



Rustic Steak House

Mains

Chicken Breast \$30

Grilled chicken breast with lemon & thyme marinade, Parsnip puree, roast vegetables, saffron & lime sauce

Venison \$38

Grilled venison loin served rare, with buttery vanilla puree, baby carrots & broccolini, black berry compote, crisp prosciutto & red wine gravy

Lamb \$38

Spanish style lamb rack, medley of grilled vegetables, pickled beetroot, tomato & mint salsa, port gravy

Winter Mushrooms \$26

Roast mushrooms in thyme & rosemary, miso marinated eggplant, grilled halloumi, wakame broccoli, saffron sauce

Reef & Beef \$45

280 gm Angus Pure rib eye cooked to your liking, parsnip puree, steamed vegetables, kumara mash and creamy garlic prawns

Fillet Mignon \$39

200gm prime Angus Pure eye fillet cooked to your liking, kumara mash, roast vegetable medley, crisp bacon, Paris butter & red wine reduction

From The Grill

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

Dry Age Steak

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|---------------|-------|------|
| O.P. Rib | 500gm | \$55 |
| Scotch Fillet | 250gm | \$44 |
| Sirloin | 250gm | \$38 |

Wet Age

| | | |
|---------------|-------|------|
| Flat Iron | 400gm | \$39 |
| Scotch Fillet | 280gm | \$42 |
| Sirloin | 300gm | \$37 |
| T-Bone | 400gm | \$32 |
| Eye Fillet | 200gm | \$40 |

Sides

Beer Batter Chips
Onion Rings
Polenta Chips
Grilled Vegetables
Garden Salad
Steamed Vegetables

Sauces

Red Wine Gravy
Creamy Mushroom
Pepper Corn
Creamy Garlic
Texas BBQ

Free Range Eggs

Extra Sides \$6

Extra Sides \$6



Rustic Steak House

All Day Menu

Classic Beef Burger \$20

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

Spiced Chicken Burger \$20

Spiced marinated chicken, 'Rustic' milk bun, lettuce, tomato, caramelised onion, cheddar cheese, chimichurri, aioli & beer battered chips

Veggie Burger (V) \$18

Kumara & lentil Paddy, tomato, caramelised onion, beetroot relish, crisp lettuce, aioli & grilled cheese & beer battered chips

Pulled Pork Taco \$18

Braised BBQ pulled pork, avocado puree, hydro lettuce, sambal & tomato salsa on a soft tortilla

Soup of the Day (V) \$10

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

Light Meals---Entrees

Cheesy Cob Loaf (V,N,G) \$10

Sourdough cob rippled with garlic butter topped with stretchy cheese, garlic oil, dukkah

Chicken Quesadilla \$14

Herb marinated chicken, fresh coriander, mozzarella cheese & house made chimichurri

Garlic Prawns \$15

Garlic & herb marinated prawns, fennel & radish slaw, creamy garlic sauce

BBQ Ribs (P) \$16

Braised pork ribs in house-made BBQ sauce, crisp pickled cabbage, ciabatta bread

Tasting platter \$34

Experience the flavours of 'Rustic'. Fresh & 'Dry Aged' steak, garlic bread, pork ribs, venison sausage, quesadilla, house pickles & condiments

Fish & Chips (N) \$22

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

Open Steak Sandwich \$22

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

Chefs Daily Curry \$20

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

Rustic Salad (N,VV) \$14

Roast winter vegetables tossed in our 'Rustic' house dressing, toasted nuts & seeds & pickled mushrooms

Add Chicken \$5

Beef \$6

Dry Age Beef \$7

Wings \$16

400gm of buffalo style chicken wings, fried till crispy and tossed in your choice of sauce

Texas BBQ

Honey Garlic

Chilli Ginger

Something Sweet

Cream Brulee \$13

Vanilla & orange cream brulee, almond praline & black berry compote

Baked Cheesecake \$12

House made cheesecake, salted caramel sauce, crisp pearls, black berry compote

Raw Vegan Slice \$10

Berry compote & raw cocoa nibs, coconut yoghurt

Ice-cream Sunday \$9.5

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