

ENTREES

FRESHLY BAKED BREADS

Garlic bread 5pc \$9.50 10pc \$12.90

Cheesy garlic bread 5pc \$10.50 10pc \$13.90

BUTTERMILK FRIED CHICKEN

\$13.90

Five Stags secret herbs and spices, in-house roasted garlic aioli, chilli honey and sesame seeds.

CRACKLING PORK BELLY BITES^(GF, DF)

\$13.90

Drizzled with chilli honey, in-house roasted garlic aioli, sesame seeds.

OCTOPUS TAKOYAKI \$12.50

Minced octopus, Japanese mayo, chilli, soy.

CRUMBED CAMEMBERT

\$13.90

Golden-fried NZ camembert cheese, wild berry coulis.

SIZZLING MUSSELS AND PRAWNS \$13.90

NZ Green Lipped Mussels shucked onsite, flashed in a pan with butter, sweet soy, garlic and coriander.

MAINS

GAME

CONFIT DUCK LEG^(GF) \$29.90

Locally sourced and marinated with maple & orange. Served with gratin potato, creamy slaw and a citrus jus.

VEGETARIAN

VEGETARIAN LASAGNE ^(VEGO, VEGAN) \$26.50

Mixed vegetable lasagne served with crisp garden salad. Balsamic and Pesto Oil

Vegetarian

Vegan

CHICKEN

CHICKEN SCHNITZEL \$24.50

Served with a garden salad, crispy fries and your choice of sauces:

Gravy

Mushroom & Bacon

Apricot

POPCORN CHICKEN \$28.90

Five Stags secret herbs and spices, in-house roasted garlic aioli, chilli honey and sesame seeds served with creamy slaw and fries.

WILDBERRY CHICKEN FILO \$19.90

Served with a garden salad, crispy fries and wildberry sauce.

PORK

HALF-KILO STICKY PORK SPARE RIBS^(GFOA)

\$25.90

Honey bbq glazed pork ribs served with creamy slaw and fries.

CRISPY PORK BELLY^(GF) \$29.50

Free range pork served with a chilli honey glaze, creamy mash and buttered wilted greens.

FROM THE OCEAN

CHATHAM ISLAND BLUE COD \$29.90

Served either:

Beer battered with garden salad, fries, chunky tartare & lemon

Grilled with gratin potato, creamy slaw, pan juices and lemon

CRISPY SKINNED SALMON ^(GF)

\$29.90

Served with gratin potato, creamy slaw, capers & citrus aioli.

SEAFOOD CHOWDER \$18.90
 SECRET family recipe with an abundance of fresh seafood, thick and creamy.
 Served with garlic bread.

HUNTERS ROAST OF THE DAY^(GF) \$20.00
 The great Kiwi Roast - Served with roast vegetables, green peas & gravy.
 Your host will advise you of today's meat.

BRAISED LAMB SHOULDER \$27.00
 Slow braised lamb shoulder, creamy mash, buttered wilted greens and a red wine jus.

FROM THE GRILL

AGED RIBEYE^(GF) 250g \$31.00
 Aged for at least 28 days with a great marble score, cooked to your liking.

Tick steak options below

BONE IN RIBEYE^(GF) 500g \$35.00
 This beast is well marbled, seasoned w/ pink salt

Tick steak options below

Steak Options:

Your sauce: **(tick)**

(GF) Green peppercorn sauce Garlic butter Thyme jus Bacon and mushroom

Served with: **(tick)**

Salad & fries Roasted Potatoes & Slaw

How Cooked? **(tick)**

Med Rare Other

Add to your steak: **(tick)**

SURF & TURF^(GF) to your steak \$11.50
 Mussels & Prawns pan flashed w/ garlic & soy.

60 YEARS PLUS SPECIAL

60+ FISH & CHIPS \$13.00
 Fish of the day, beer battered served with a petite garden salad, fries, tartare & lemon.

60+ CHICKEN SCHNITZEL \$13.00
 with petite garden salad & fries and sauce **(tick)**:

Gravy Mushroom & Bacon Apricot

60+ HAM OFF THE BONE \$13.00
 Served hot or cold with honey mustard and seasonal vegetables.

60+ CHICKEN FILO \$13.00
 Golden flaky pastry, chicken breast, wild berry sauce, served with a petite garden salad & fries.

60+ ROAST OF THE DAY^(GF) \$13.00
 Served with roast vegetables, green peas & gravy.

FROM THE FARM

LAMB SHANK^(GF) \$27.00
 Cooked long and slow with red wine, served with creamy mash, buttered wilted greens and jus.

STICKY BEEF CHEEKS^(GF) \$29.90
 Braised slowly for 6 hours till soft. Served with creamy mash, buttered wilted greens, chilli and red wine jus.

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 **VE** =Vegetarian

SIDES ✓

<input type="checkbox"/> Whipped potato & gravy(GF)	\$6.00
<input type="checkbox"/> Crisp garden salad(GF)	\$6.00
<input type="checkbox"/> Potato gratin(GF)	\$6.00
<input type="checkbox"/> Side of fries	\$5.00
<input type="checkbox"/> Side of creamy slaw (GF)	\$5.00
<input type="checkbox"/> Butter wilted greens (GF)	\$6.00

SAUCES ✓

<input type="checkbox"/> Gravy	\$4.50
<input type="checkbox"/> Bacon & mushroom	\$4.50
<input type="checkbox"/> Thyme jus	\$4.50
<input type="checkbox"/> Green peppercorn sauce	\$4.50
<input type="checkbox"/> Sweet soy, chilli & coriander	\$1.50
<input type="checkbox"/> Aioli	\$1.50
<input type="checkbox"/> Sweet chilli	\$1.50
<input type="checkbox"/> BBQ	\$1.50
<input type="checkbox"/> Honey mustard	\$1.50
<input type="checkbox"/> Garlic butter	\$1.50