



## Rustic Steak House, Taihape

### All Day Lunch

<b>Classic Beef Burger</b>	<b>\$24</b>
Beef rump minced by our chef, 'Rustic' milk bun, lettuce, tomato, caramelised onion, beetroot relish, aioli, cheese & beer battered chips	
<b>Spiced Chicken Burger (P)</b>	<b>\$24</b>
Southern style fried chicken, 'Rustic' milk bun, lettuce, bacon, pickles, chipotle mayo & beer battered chips	
<b>Veggie Burger (VV)</b>	<b>\$20</b>
Quinoa & pumpkin paddy, caramelised onion, tomato, crisp lettuce, chimichurri & beer battered chips	
<b>Braised Brisket Burger</b>	<b>\$24</b>
12h braised beef, caramelised onion, chimichurri, roast winter vegetables & beer battered chips	
<b>Fish &amp; Chips (N)</b>	<b>\$24</b>
Beer battered fresh fish, beer battered chips, roast garlic aioli, sambal, grilled lemon, orange & almond salad & beer battered chips	
<b>Open Steak Sandwich</b>	<b>\$25</b>
Grilled Angus Pure beef, toasted ciabatta, grilled onion, cheese, lettuce, tomato, rosemary gravy, aioli, basil pesto & beer battered chips	

<b>Rustic Salad (N)</b>	<b>\$18</b>
Roast winter vegetables, Israeli cous cous, toasted nuts & seeds, Rustic house dressing	
<b>Seafood Chowder (P,S)</b>	<b>\$22</b>
Prawn cutlets & squid poached in a classic potato, bacon & clam chowder, ciabatta toast	
<b>Stroganoff Pappardelle (G)</b>	<b>\$22</b>
Fresh pappardelle pasta, beef strips, mushrooms, garlic, onion, cream, pine nuts & parmesan cheese, sour cream	
<b>Chefs Daily Curry</b>	<b>\$22</b>
Our chefs fresh curry of the day served with fragrant rice & house made condiments	
<b>Soup of the Day</b>	<b>\$12</b>
Freshly made soup of the day, ciabatta bread & house made butter	
<b>Spiced Lamb Kofta (G)</b>	<b>\$18</b>
Grilled lamb kofta, pitta bread, herbed yoghurt, pickled slaw & romesco	

**Rustic Steak House Menu**  
**Bookings essential**  
**Phone 063880913**

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





## Rustic Steak House, Taihape

### *Entrees*

- Grilled Garlic Bread (V,G,N) \$12**  
Sliced ciabatta, confit garlic paste, dukkha, garlic oil
- Orange Prawn Skewers (S) \$17**  
Grilled prawn skewers, pickled slaw, saffron & orange sauce
- Beetroot Salad (V,N) \$15**  
Roast beetroot, goat's cheese, walnuts, rocket
- St Louis Pork Ribs (G,P) \$18**  
12h braised ribs, hunan sauce, apple slaw, ciabatta
- Chicken Wings \$16**  
Fried chicken wings, buffalo butter sauce
- Tuna Steak \$21**  
Grilled tuna, edamame beans, lime aioli, preserved lemon

### *Mains*

- Crispy Pork Belly (P) \$38**  
Confit pork belly, apple puree, quinoa croquets, broccoli, carrot
- Lamb Shank \$36**  
12H braised lamb shank, kumara mash, cream kale, red wine jus
- Fish of the day (S) \$38**  
Pan fried fresh fish, prawn skewer, coconut tagine, broccoli, lime yoghurt
- Beef Brisket (N) \$36**  
12H braised beef brisket, roast winter vegetables, onion rings, romesco, rocket
- Spiced Winter Mushrooms (VV) \$28**  
Mushroom steak, bean curd, coconut curry, sautéed greens, quinoa croquets
- Duo of Duck \$40**  
Grilled duck breast, confit duck leg croquette, edamame, kumara puree, baby beets, saffron sauce

### *Desserts*

- Chocolate Pudding (N) \$14**  
Chocolate self-saucing pudding, chocolate raspberry soil vanilla ice-cream,
- Sticky Date Pudding \$12**  
Classic steamed date pudding, salted caramel sauce, plum ice-cream
- Affrogatto \$14**  
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