



All Day Lunch

Classic Beef Burger \$25

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

Spiced Chicken Burger (P) \$25

Southern style sweet & spicy chicken, lettuce, bacon, pickles, chipotle mayo & beer battered chips

BBQ Pork Burger (P) \$25

Chinese BBQ pork belly, zesty slaw, lime & coriander aioli, lettuce, cucumber & beer battered chips

Vegie & Lentil Burger (V) \$23

Roast root vegetables & lentil du puy paddies, chimichurri, lettuce, tomato, cucumber & beer battered chips

Fish & Chips (N) \$25

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

Open Steak Sandwich \$26

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

Off The Grill

Steak cooked to your liking served with your choice of 1 side and 1 sauce

T Bone	400gm`	\$55
Flat Iron	400gm	\$47

Sides \$6

Roast vegetables
Side salad
Onion rings
Polenta chips
Beer Battered Chips
Fried eggs

Sauces \$4

Creamy Mushroom
Red Wine Gravy
Peppercorn
House BBQ
Garlic Butter

Soup of the Day \$14

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

Rustic Salad Bar \$16

Roast vegetable Salad (N)

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

Spring Salad

Hydro lettuce, cucumber, peas, beans, mint, feta cheese, house dressing

Quinoa Salad (N)

Orange braised quinoa, asparagus, peas, almonds, cucumber, fried chickpeas, Turkish seasoning

Upscale Your Salad \$7

Grilled Chicken, Angus Beef, Spiced Falafel

Chefs Daily Curry \$26

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

St Louis Pork Ribs (G,P) \$21

12h braised ribs, hunan sauce, zesty slaw



Rustic Deluxe Range

arrives sizzling on a 400°C stone for the best taste our deluxe selections are served with potato & kumara rosti/ zesty slaw / your choice of 2 sauces

Dry Aged Ribeye	250gm	\$48
Dry Age Sirloin	250gm	\$44
Whiskey Aged Sirloin	250gm	\$48

Rustic Signature Range

arrives sizzling on a 400°C stone for the best taste, our signature selections are served with beer battered chips & red wine Jus

Eye Fillet	200gm	\$42
Scotch Fillet	280gm	\$46
Venison Loin	250gm	\$42

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





Entrees/Light Meals

Sharing Platter's

Bento Box \$45

Dry age sirloin, flat iron steak, chorizo sausage, lemon prawn, chicken dumpling, zesty slaw & dipping sauces

Plowmans Platter \$40

A grazing board of pickles, cheeses, cold meats & crusty bread, with a hot stone to heat as you eat

Garlic & Cheese Bread (V,G,N) \$14

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

Chicken Quesadilla (G) \$16

Spanish style chicken, spicy herb pesto, aged cheese & caramelised onion

Polenta Chips \$12

Crisp chilli & herb polenta fries, parmesan cheese, herb aioli

Pork Taco (G) \$16

Chinese style pork, lettuce, grilled corn salsa, chimichurri, on a soft tortilla

Garlic Prawns (S) \$20

White wine, garlic cream prawns, side of spring salad and fresh lemon

Mains

Pork loin (G) \$36

Baked potato rosti, carrots, bacon & green beans, vanilla puree, apple cider reduction

Chicken Pot Pie (G) \$34

Handmade puff, mash potato, pine oil, side salad

Grilled Salmon \$42

Parsnip velouté, sauté broccoli & char-grilled pumpkin, chimichurri

Braised Beef Cheek \$36

Roast root vegetables, smoked carrot mousse, red wine & juniper jus

Grilled Haloumi (V) \$28

Orange braised quinoa, sauté greens, char-grilled pumpkin, lentil croquettes

Venison Loin \$42

Baked potato rosti, steamed green vegetables, blackberry compote, red wine & juniper jus

Something Sweet

Rustic Pie Bar \$16

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

Vanilla & Lime Pannacotta \$15

Vanilla pannacotta infused with Kafia lime leaf, summer berries, almond crumble

Crème Brulèe \$16

Vanilla bean cream Brulèe, blackberry compote, orange & almond biscotti

Affrogatto \$16

A shot of espresso, a shot of Galliano, vanilla ice-cream & biscotti biscuit

Ice-cream Sunday \$10

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

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