$27

Prime Steer schnitzel, fried & lightly grilled, topped w/ mushroom sauce.
Served w/ salad & fries

BEER BATTERED MONKFISH

\$28

Speight's Summit Ultra Batter, homemade tartare sauce & lemon.
Served w/ salad & fries

VEGETARIAN STACK

\$30 GF DF VGO

Stacked hash browns, veggie pattie, portobello mushrooms, roast vegetables, w/ cherry tomatoes, onion relish, & hollandaise sauce

ROAST OF THE DAY MONDAY TO SATURDAY

\$25

Roast of the day & homemade gravy served w/ roasted vegetables (potatoes, pumpkin, kumara carrots & parsnip), cauliflower cheese sauce & peas.

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MAIN EVENT

RIBEYE STEAK GF DFO	\$42
300gm Aged Prime Steer NZ Pure South Ribeye steak, best cooked medium rare. Served w/ a choice of salad & fries or a medley of seasonal vegetables. Add your choice of sauce:	
GARLIC BUTTER GF	\$4
RICH MUSHROOM SAUCE GF	\$5
GREEN PEPPERCORN SAUCE GF	\$4
FILLET STEAK GF DFO	\$52
250gms of Aged Prime Beef from NZ Pure South, wrapped in streaky bacon, cooked medium rare, rested on truffle mash, served with carrots & broccolini, glazed in garlic butter & topped w/ rich red wine jus.	
RUMP STEAK & MUSHROOMS GF	\$32
Hearty prime steer NZ Pure South steak topped w/ mushroom sauce. Served with salad and fries. Best cooked medium/rare	
VENISON STEAKS GF DFO	\$45
Wild Fiordland Venison, sourced locally by Fare Game served only medium/rare w/ grilled field mushrooms & seasonal vegetables, finished w/ red wine jus	
NZ LAMB SHANK & MASH GF	\$34
Lamb Shank slowly braised until tender, in a rich rosemary gravy, served on a creamy potato mash accompanied w/ peas.	
LAMB RIBS GF DFO SF	\$42
Succulent New Zealand lamb ribs slowly smoked and rubbed in our own Asian style marinade. Served w/ Ranch coleslaw & potato mash.	
PORK RIBS GFO DFO	\$38
Our famous succulent ribs smothered in the Chef's own BBQ marinade. Served w/ salad & fries	
PORK BELLY GF DFO	\$39
Slowly smoked, melt in your mouth, on mash potato with caramelised apple & onion jus w/ Ranch Coleslaw	
MONKFISH AND SALMON STACK GF DFO	\$38
New Zealand monkfish & house hot smoked salmon, oven baked, served on hash brown sticks, seasonal vegetables, w/ a bearnaise sauce & lemon	
FISH OF THE DAY	\$38
Your server will inform you of today's special.	

EXTRAS

POTATO MASH GF	\$7	FRIES AND TOMATO SAUCE	\$11
POTATOES & SEASONAL VEGETABLE BOWL GFO DFO	\$11	GRAVY GF	\$4
SIDE SALAD GF DF	\$7	GARLIC BUTTER GF	\$4
PORTOBELLO MUSHROOM GF DF	\$7	PEPPERCORN SAUCE GF	\$4
EGGS	\$6	MUSHROOM SAUCE GF	\$5
JALAPEÑOS	\$2.5	RED WINE JUS GF	\$6
SOUR CREAM	\$3.5	SAUCES/CONDIMENTS	\$1
BATTERED ONION RINGS	\$9		

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LOADED SECTION

FRIES

\$11

Fries & aioli
Fries & tomato sauce

WEDGES

\$19

Cheese & Bacon
Topped with grilled
cheese & sour cream

\$15

Served w/ Sour cream &
sweet chilli

NACHOS

\$20

Mexi beef & beans
Topped w/ grilled
cheese & sour
cream GF

\$19

Veges & cashew nuts
pan fried in tomato
salsa, topped w/
grilled cheese &
sour cream GF VO

LOADED FRIES

\$20

Mexi beef topped
w/ grilled cheese
and sour cream

\$18

Salsa & jalapenos
w/ grilled cheese
and sour cream

\$17.5

Grilled cheese w/
sides of garlic
butter and gravy

SUNDAY ROAST SPECIAL

SUNDAY ONLY \$25

Roast Lamb & Mint Jelly - From 12pm

Roast Pork & Apple Sauce - From 5pm

Roast Beef & Mustard - From 5pm

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

All desserts served with freshly whipped cream & vanilla ice cream

ICE CREAM SUNDAE GF/DFO\$10

BERRY FRUIT PARFAIT GF/DFO\$12

PAVLOVA GF/DFO\$13

ETON MESS GF/DFO\$12

APPLE CRUMBLE.....\$16

LEMON MERINGUE PIE.....\$18

PECAN TART.....\$17

CHOCOLATE MUDCAKE\$18

STICKY DATE PUDDING\$16



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GF Gluten free

GFOGluten free option available

VVegetarian

VO.....Vegetarian option available

VG.....Vegan

DF..... Dairy Free

DFO Dairy free option available

SF Staff Favourite