

PLEASE ORDER AT THE BAR

KITCHEN MENU

Good things take time, please be patient in busy times. Relax & have a Monteith's beer.

- GF** Gluten Free
- DF** Dairy Free
- V** Vegetarian

Winter (May-Oct) 11am-9pm

WIFI
USERNAME: GUEST
PASSWORD: MONTEITHS68

WEST COAST **1868** NEW ZEALAND

MONTEITH'S

BREWING CO.

EASY EATS

Available 11am – 9pm



TRIPADVISOR FAVOURITE

BEER BATTERED FRIES **DF** **V**
 Served with garlic salt & garlic aioli.

SMALL **\$9** LARGE **\$14**



SHOESTRING FRIES **GF** **DF** **V**
 Served with garlic salt & aioli.

SMALL **\$9** LARGE **\$14**



BURDENED BEER FRIES
 Shoestring fries, slow cooked pulled beef brisket, streaky bacon, melted cheese. Drizzled with garlic butter & smothered in a rich brown gravy.

\$18



PULL APART GARLIC LOAF
 Warm locally baked Blanchfields loaf with whipped garlic butter.

\$14.5



OUR SECRET SPECIALITY

COAST FRIED CHICKEN **GF**
 Our famous Waitoa free range chicken pieces, marinated, coated and fried with ranch & smokey cola sauce.

\$17.5



ALPINE VENISON SLIDERS
 South Island denver leg medallions rolled in a juniper spice rub with aioli caramelised onion jam, blue cheese sauce & gourmet lettuce. Served as three sliders.

\$15



BLACKBALL SALAMI MEAT LOVER'S
 With Blackball salami, cabana, bacon & ham topped with BBQ sauce.

\$25



PULLED LAMB PIZZA
 Morrocan pulled lamb, streaky bacon, oregano & spinach topped with chilli jam and ranch sauce.

\$24



VEGETARIAN PIZZA **V**
 Spanish onion, chopped olives, roasted capsicum, spinach, feta topped with sweet chilli & ginger sauce.

\$20



SOMETHIN' ELSE

Available 11am – 8:30pm



BREWERS FAVOURITE

HERBERT STREET HAUL **DF**
 Fresh & locally sourced gurnard in a golden lager beer batter, dressed mesclun & beer battered fries with house tartare sauce & lemon wedge.

\$25



BREWERS BABY BACK RIBS **DF**
 Double cooked Canterbury pork ribs finished with our own Monteiths apple cider spiked BBQ sauce, served with beer battered fries.

\$26



YELLOW CURRY PRAWNS **DF** **GF**
 Prawns marinated in garlic, chilli & coriander cooked in a yellow curry sauce served with coconut scented rice and lemon.

\$21



LOCAL FAVOURITE

CLASSIC STEAK, EGGS & CHIPS **DF**
 Seared Canterbury beef fillet, two fried eggs & beer battered fries served with garlic aioli and a rich brown gravy.

\$25



SCORCHED PHOENIX BURGER
 Buttermilk free range Waitoa chicken thigh with tomato, chilli jam, pesto mayo, gourmet lettuce, streaky bacon, brie & smashed avocado inside a charcoal infused bun served with beer battered fries.

\$25



GRILLED VEGETARIAN BURGER
 Portobello mushroom, aubergine, capsicum and cheese with tomato, lettuce, beetroot relish and smashed avocado in a foccacia bun served with beer battered fries and aioli.

\$25



MEXICAN STREET CORN SALAD **GF**
 Char-grilled corn, Mexican beans and feta, served with toasted tortilla and smokey yoghurt. Add chicken or beef brisket for an extra \$6

\$17



THAI CHICKEN SALAD **GF**
 Free range Thai marinated chicken breast served with mesclun, toasted cashews, garnished with carrot, red onion and tomato, topped with honey and avocado dressing.

\$24



CHICKEN CAESAR SALAD **GF**
 Crispy chicken with streaky bacon, croutons, shaved parmesan & cos lettuce dressed in our own caesar dressing.

\$21



SOMETHIN' MORE

Available 4pm – 8:30pm



AKAROA SALMON FILLET **GF**
 Oven baked with pea & parmesan puree, steamed greens, roasted cherry tomatoes & drizzled in a lemon and yoghurt dressing.

\$32



SOUTH ISLAND LAMB RACK **GF**
 300grams of Seared Canterbury lamb rack with orange kumara roasted in duck fat, cauliflower & cumin coulis with candied yams & a jack daniels whisky glaze.

\$36



SEARED CANTERBURY BEEF FILLET **GF**
 200 grams of beef fillet with confit duck fat potatoes, creamy sweet corn puree, steamed greens and topped with caramelised onion jam with your choice of rich gravy or blue cheese sauce.

\$36



DESSERT

Available 11am – 9pm

CARAMILK CHEESECAKE
 Creamy caramilk infused cheesecake, topped with a caramilk ganache & served with Kapiti ginger nut icecream and caramel sauce.

\$14



STICKY DATE PUDDING
 Warmed and smothered in caramel sauce, served with chantilly cream & Kapiti vanilla bean icecream.

\$13



DARK GHANA LAVA CAKE **GF** **DF**
 Whittakers dark ghana infused rich chocolate lava cake with Kapiti vanilla bean ice cream & berry compote.

\$14



LEMON MERINGUE PIE
 Baked lemon custard dessert topped with a toasted billowy Italian meringue, with lemon curd and chantilly cream.

\$13



BAKED ALASKA TOPPED WAFFLE
 Kapiti ice cream inside Italian meringue on top of a crunchy sweet waffle covered in caramilk ganache & Chocolate sauce, with berry coulis.

\$14

