

Weekend LUNCH MENU



FIVE STAGS
EST 2015 - RANGIORA, NZ

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

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

BATTERED FISH & CHIPS \$27.50

Battered fish with Tartare, Lemon, garden salad and fries.

CHICKEN FILO Sm \$24 Lg \$27.50

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

MANISHS CHICKEN TIKKA (GFOA) Lg \$24

Manish to describe, basmati, yogurt, naan

GRILLED OCTOPUS SALAD (GFOA) \$27.90

Marinated with chilli and lemon with Crisp greens, beetroot hummus, pickled cucumber and red onion, Roasted Peppers, feta, chimmicurri.

SEAFOOD CHOWDER \$26.50

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

RIBEYE STEAK (GFOA) \$39.99

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

LAMB SHANK (GFOA) \$36.50

Tender Braised Lamb Shank served with creamy mash, seasonal vegetables served with gravy.

CRISPY PORK BELLY (GFOA) \$36.50

Kumara Mash, Balsamic Seasonal Greens, 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 \$24 Lg \$27.50

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

ANGUS BEEF BURGER \$26

Lettuce, Tomato, Cheese, Pickles, Onion Jam, Five Stags Burger Sauce, served with crispy coated Agria fries.

CRUMBED CHICKEN SCHNITZEL \$27.50

Served with salad and fries with your choice of creamy 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.

STEVES CRUMBED HOKI BURGER \$27.90

Lettuce, Tomato, Cheese, Pickles, Onion Jam, Five Stags Tartare Sauce, served with crispy coated Agria fries.

ORANGE ROUGHY (GFOA) \$36.50

Grilled, served with a crisp garden salad, fries, house made tartare & lemon.

ST LOUIS BBQ RIBS (GFOA) \$38.50

Sweet House Made BBQ sauce, served with creamy slaw and fries.



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QUICK BITES

FRESHLY BAKED GARLIC LOAF

\$15.90

Add Cheese \$4.50

SOUTHERN FRIED CHICKEN

\$15.90

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

CRACKLING PORK BITES (GFOA)

\$15.90

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

ARANCINI PORCINI AND FONTINA

\$15.90

Served with Sriracha mayo

PANKO CRUMBED SCALLOPS

\$15.90

Served with Kewpie Mayo, Lemon. Soy chilli and coriander

PANKO CRUMBED CAULIFLOUR

\$15.90

With Sriracha Mayo and Lemon.

60+ Lunch Menu

\$22 Weekend

FILO

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

Fish and Chips

Battered fish with tartare, lemon, salad and fries.

HAM OFF THE BONE (GFOA)

Served hot or cold with honey mustard, roasted vegetables.

TEXAN WAGYU BEEF SAUSAGES (GFOA)

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

ROAST (GFOA)

Served with seasonal vegetables & gravy.

PANKO CRUMBED SCOLLOPS

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

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.