



FIVE STAGS

EST 2015 - RANGIORA, NZ

ENTREES

Freshly Baked Garlic Loaf 14.00
Add Cheese 4.50

Southern Fried Chicken 12.90
Five Stags secret herbs & spices, in-house garlic aioli, chilli⁺ honey and sesame seeds.

Crackling Pork Bites⁺ 12.90
Drizzled with chilli honey, in-house garlic aioli and sesame seeds.

Jalapeno Poppers 14.90
Served with Kewpie Mayo.

King Prawn Cocktail⁺ 14.90
Served with lettuce, large king prawns, sriracha cocktail sauce, Lemon.

Salt and Pepper Squid 14.90
With Sriracha Mayo and Lemon.

MAINS

Texan Wagyu Beef Sausages 29.50
Served with creamy mash, green peas, caramelised onion and rich gravy.

Popcorn Chicken 32.90
Served with fries, garlic aioli drizzled with chilli honey. Your choice of crisp garden salad OR creamy slaw.

Roast of the day⁺ 29.90
The great kiwi roast, slow roasted, served with roast vegetables, peas and gravy. Your host will advise you of today's meat.

Lamb Loin Chops⁺ 35.00
Grilled Loin chops, creamy potato mash, seasonal greens, jus & mint sauce.

Pork Schnitzel 29.90
Crumbed Pork Loin, Creamy potato mash, seasonal greens & a creamy peppercorn sauce.

St Louis BBQ Ribs⁺ 36.00
Sweet House Made BBQ sauce, served with creamy slaw and fries.

New Zealand Green Lipped Mussels 35.00
1kg Mussels, chili, soy and coriander cream sauce, chargrilled Bread.

Crackling Pork Bites⁺ 32.90
Served with fries, garlic aioli drizzled with chilli honey. Choose crisp garden salad OR creamy slaw.

Teriyaki Salmon⁺ 39.00
Kumara Mash, seasonal greens, teriyaki sauce and pickled cucumber

Wild Berry Chicken Filo 29.90
Golden flaky pastry, chicken breast, wild berry sauce, served with a crisp garden salad & fries.

Seafood Chowder 28.50
Secret family recipe with fresh seafood, thick and creamy, served with garlic bread.

Warm Lamb Salad⁺ 34.00
Pulled lamb shoulder, crisp garden greens, beetroot & cashew hummus, pickled vege, feta and spiced natural yoghurt. Swap with Halloumi for vegetarian option.

Orange Roughy 36.50
Served with salad and fries, house made tartare, lemon. Served either Beer Battered or Oven Baked

Pork Belly⁺ 36.00
Kumara Mash, Seasonal Greens, chilli honey, thyme & garlic jus.

Lamb Shank 35.50
Cooked low and slow with red wine, served with creamy mash, medley of seasonal vegetables and jus.

⁺ = **NO ADDED GLUTEN**
symbol

NOT ALL INGREDIENTS ARE LISTED,
PLEASE ADVISE OF ANY ALLERGY

FIVE STAGS GRILL

All Grilled Dishes come served...

- Cooked to your liking
- With Garden Salad **OR** Creamy Slaw
- Choice of Sauce (see below)
- Comes with crispy coated Agria fries

200g Angus Rump⁺ 27.50

250g Angus Ribeye⁺ 39.99

300g Angus Sirloin⁺ 37.50

500g Bone in Ribeye⁺ 46.00

Venison Striploin⁺ 36.50
with Beet Kraut

Add King Prawns (3)⁺ 9.00

SAUCES

\$5.00 for extra

Creamy Peppercorn⁺

Bacon and Mushroom⁺

Garlic Butter⁺

Beef Gravy⁺

Garlic and Thyme Jus⁺

Chimichurri⁺

The Chubby Wapiti Challenge⁺

Ask your server about

70.00

300g Sirloin, ½ kg of BBQ St Louis Pork ribs, Onion Rings, served with crispy coated Agria fries, Five Stags Famous Creamy Slaw

EXTRA SIDES

9.90

Whipped potato & gravy

Crisp garden salad

Side of fries

Creamy slaw

Battered Onion Rings

Seasonal greens

Roasted vegetables

DID YOU KNOW

Join our Loyalty Club

Bag the Stag

Friday Night Raffles

Kids Dine Free T&Cs apply

Join our 14 Pointer Club

60+ MEALS

FISH & CHIPS 25.40

Battered served with a petite garden salad, fries, tartare & lemon.

PORK SCHNITZEL 25.40

With petite garden salad & fries and your choice of sauces:
Apple or Creamy Peppercorn

HAM OFF THE BONE⁺ 25.40

Served hot or cold with honey mustard, roasted vegetables and peas.

ROAST MEAL⁺ 25.40

Served with roast vegetables, green peas & gravy.

TEXAN WAGYU BEEF SAUSAGES⁺ 25.40

Served with creamy mash, green peas, caramelised onion and rich gravy.

CHICKEN FILO 25.40

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

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