

FIVE STAGS RANGIORA DINNER MENU - SUMMER 2020

Baked Breads To Start

GARLIC BREAD

5 pieces \$9

10 pieces \$13

Add Cheese \$1

Small Plates \$12.50

BLUE COD CEVICHE (GFOA)

Marinated in citrus, coriander, chilli, fried shallots, crispy bark, coconut.

BUTTERMILK FRIED CHICKEN

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

CRACKLING PORK BELLY BITES (GF, DF)

Drizzled with chilli honey, roasted aioli, sesame seeds.

SALT & PEPPER SQUID

Crispy salt & pepper squid, chipotle mayo, lemon.

CRUMBED CAMEMBERT

Golden-fried NZ camembert, wild berry coulis.

NZ MUSSELS & PRAWNS (GF)

NZ Green Lipped Mussels and King Prawns flashed in a pan with butter, sweet soy, garlic & coriander.

Main Course

SIZZLING GOAT CURRY (GF) \$29.90

Braised Indian spiced goat Kadhai curry, roasted capsicums, heirloom tomato, basmati rice.

SOUS VIDE CHICKEN SALAD (GF) \$24

Sliced chicken breast, crisp garden greens, beetroot hummus, roasted kumara, feta with a soy & coriander dressing.

GRILLED HALOUMI SALAD (VEGO) \$26

Crisp garden greens, beetroot hummus, roast kumara, feta, soy, coriander wildberry dressing

WILD BERRY CHICKEN FILO \$19.90

Golden flaky pastry, chicken breast, wild berry sauce, served with a petite garden salad & fries.

GRILLED LAMB LOIN CHOPS (GF) \$29.90

Marinated lamb loin chops, creamy mash, medley of seasonal greens, chimichurri and a red wine jus.

TEXAS BBQ BABY BACK RIBS (GFOA) \$29.90

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

CHICKEN SCHNITZEL \$24.50

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

Gravy, Bacon & Mushroom or Apricot

POPCORN CHICKEN \$29.90

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

GRILLED VENISON SALAD (GF) \$28

Seared venison striplon, crisp garden greens, beetroot hummus, roasted kumara, feta with a wildberry dressing.

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CHATHAM ISLAND BLUE COD \$29.90

Served either:

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

Grilled with gratin potato, creamy slaw, chimichurri & lemon. (GF)

CRISPY SKINNED SALMON (GF) \$29.90

Served with gratin potato, creamy slaw, capers & chimichurri.

AGED RIBEYE (GF) 250g \$34

Aged for at least 28 days with a great marble score, cooked to your liking, served with salad & fries or roasted potatoes & creamy slaw.

Choose Sauce options below

BONE IN RIBEYE (GF) 500g \$39

This beast is well marbled, seasoned with pink salt cooked to your liking, served with salad & fries or roasted potatoes & creamy slaw.

Choose Sauce options below

SURF & TURF (GF) add to your steak \$9

Mussels & Prawns pan flashed with garlic & soy.

STEAK SAUCE OPTIONS: (GF)

Green peppercorn sauce Garlic butter Thyme jus Bacon and Mushroom Chimichurri

LAMB SHANK (GF) \$27

Cooked low and slow with red wine, served with creamy mash, medley of seasonal greens and jus.

SEAFOOD CHOWDER \$23

SECRET family recipe with an abundance of fresh seafood, thick and creamy. Served with garlic bread.

CRISPY PORK BELLY (GF) \$28

Free range pork served with a chilli honey glaze, gratin, blueberry coulis, creamy slaw, crackling and jus.

HUNTERS ROAST OF THE DAY (GF) \$20

The great Kiwi Roast - Served with roast vegetables, green peas & gravy.

Your host will advise you of today's meat.

60 YEARS PLUS SPECIALS

60+ FISH & CHIPS \$13

Fish of the day, beer battered served with a petite garden salad, fries, tartare & lemon.

60+ CHICKEN SCHNITZEL \$13

with petite garden salad & fries and your choice of sauces:

Gravy, Bacon & Mushroom or Apricot

60+ HAM OFF THE BONE (GFOA) \$13

Served hot or cold with honey mustard and seasonal vegetables.

60+ CHICKEN FILO \$13

Golden flaky pastry, chicken breast, wild berry sauce, served with a petite garden salad & fries.

60+ ROAST OF THE DAY (GF) \$13

Served with roast vegetables, green peas & gravy.

FOOD ALLERGENS All our dishes may contain traces of nuts, seeds, onions, sulphites.

Please let your wait staff know of any dietary requirements.

GF =Gluten Free **GFOA** =Gluten Free Option Available **VE** =Vegetarian