

FIVE STAGS RANGIORA DINNER MENU

FRESHLY BAKED

GARLIC LOAF

serves two to four

\$12

Add Cheese \$2

CHEESE PLATE

serves two

\$26.5

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

Entrees To Start All \$14.90

CRISPY SEAFOOD DUO

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

SOUTHERN FRIED CHICKEN

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

CRACKLING PORK BELLY BITES (GFOA, DFOA)

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

PORK AND CORIANDER GYOZA

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

NZ MUSSELS & PRAWNS (GF)

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

SPINACH AND GARLIC GYOZA (VE)

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

Main Course

CONFIT CHICKEN SALAD (GF) \$26

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

GRILLED HALOUMI SALAD (VE) \$27

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

WILD BERRY CHICKEN FILO \$23

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

STICKY BEEF CHEEK (GFOA) \$29.90

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

TEXAS BBQ BABY BACK RIBS (GFOA) \$33

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

CHICKEN SCHNITZEL \$26

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 (GFOA) \$32

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

SIZZLING BEEF CURRY (GFOA) \$32

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

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)* \$33

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

AGED RIBEYE *(GF)* 250g \$36

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

Choose Sauce options below

BONE IN RIBEYE *(GF)* 500g \$42

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)*

Green peppercorn sauce Garlic butter Thyme jus Bacon and Mushroom Chimichurri Tangy sambal soy sauce

LAMB SHANK *(GF)* \$29.90

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

SEAFOOD CHOWDER \$24

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

CRISPY PORK BELLY *(GF)* \$29.90

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

HUNTERS ROAST OF THE DAY *(GF)* \$24.90

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 All \$8

Whipped potato & gravy *(GFOA)*

Crisp garden salad *(GFOA)*

Potato gratin *(GFOA)*

Side of fries

Side of creamy slaw *(GFOA)*

Seasonal greens *(GFOA)*

Roasted vegetables *(GFOA)*

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