



FIVE STAGS
EST 2015 - RANGIORA, NZ

ENTREES

FRESHLY BAKED BREADS

Garlic bread (GFOA) 5pc \$8.50 10pc \$12.50
Cheesy garlic bread (GFOA) 5pc \$9.50 10pc \$13.50

BUTTERMILK FRIED POPCORN CHICKEN \$11.50
Five stags secret herbs and spices, in-house roasted garlic aioli, chilli honey and sesame seeds.

MARINATED CHICKEN WINGS x8 (GF/DF) \$13.50
Bound with either Sweet soy, garlic, chilli and coriander
Or XXXTRA HOT CHILLI SAUCE!! Served with ranch dressing.

CEVICHE SALAD (GF) \$14.50
Fresh Blue cod, marinated with citrus, pickled cucumber, flamed peppers, red onion, olive oil, shallots.

CRACKLING PORK BELLY BITES (GF/DF) \$12.00
Drizzled with chilli honey, ranch dressing, sesame seeds.

SIZZLING PRAWNS x6 (GF) \$13.50
Flashed in a pan with butter and bound with chilli, garlic, coriander, soy.

CRUMBED CHEESY STUFFED JALAPENOS x4 \$12.50
Tzatziki, balsamic reduction.

CRUMBED NZ OYSTERS x4 \$14.50
(From the clear deep waters of the marlborough sounds)
Large NZ oysters served with Lemon and balsamic reduction.

SHRIMP COCKTAIL (GF/DF) \$14.50
Crisp lettuce, lemon, bound in our house royal sauce.

MAINS

CHICKEN

CHICKEN SCHNITZEL \$23.00
Served with a garden Salad, crispy fries and your choice of gravy,
Mushroom & bacon or apricot sauce.

STUFFED CHICKEN BREAST (GFOA) \$28.00
Succulent chicken breast filled with brie and baby spinach. Served with gratin
potato, creamy slaw and topped with bacon and mushroom sauce.

WILDBERRY CHICKEN FILO \$21.00
Served golden with a garden salad, crispy fries and wildberry sauce.

FROM THE OCEAN

CHATHAM ISLAND BLUE COD \$29.50
Served beer battered with a garden salad, crispy fries, chunky tartare and lemon.
OR Grilled to perfection with gratin potato, creamy slaw, lemon, pan juices
and chimichurri.

CRISPY SKINNED SALMON (GF) \$28.50
Served with Zesty herb mayo, capers, gratin potato, creamy slaw, lemon.

SEAFOOD CHOWDER \$16.50
SECRET family recipe with an abundance of fresh seafood, thick and creamy.
Served with garlic bread.

BATTERED MUSSELS x10 (subject to availability) \$22.50
Large fresh NZ green lip mussels. Shucked on site and lightly fried till golden.
Served with lemon and garlic aioli.

FROM THE GRILL

AGED RIBEYE (GF) 250g \$27.50
Perfectly aged for a minimum of 28 days with a great marble score. Cooked to your
liking, served with either a crisp garden salad and golden fries (DF) OR creamy slaw
and gratin potato.

BONE IN RIBEYE (GF) 500g \$35.00
This big beast is well marbled and seasoned with pink salt. Cooked to your liking
served with either a crisp garden salad and golden fries (DF) OR creamy slaw and
gratin potato.

PRIME RUMP 300g \$24.50
Thick cut juicy prime steer rump steak. Cooked to your liking served with either a
crisp garden salad and golden fries (DF) OR creamy slaw and gratin potato. (GF)

SURF & TURF (GF) \$9.00
Add 5x garlic prawns to your steak. Flashed in a pan with butter, chilli,
garlic, coriander, soy.

CHOICE OF SAUCE (GF) Green peppercorn sauce, Garlic butter,
Thyme jus, Chimichurri, Bacon and mushroom

PORK

HALF-KILO STICKY PORK SPARE RIBS (GFOA) \$27.50
Honey bbq glazed pork ribs served with a garden salad and crispy fries.

CRISPY PORK BELLY (GF) \$27.50
Free range pork served with a chili honey glaze, creamy mash, seasonal vegetables
and thyme jus.

GAME

VENISON STRIPLOIN (GF) \$29.50
Char grilled med-rare served with creamy mash, Wild berries, Feta cheese,
dried tomatoes, green peas and jus.

CONFIT DUCK LEG (GF) \$29.50
(Locally sourced) Marinated with maple & orange served with creamy mash,
seasonal vegetables, chilli honey and a rich red wine jus.

FROM THE FARM

CANTERBURY LAMB SHANK (GF) \$24.50
Cooked low and slow with Garlic, thyme and red wine. Served with creamy mash,
seasonal vegetables, jus.

STICKY BEEF CHEEK (GF) \$29.50
Braised slowly for 6 hours till soft. Served with creamy mash, seasonal vegetables,
chimichurri, chilli and red wine jus.

HUNTERS ROAST OF THE DAY (GF) \$18.50
The great Kiwi Roast, seasonal vegetables and lashings of rich gravy.
Your host will advise you of today's meat.

SALADS

BRAISED STICKY LAMB SHOULDER (GF) \$26.00
Braised with red wine, garlic and thyme. Served with baby spinach, mesclun,
roast vegetables, zesty herb mayo, toasted almonds, pumpkin seeds, feta cheese,
dried tomatoes, shallots, tzatziki.

GRILLED HALLOUMI (GF/VE/VO) \$19.00
Served with baby spinach, mesclun, roast vegetables, zesty herb mayo, toasted
almonds, pumpkin seeds, feta cheese, dried tomatoes, shallots, Balsamic reduction.

JERK CHICKEN (GF) \$22.00
AWARD WINNING Spicy jerk marinade Served with baby spinach, mesclun,
zesty herb mayo, toasted almonds, pumpkin seeds, feta cheese, dried tomatoes,
shallots, honey mustard, tzatziki.

VEGAN SPECIAL (VE/VO) \$21.00
Ask your host about our current creation.

60 YEARS PLUS SPECIALS

served with a petite garden salad and fries

FISH & CHIPS Fish of the day \$12.00

CHICKEN FILO Golden flaky pastry, chicken breast, wild berry sauce \$12.00

CHICKEN SCHNITZEL Golden crumbed with Apricot Sauce or Gravy .. \$12.00

HAM OFF THE BONE Served Hot or Cold with Honey Mustard \$12.00

ROAST OF THE DAY Served with seasonal vegetables and Gravy \$12.00

SIDES

Whipped potato and gravy (GF) \$6.00
Crisp garden salad (GF) \$6.00
Potato gratin. (GF) \$6.00
Garlic portobello mushroom (GF) .. \$6.00
Buttered green beans
with roasted almonds. (GF) \$5.00
Minted peas. (GF) \$4.00
Side of fries \$5.00
Free range egg (GF) \$2.50
Beer battered onion rings x6 \$5.00
Side of creamy slaw (GF) \$5.00
Seasonal vegetables \$6.00

SAUCES

Gravy \$4.50
Bacon & mushroom \$4.50
Garlic butter \$4.50
Thyme jus \$4.50
Green pepper corn sauce \$4.50
Chimichurri \$1.50
Sweet soy, chilli and coriander \$1.50
Aioli \$1.50
Sweet chilli \$1.50
BBQ \$1.50
Honey mustard \$1.50

FOOD ALLERGENS All our dishes may contain traces of nuts, seeds and onions.
Please let your wait staff know of any dietary requirements.

GF= Gluten Free GFOA = Gluten Free Option Available V = Vegan VE = Vegetarian



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