



Breakfast

Full Breakfast (P)

\$26

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

Rustic's Apple Pancakes (G)

\$18

Maple Bacon: Crispy bacon, grilled banana, maple syrup

Breakfast Barito

\$18

Scrambled egg, chorizo sausage, caramelised onion, sour cream.

Mince on Toast

\$20

Fried mince, ciabatta toast, potato rosti, fried egg

Beans on Toast

\$18

House made beans, ciabatta toast, potato rosti, fried egg

Corn Fritters

\$18

Grilled corn, feta cheese, creamed corn, edamame beans, tomato, red onion

Add-ons or Make Your Own

Bacon \$6 Hash Brown \$4
Eggs \$6 Ciabatta Toast \$4
Mushroom \$5 Baked Beans \$4

Roast Tomato \$4 Pork Sausages \$5

Breakfast available until 12 (mid-day)

Rustic Eating House 27 State Highway 1 Waiouru PH 06 387 6118



STONEGRILL Experience

Stonegrill Bento Box

Lunch

\$30

Dry age sirloin, flat iron steak, pork belly, pork dumpling, slaw & dipping sauces

Deluxe \$45

Dry age sirloin, flat iron steak, pork belly, prawn skewer, sea scallops, pork dumpling, slaw & dipping sauces

Rustic Signature Range

Arrives sizzling on a 400°C volcanic stone for the best taste

our signature selections are served with summer slaw / Beer battered chips / Red wine Jus

Eye Fillet 200gm \$36 Rib Eye 250gm \$42 Sous Vide Chicken Breast 250gm \$23

Sides \$6

Sauces \$4

Roast vegetables Creamy Mushroom
Side salad Red Wine Gravy
Onion rings Pepper Corn
Polenta chips House BBQ

Beer Battered Chips

Fried eggs

Eye Fillet (Fillet Mignon) – The most tender cut of meat, fine grain with delicate marbling throughout

Suggested blue – medium

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.

Please inform your host if you have any dietary requirements.

(V) Vegetarian (N) Nuts (G) Gluten (VV) Vegan (P) Port





All Day Lunch

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 (P) \$24

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

Veggie Burger (VV) \$20

Chickpea falafel paddy, caramelised onion, tomato, cucumber, crisp lettuce, beetroot relish & beer battered chips

Fish Burger \$24

Beer battered fresh fish, pickled slaw, kaffia lime aioli, sambal, cucumber & beer battered chips

Mushroom Cheese Burger (V) \$22

Roast portobello mushroom, fetta, cheddar & brie cheese, chimichurri lettuce & beer battered chips

Fish & Chips (N) \$24

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

Open Steak Sandwich \$25

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

Soup of the Day \$12

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

Roast vegetable Salad (N) \$16

Medley of roast seasonal vegetables, toasted nuts & seeds, house dressing

Upscale Your Salad

Grilled Chicken, Angus Beef, Spiced Falafel (G)

Garlic & Cheese Bread (V,G,N) \$12

Turkish style loaf, tasty cheese, confit garlic butter, dukkha, garlic oil

Seafood Chowder (S,P) \$24

Prawns, squid and fresh fish poached in a smoky bacon rustic chowder sauce

Sambal Squid

\$16

Grilled marinated sambal squid, pickled slaw, lime aioli

Garlic Scallops

\$18

NZ A grade scallops poached in a light garlic and lemon sauce, toasted ciabatta

Something Sweet

Rustic Pie Bar

\$15

Choose from our cabinet Choose your favourite sweet pie

Apple

Banoffee

Lemon Meringue

Chocolate Mud

With either

Whipped cream

Ice cream

Finished with a brandy snap tuile

Sticky Date Pudding

\$15

Smooth steamed date pudding, caramel brandy sauce, vanilla bean ice cream

Affrogatto

\$15

A shot of espresso, a shot of Galliano, vanilla icecream & biscotti biscuit

Ice-cream Sunday

\$10

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