



Booking recommended
Ph 06 388 0913

All Day

Classic Beef Burger \$24

Beef rump minced by our chef, 'Rustic' milk bun, lettuce, tomato, caramelised onion, beetroot relish, aioli, cheese & beer battered chips

Spiced Chicken Burger \$24

Southern style fried chicken, 'Rustic' milk bun, lettuce, bacon, pickles, chipotle mayo & beer battered chips

Veggie Burger (V) \$20

Quinoa & pumpkin paddy, caramelised onion, tomato, crisp lettuce, chimichurri & beer battered chips

Fish & Chips (N) \$25

Beer battered fresh fish, roast garlic aioli, sambal, grilled lemon, orange & almond salad & beer battered chips

Open Steak Sandwich \$24

Grilled Angus Pure beef, toasted ciabatta, grilled onion, cheese, lettuce, tomato, rosemary gravy, aioli, basil pesto & beer battered chips

Light Meals---Entrees

Pork Belly Salad \$19

Crispy pork belly, roast vegetables, Israeli couscous, cucumber, Nam Jim sauce

Braised Lamb Salad (N) \$20

Braised lamb, salad greens, mint, pickled cucumber, peas, fetta, dukkha

Soup of the Day \$12

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

Grilled Garlic Bread (N) \$12

Sliced ciabatta, confit garlic paste, dukkha, garlic oil

Dry Age Beef Taco \$18

Grilled beef, caramelised onion, chimichurri, chipotle mayo on a soft tortilla

Fresh Fish Taco \$18

Fresh fish, chipotle mayo, red onion, chilli, coriander, lemon, crisp shell

Lemongrass & Ginger Prawns \$17

Grilled prawns, coconut sauce, crispy noodle slaw

Desserts

Chocolate mousse dome \$13

Chocolate mousse, kafai lime caramel, roast hazelnuts, fresh orange, honey tuile

Lemongrass Panna Cotta \$12

Panna cotta, poached pineapple, orange gel, black sesame tuile

Green Tea Total Tiramisu \$12

Tiramisu, lemon mascarpone cream, crystallized ginger, Malibu jelly

Ice-cream Sunday \$9.5

Rustic's selection of Kapiti Ice-cream, with chocolate or caramel sauce, hokey pokey, and vanilla meringue

Please inform your host if you have any dietary requirements
(V) Vegetarian (N) Nuts (G) Gluten (W) Vegan (P) Pork





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From The Grill

Please choose your meat, cooking preference,
a side & a sauce to include in your meal

Dry Age Steak

O.P. Rib	500gm	\$65
Scotch Fillet	250gm	\$45
Sirloin	250gm	\$38

Wet Age

Flat Iron	400gm	\$39
Scotch Fillet	280gm	\$42
T-Bone	400gm	\$46
Eye Fillet	200gm	\$42
Venison Crosscut	300gm	\$44

Mains

Crispy Pork Belly \$36

Confit pork belly, kumara puree, grilled broccolini,
herb potato rosti, orange & ginger sauce

Lamb Oyster Shoulder Steak \$38

12h braised lamb shoulder, sweet potato puree,
green beans, bacon & mushroom

Grilled King Salmon \$42

Grilled salmon, flame grilled capsicum salsa,
carrot puree, green beans, edamame, gremolata

Potato & Ricotta Gnocchi (V) \$29

Gnocchi, tomato & lemongrass sauce, roast
pumpkin, pine nuts, feta cheese

Chefs Daily Curry \$22

Our chefs fresh curry of the day served with
fragrant rice & house made condiments

Sides \$6 Sauces \$4

Beer Batter Chips	Red Wine Gravy
Onion Rings	Creamy Mushroom
Polenta Chips	Pepper Corn
Roast Vegetables	Creamy Garlic
Herbed Steamed Greens	Texas BBQ
Garden Salad	
Free Range Eggs	

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