



Welcome to *Rustic Eating House*, we aim to be the best eatery in the *Ruapehu* district.

Rustic Eating House was designed by chef *Tyson Burrows* as his *signature* concept restaurant, after spending *10 years* traversing the world, "why not have *big city* ideas in a *small town*"

Please let staff know about anything that we may be able to help with in order to make your dining more *Pleasurable*.

At *Rustic*, our chefs take pride in making *95%* of what we serve in house, from our sauces & *Relishes* to your burger buns & *Butter*, our talented staff are hard at work to make your stay *unforgettable*.

We try to cater to all *Dietary* requirements.

Do not be shy to *Ask* our Front of House Staff or speak to the knowledgeable chefs in creating a meal *tailored* to you.

A big passion practiced by the *Rustic Restaurants*, is protecting New Zealand's environment and every possible opportunity to be an *Eco-Friendly* business is practiced. Examples being; *Rustic's* massive recycling initiative, the pallet wall constructed from over 80 recycled pallets, plus using profits to support *Forrest & Birds* charity.

Heading South? Why not try our brother restaurant *Rustic Steak House* in Taihape.

Please help spread the word by leaving a comment on *Trip Adviser*, *Google* or *Facebook*



Full Breakfast (P)

\$26

Farm fresh eggs cooked to your liking, local crispy bacon, house made hash brown, local pork sausage, mushrooms, house made baked beans, roast tomato & fresh toasted ciabatta

Half Breakfast (P)

\$20

Farm fresh eggs cooked to your liking, local crispy bacon, house made hash brown, roast tomato & fresh toasted ciabatta

Rustic's Maple Bacon Pancakes (G)\$18

Crispy bacon, grilled banana, maple syrup

Breakfast Fritters (G,V)

\$18

Fluffy corn fritters on corn velouté, pickled radish slaw, poached egg, Rustic tomato relish

Country Omelette (V)

\$18

Mediterranean Style; tomato, olive, fetta, onion, capsicum

Classic Style; bacon, cheese, tomato

Breakfast Fry-Up Barito (VV) \$16

Pan fried roast vegetables, red onion, capsicum & hummus, grilled in a soft flour wrap.

Mushroom Toast (V)

\$17

Roast mushrooms & tomatoes on ciabatta toast, chickpea hummus, poached egg & micro greens.

Add-ons or Make Your Own

Bacon \$6

Hash Brown \$4

Eggs \$5

Smoked Salmon \$8

Mushroom \$5

Baked Beans \$4

Roast Tomato \$4

Pork Sausages \$4

Ciabatta Toast \$4

Breakfast available until 12 (mid-day)



Light Meals/Entrees

Rustic Garlic Bread (G,V) \$10

House made garlic bread, confit garlic butter, olive oil, dukkha

Roast Vegetable Salad (N,VV) \$14

Oven roast seasonal vegetables, toasted nuts & seeds & Rustic house dressing

Add chicken \$18

Sambal Squid \$16

Grilled sambal marinated squid on a bed of salad with citrus emulsion

Tomato Bruschetta (V) \$14

Fresh season tomatoes, hydro basil, red onion & fetta on ciabatta toast & balsamic glaze

Pasta Carbonara (P) \$16

Fresh pappardelle pasta, bacon, garlic, onion, white wine & parmesan cheese

Add chicken \$20

Spiced Meatballs (P) \$16

Lightly spiced beef meatballs in a rich tomato sauce, parmesan cheese & chorizo sausage

Garlic Prawns \$18

Grilled garlic prawns on fragrant rice, creamy garlic sauce, & fennel slaw

Lunching

Soup of the Day \$10

Fresh made soup of the day, ciabatta bread & house made butter

Garbage Fries (P) \$12

Crispy fries covered with caramelised onions, bacon bits, aioli, tomato ketchup, & mustard mayo

Polenta Chips \$9

Crispy fried polenta chips with herb dipping sauce

Fish & Chips (N) \$24

Beer battered fresh fish, beer battered chips, roast garlic aioli, sambal, fennel & almond salad. *

Chicken Burger (P) \$20

Grilled spiced chicken breast, bacon, pickles, lettuce, tomato, aioli, house milk bun. *



Classic Beef Burger

\$22

Beef rump minced by our chef, milk bun, lettuce, tomato, caramelised onion, beetroot relish, aioli, cheese. *

Lamb Burger

\$22

Moroccan style lamb paddy, feta cheese, milk bun, lettuce, tomato, caramelised onion, chimichurri, aioli. *

Bun less Burger (VV)

\$18

Roast kumara & lentil paddy, tomato, caramelised onion, beetroot relish, crisp lettuce, hummus. *

Chicken Parmigiana (P,G)

\$22

Crumbed chicken breast topped with napoli sauce, sliced ham, cheese, salad & chips

All items with () come with Beer battered Chips*

Mains

Chicken Roulade (P) \$36

Sous vide chicken breast stuffed with zucchini & bacon, kumara mash, broccoli, cauliflower & peppercorn sauce

Pork Belly (P) \$36

Crispy skin pork belly, sweet potato & nutmeg puree, crab apple jelly, pickled fennel slaw,

Seafood Curry \$38

Fresh prawns, squid & gurnard poached in a soft coconut & lime curry sauce with fragrant rice

BBQ Ribs (P) \$34

Slow cooked pork baby back ribs, Rustic BBQ sauce, pickled fennel slaw, ciabatta bread, sweet potato mash

Potato Gnocchi (V) \$30

Pan fried potato gnocchi, zucchini ribbons, 3 cheese sauce, toasted walnuts, rocket, broccoli

Thai Green Curry (VV) \$30

Steamed seasonal vegetable bound in a mild spiced thai green curry, fragrant rice & crispy shallots



The Purest Taste...

From the Purest Place...

New Zealand's natural beauty is distilled into a beef so pure, so tender, and so tasty, it simply melts in the mouth with low fats and fine marbling, to deliver extraordinary flavour.



Reef & Beef \$45

280g Angus Pure rib fillet cooked to your liking, sweet potato mash, grilled prawns & squid, zucchini ribbons & your choice of sauce

Turf & Turf \$38

280g Angus Pure rib fillet cooked to your liking, beer battered chips, fried egg & your choice of sauce

Autumn Steak \$38

280g Angus Pure rib fillet cooked to your liking, mixed roast vegetables, grilled mushroom & your choice of sauce

Sauces

Creamy Mushroom	Red Wine Gravy
Pepper Corn	Garlic Cream
Chimmichurri	House BBQ

Scotch Fillet (Rib Eye)- tender fine grain, good marbling with a visceral fat line through the center of the steak

Suggested medium-rare to well-done.



Something Sweet

Poached Pear

\$12

Saffron poached pear, chocolate mouse, candy orange & pickled feijoa

Chocolate Bavarois

\$13

Rich chocolate bavarois, raspberry & plum compote, pistachio & black doris plum ice cream

Broken Cheesecake (G)

\$13

New York style cheesecake, pickled berries, meringue & sugar bread crumb

Rhubarb Crumble (G)

\$12

Poached rhubarb, crunchy crumble, pistachio dust, honey & fig ice cream

Rustic's Take on a S'more (G)

\$12

A tower of sugar tuile shards layered with ice cream & chocolate topped with house made marshmallow

Ice-cream Sunday

\$9.5

Kapiti ice-creams, with chocolate or caramel sauce, hokey pokey, & vanilla meringue