Weekend

LUNCH MENU



ROAST OF THE DAY (GFOA) Sm \$24 Lg \$27.50

The areat Kiwi Roast - slow roasted served with roast vegetables, peas and gravy. Your host will advise you of today's meat.

BEER BATTERED SNAPPER Sm \$24 Lg \$27.50

Beer Battered Snapper with Tartare, Lemon, garden salad and fries.

CHICKEN FILO

Sm \$24 Lg \$27.50

Golden flaky pastry, chicken breast, wild berry sauce, aarden salad & fries.

Sm \$24 Lg \$27.50 HAM OFF THE BONE (GFOA)

Served hot or cold with honey mustard, roasted potatoesand peas.

WARM LAMB SALAD (GFOA)

\$27.90

Pulled lamb shoulder, crisp garden greens, beetroot & cashew hummus, pickled vege, feta and Raita. Swap with Grilled Halloumi for your vegetarian option.

SEAFOOD CHOWDER

\$26.50

\$39.99

\$28

\$34

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

RIBEYE STEAK (GFOA)

250g Chargrilled Medium Rare and served with red wine jus, salad & fries. Aged for at least 28 days with a great marble score.

CHICKEN PARMIGIANA

Panko Crumbed Chicken, Tomato and Herb Sauce, Glazed Ham. Mozzarella served with Salad and Fries.

NZ GREEN LIPPED MUSSELS

Half Kilo of Mussels, Thai green curry sauce, Served with Fries and chargrilled Bread.

CRISPY PORK BELLY (GFOA)

\$36.50

Kumara Mash, Balsamic Braised Cabbage, Chilli Honey, thyme and garlic jus.

CRACKLING PORK BITES (GFOA) \$27.50

Drizzled with chilli honey, garlic aioli and sesame seeds served with salad and fries.

POPCORN CHICKEN

\$27.50

Five Stags secret herbs and spices, garlic aioli, chilli honey and sesame seeds, with salad and fries.

TEXAN WAGYU BEEF SAUSAGES Sm \$20 Lg\$27.50

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

LAMB BURGER

\$26

120G Lamb patty, Slaw, Cheese, Pickles, Beetroot Relish, Raita served with crispy coated Agria fries.

CRUMBED BEEF SCHNITZEL

\$27.50

Served with salad and fries with your choice of creamu pepper, bacon and mushroom or beef gravy.

STEAK SANDWICH

\$28.50

150G Sirloin steak, turkish bread, crisp lettuce, tomato, onion jam, cheddar cheese, aioli and golden fries.

GRILLED CHICKEN SALAD (GFOA) \$27.90

Chilli Soy Glazed Chicken Breast, crisp garden greens, beetroot & cashew hummus, pickled vege, feta and Raita.

GRILLED ORANGE ROUGHY (GFOA) \$36.50

Served with a crisp salad, fries, house made Chimichurri and lemon.

ST LOUIS BBO RIBS (GFOA)

\$38.50

Sweet House Made BBO sauce, served with creamu slaw and fries.

STEAK SPECIAL (GFOA)

\$26

200g Wagyu Rump chargrilled Medium Rare, served with fries and garlic butter.



QUICK BITES

FRESHLY BAKED GARLIC LOAF Add Cheese \$4.50	\$15.90	PUMPKIN AND FETA ARANCINI BALLS Served with Garlic Mayo.	\$15.90
SOUTHERN FRIED CHICKEN	\$15.90	PANKO CRUMBED PRAWNS	\$15.90
Five Stags secret herbs & spices, in-house garli chilli honey and sesame seeds.	ic aioli,	Served with Wasabi Mayo, Lemon. Soy chilli and coriander	
CRACKLING PORK BITES (GFOA)	\$15.90	SALT AND PEPPER SQUID	\$15.90
Drizzled with chilli honey, in-house garlic aioli and sesame seeds.		With Sriracha Mayo and Lemon.	

60+ Lunch Menu

\$22 Weekend

PORK DRUMSTICK

Served with roasted potatoes and a petite garden salad, caramelised onion and rich gravy.

FILO

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

FISH AND CHIPS

Beer battered snapper with tartare, lemon, petite salad and fries.

HAM OFF THE BONE (GFOA)

Served hot or cold with honey mustard, roasted potatoes and a petite garden salad.

TEXAN WAGYU BEEF SAUSAGES (GFOA)

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

ROAST (GFOA)

Served with seasonal vegetables & gravy.

Please note that we do not list all our ingredients on the menu. If you have any allergies or dietary requirements please let us know as we are always happy to suit your needs if possible.