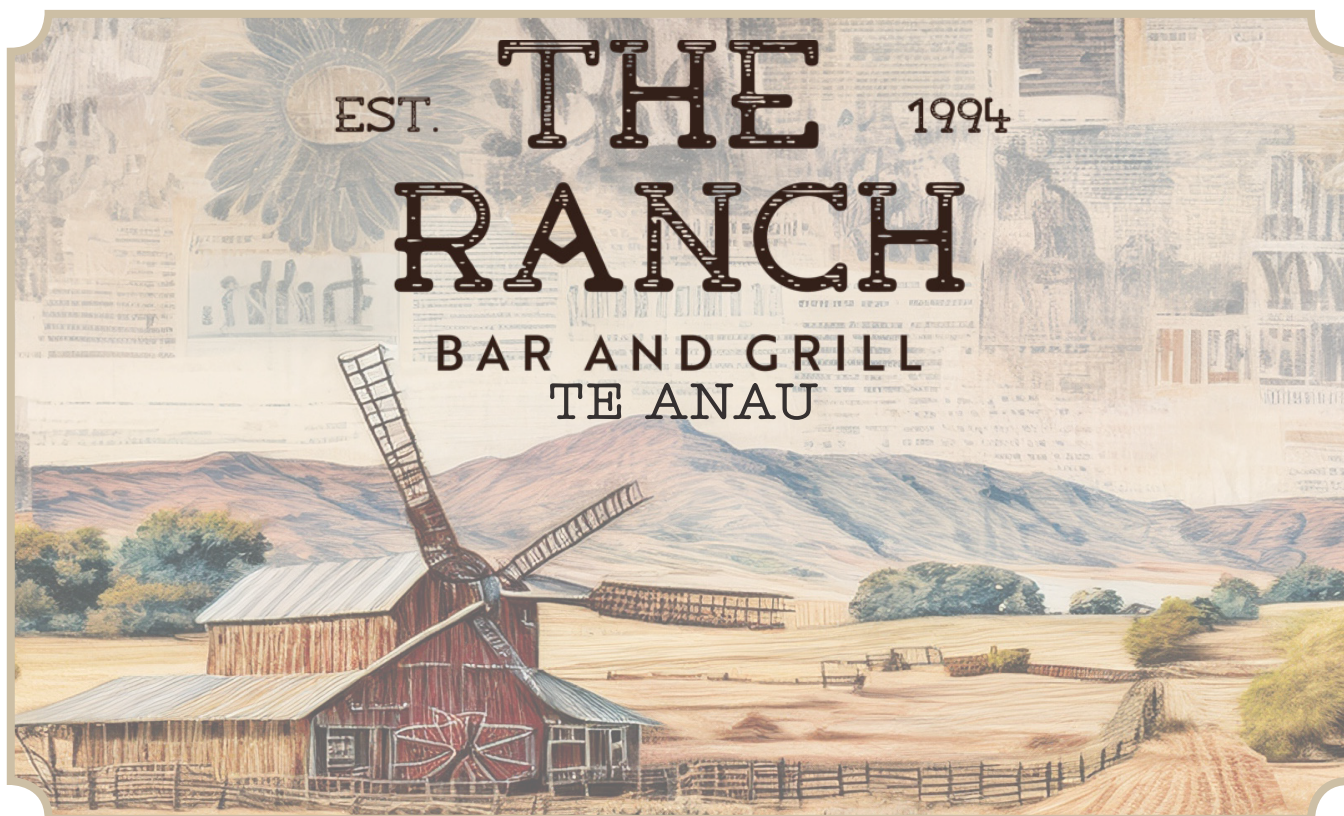




ENTREE

RANCH SOUP OF THE DAY.....\$20

Served piping hot w/ toasted ciabatta. Please ask with your server for todays soup.

SEAFOOD CHOWDER.....\$26

Rich in seafood creamy chowder, Marlborough green lipped mussels, prawns, our own smoked NZ king salmon, white fish, a hint of bacon & loads of vegetables.

Served piping hot w/ toasted buttered ciabatta.

GARLIC BREAD FOR TWO.....\$10

Oven baked slices of ciabatta bread smothered w/ garlic butter & parsley.

CHEESE AND BACON BREAD FOR TWO..... \$12.5

Slices of ciabatta bread smothered w/ garlic butter & parsley, topped w/ cheese & bacon lightly grilled.

Add Jalapeños \$2.5

PRAWN TWISTERS\$20

Nine filo spiral fried prawns, served w/ aioli, plum & sweet chilli dipping sauces.

PRAWNS CUTLETS ★F GF DF\$23

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

CALAMARI SALT & PEPPER COATED \$19

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

CHICKEN DIPPERS..... \$25

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

CAULIFLOWER BITES ★F DF GFO \$18.5

Crispy coated cauliflower bites served w/ green salad, seeds on a mild spicy chipotle sauce.

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

We do our best to cater to all dietary needs.

Please advise your server of any allergies & intolerances.

NOTE:

Substitutions or additions may result in additional charges. Please ask your server for details.

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

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

LIGHT MEALS

WARM LAMB SALAD ★ GFO DFO \$34

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 DFO \$29

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 ★ VG DF GF \$28

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

SALT & PEPPER CALAMARI SALAD DF \$28

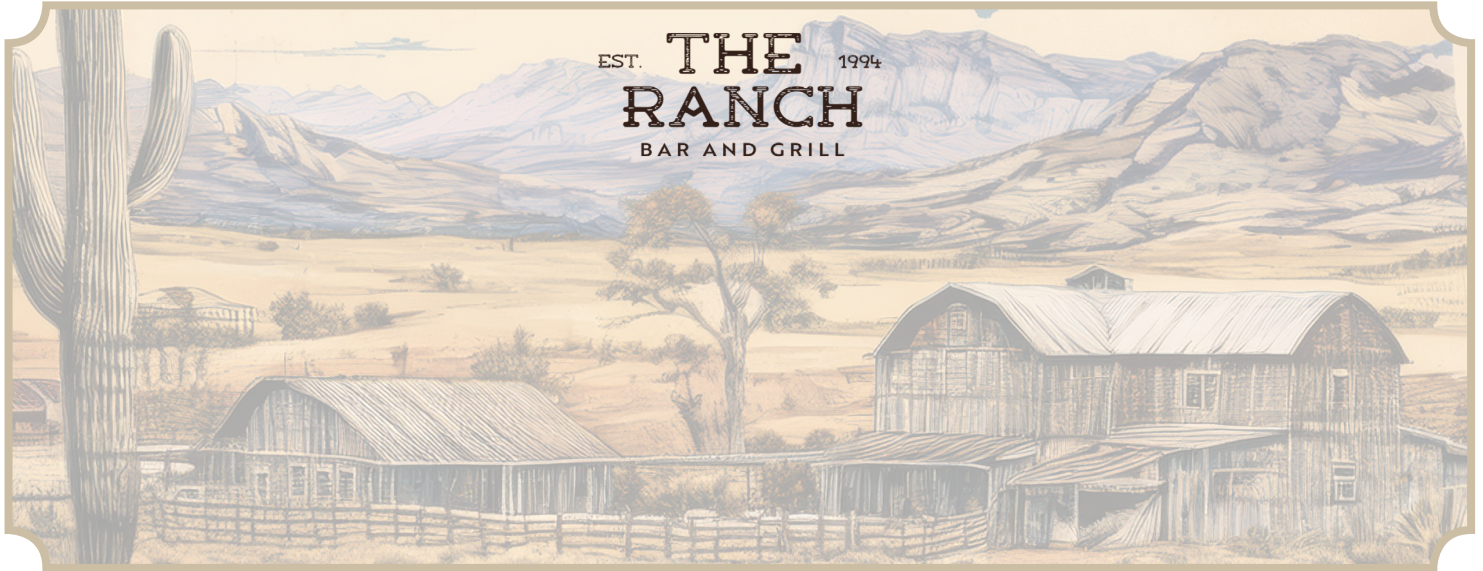
Strips of calamari tossed in salt & pepper & flash fried. Served on housesalad mix w/ cherry tomatoes, crispy capers & a lemon vinaigrette.

SALMON SALAD ★ GF DFO \$35

Ranch hot smoked NZ King Salmon served w/ creme fraiche on our house salad mix w/ lettuce, mesclun, carrots, red onion, capsicum, cherry tomatoes, cucumber, crispy capers & lemon vinaigrette.

MUSSELS (HALF - KILO) GFO \$34

Marlborough Sounds green lipped mussels. Cooked w/ garlic butter thyme & finished w/ a white wine cream reduction. Served w/ a slice of oven baked ciabatta bread smothered w/ garlic butter & parsley.



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** \$30
Beef pattie, cheese, streaky bacon & battered onion rings, w/ lettuce, tomato, mayo & BBQ sauce.

STEAK & EGG **GFO** **DFO** \$32
Prime beef steak, egg, cheese, lettuce, beetroot, tomato, mayo & onion relish..

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** \$30
Ranch fried chicken, streaky bacon, cheese & pineapple w/ lettuce, tomato, mayo and tomato relish.

VEGETARIAN BURGERS

VEGE CORN PATTIE **GFO** **DFO** **VGO** \$26
Corn vege pattie, vegan cheese, lettuce, tomato, beetroot & chipotle mayo

CHICKEN PLANT BASED PATTIE **GFO** **DFO** **VGO** \$26
Homemade jackfruit pattie, vegan cheese, lettuce, tomato, beetroot & chipotle mayo.

Vegan Gluten Free Bun \$5

LOADED SECTION

LOADED FRIES

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

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

PORK \$26
Pulled pork topped w/ cheese sauce & gravy.

GRAVY & GARLIC BUTTER \$19.5
Add Cheese Sauce \$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** \$24
Tomato vege salsa, jalapenos, guacamole, topped w/ grilled cheese sauce & sour cream.

POTATO WEDGES

CHEESE & BACON \$22
With grilled cheese, sweet chilli & sour cream

SWEET CHILLI & SOUR CREAM \$18
With sweet chilli and sour cream.
Add Grilled Cheese \$5

RANCH BURGERS



RUSTLER'S ROUNDUP

RANCH FRIED CHICKEN ★ \$30
Ranch fried chicken served w/ plum sauce, ranch salad & fries.

BEEF SCHNITZEL ★ \$32
Prime Steer schnitzel, fried & lightly grilled, topped w/ mushroom gravy, ranch salad & fries.

BANGERS & MASH ★ GF \$27
Lamb mint sausages on creamy mashed potatoes w/ peas, grilled onions & lashings of gravy.

RANCH FISH & CHIPS \$30
Summit Ultra beer battered fish, with salad, fries, homemade tartare sauce & lemon.

LAMBS FRY & BACON STACK GF \$26
Slices of well cooked lambs liver & streaky bacon, stacked on potato mash, w/ grilled portobello mushrooms, tomato & lashing of gravy.

VEGETARIAN STACK GF DF VG \$32
Stacked hash sticks on vege patty and roasted vegetables w/ balsamic vegan mayo, onion relish, cherry tomatoes & seeds.

Ask for our today's ROAST OF THE DAY \$30 MONDAY TO SATURDAY FROM 5PM

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

EXTRAS & SIDES

POTATO MASH BOWL GF\$9
SEASONAL VEGETABLES GFO DFO ..\$12
SIDE SALAD GF DF\$10
PORTOBELLO MUSHROOM GF DF .. \$7.5
EGGS \$6.5
JALAPENOS. \$2.5
SOUR CREAM\$5
BATTERED ONION RINGS.....\$10
MAC & CHEESE.....\$12

FRIES & TOMATO SAUCE OR AIOLI \$11.5
GRAVY GF DF\$4
GARLIC BUTTER GF \$4.5
PEPPERCORN SAUCE GF\$5
MUSHROOM GRAVY GF DF\$6
RED WINE JUS GF\$6
HOT CHEESE SAUCE.....\$5
GUACAMOLE GF\$5
SAUCES / CONDIMENTS.....\$1

FROM THE HOUSE

VENISON

WILD FIORDLAND VENISON BY FAREGAME

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

BEEF

AGED PRIME STEER FROM SOUTH ISLAND NEW ZEALAND

RUMP STEAK 250gms DF GFO \$40
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 DF \$4.5
RICH MUSHROOM GRAVY GF DF \$6
PEPPERCORN SAUCE GF \$5
RED WINE JUS GF \$6
GARLIC BUTTER GF \$4.5
SURF & TURF GF ★ \$13.5

FILLET STEAK 250gms GF \$65
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

WEST RANGE STATION FROM SOUTHLAND NEW ZEALAND

LAMB MEAT LOAF GF ★ \$32
Ranch made meat loaf w/ olives, sundried tomato, lashing of gravy, mash potato, corn & carrots.

LAMB RIBS DF GFO ★ \$44
Slowly smoked and rubbed in our own Asian style marinade. Served w/ ranch coleslaw & fries.

PORK

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

PORK BELLY GF DFO ★ \$40
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 \$44
Monkfish & house smoked salmon, oven baked, served w/ hash sticks, seasonal vegetables, w/ bearnaise sauce & lemon.

ORANGE ROUGHY GFO DFO \$42
Oven baked Orange Roughy served w/ a petite garden salad, zesty salsa & creamy potato gratin.

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

DESSERTS & SPECIALS

Ask with our server for our today's specials
We're offering incredible meals on the
board made them from the Chefs every day.

COME ON SUNDAYS FOR OUR SUNDAY ROAST

Roast

ONLY \$27

LAMB & MINT JELLY GF DFO FROM 12PM

PORK & APPLE SAUCE GF DFO FROM 5PM

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

DESSERTS

ALL SERVED W/ WHIPPED CREAM &
VANILLA ICE CREAM

PAVLOVA GF DFO \$15

APPLE CRUMBLE \$18

LEMON MERINGUE PIE \$20

PECAN TART \$20

CHOCOLATE MUDCAKE \$19

STICKY DATE PUDDING \$18

BERRY FRUIT PARFAIT GF DFO ... \$15

ICE CREAM SUNDAE GF DFO \$12

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

CHEESECAKE OF THE DAY \$20

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

Home Made Desserts