

FIVE STAGS RANGIORA DINNER MENU

FRESHLY BAKED

GARLIC LOAF

serves two to four

\$12

Add Cheese \$2

CHEESE PLATE

serves two

\$24.5

Trio of local cheeses, marinated olives, roasted peppers, marinated artichokes served with crispy bark, beetroot hummus and drizzled with E.V.O (GF0)

Entrees To Start

CRISPY SEAFOOD DUO \$14.5

Salt and pepper squid, popcorn shrimp served with a sweet soy, coriander and chilli mayo

SOUTHERN FRIED CHICKEN \$14.5

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

CRACKLING PORK BELLY BITES (GF0A, DFOA) \$14.5

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

PORK AND CORIANDER GYOZA \$13.5

Lightly steamed and fried served with kewpie mayo and a tangy sambal soy.

NZ MUSSELS & PRAWNS (GF) \$14.5

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

SPINACH AND GARLIC GYOZA (VE) \$13.5

Lightly steamed and fried served with kewpie mayo and tangy sambal soy.

Main Course

SIZZLING BEEF CURRY (GF0A) \$31

Braised Indian spiced beef Kadhai curry, roasted capsicums, cashew nuts, heirloom tomato, basmati rice and Roti served with spiced raita.

CONFIT CHICKEN SALAD (GF) \$25

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

GRILLED HALOUMI SALAD (VE) \$26

Grilled halloumi, crisp garden greens, beetroot hummus, roast kumara, feta and spiced raita.

WILD BERRY CHICKEN FILO \$22

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

STICKY BEEF CHEEK (GF0A) \$29

Braised beef cheek, creamy mash, medley of seasonal greens, chimichurri and a red wine jus.

TEXAS BBQ BABY BACK RIBS (GF0A) \$32

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

CHICKEN SCHNITZEL \$25.50

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 garlic aioli, chilli honey and sesame seeds served with creamy slaw and fries.

GRILLED VENISON STRIPLOIN (GF0A) \$31

Seared venison striploin, potato gratin, beetroot hummus, seasonal greens, feta and thyme jus.

FIVE STAGS RANGIORA DINNER MENU

FISH OF THE DAY

P.O.A

Served either:

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

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

Your host will advise you of today's fish.

ROASTED AROMATIC DUCK *(GF)* \$32

Served with basmati rice, creamy slaw, tangy sambal soy dipping sauce.

AGED RIBEYE *(GF)* 250g \$35

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

Choose Sauce options below

BONE IN RIBEYE *(GF)* 500g \$41

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

Choose Sauce options below

SURF & TURF *(GF)* add to your steak \$12

Mussels & Prawns pan flashed with garlic & soy.

STEAK SAUCE OPTIONS: *(GF)*

- | | |
|---|---|
| <input type="checkbox"/> Green peppercorn sauce | <input type="checkbox"/> Garlic butter |
| <input type="checkbox"/> Thyme jus | <input type="checkbox"/> Bacon and Mushroom |
| <input type="checkbox"/> Chimichurri | <input type="checkbox"/> Tangy sambal soy sauce |

LAMB SHANK *(GF)* \$28.50

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

SEAFOOD CHOWDER \$23

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

CRISPY PORK BELLY *(GF)* \$28.50

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

HUNTERS ROAST OF THE DAY *(GF)* \$22

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 *(GFOA)* \$16

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

60+ CHICKEN SCHNITZEL \$16

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

Gravy, Bacon & Mushroom or Apricot

60+ HAM OFF THE BONE *(GFOA)* \$16

Served hot or cold with honey mustard and seasonal vegetables.

60+ CHICKEN FILO \$16

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

60+ ROAST OF THE DAY *(GF)* \$16

Served with roast vegetables, green peas & gravy.

SIDES

Whipped potato & gravy <i>(GFOA)</i>	\$8.00
Crisp garden salad <i>(GFOA)</i>	\$7.00
Potato gratin <i>(GFOA)</i>	\$7.00
Side of fries	\$7.00
Side of creamy slaw <i>(GFOA)</i>	\$7.00
Seasonal greens <i>(GFOA)</i>	\$7.00
Roasted vegetables <i>(GFOA)</i>	\$7.00

Please let your wait staff know of any food allergies/dietary requirements.

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

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