



BRONCOS

STEAK HOUSE

**CHECK OUT OUR
CHEF'S DAILY
SPECIALS**

Please make sure your waitress is aware of any allergies or intolerances. Dairy free & vegan options on request. Any deep fried dishes are prepared in oil that may contain traces of gluten.

BREADS

TRIO OF BREADS & DIPS

Homemade focaccia, wholemeal & plain bread with olive oil & balsamic vinegar, garlic butter & salmon spread.

\$14.90

HOT BREAD COBBS

Homemade plain or wholemeal, served with your choice of garlic, herb or plain butter.

\$8.90

ENTRÉES

SEAFOOD CHOWDER

A creamy blend of fresh New Zealand seafood.

\$13.90

SOUP OF THE DAY (GF)

Chef's choice.

\$8.90

SHRIMP & AVOCADO COCKTAIL

Served on a bed of lettuce with our Chef's own seafood sauce.

\$15.90

PIGS CAN SWIM

Sautéed scallops wrapped in bacon, served on rice in a garlic cream sauce.

Entree: **\$17.90** Main: **\$27.90**

PACIFIC COAST OYSTERS

"Au Naturele"

1/2 doz **\$22.90** 1 doz **\$39.90**

Battered or Kilpatrick

1/2 doz **\$23.90** 1 doz **\$41.90**

FRESH MADE CREPES

Your choice of chicken and mushrooms, seafood or vegetarian filling, served on rice with grilled cheese.

Entree: **\$15.90** Main: **\$26.90**

KING PRAWNS

1/2 dozen shelled King Prawns, pan fried in cream and garlic butter.

Entree: **\$17.90** Main: **\$27.90**

CRUMBED FISH FILLETS

Crumbed NZ Hoki fried and served with petite salad and sauce tartare.

\$9.90

FETTUCCINE

Choice of seafood, chicken and mushroom or vegetarian in a creamy pasta sauce.

\$15.90

CRUMBED CAMEMBERT

Pieces of creamy camembert crumbed and deep fried, served with a petite salad with plum or apricot sauce.

\$13.90

BABY BACK RIBS

Pork spare ribs slow cooked in a rich honey soy BBQ sauce.

\$14.90

MINI SPRING ROLLS

Vegetable spring rolls served with sweet chilli and soy dipping sauce.

\$9.90

TASTING PLATTER FOR 2

A selection of tasty morsels for you to enjoy, served with a selection of dipping sauces.

\$18.90

SEAFOOD PLATTER FOR 2

Selection of seafood bites served with a petite salad & selection of sauces.

\$23.90

MAIN COURSES

CHICKEN

FARMHOUSE CHICKEN (GF)

Whole plump chicken breast stuffed with feta, spinach and bacon, oven baked, rested on creamy kumara mash topped with a red wine jus, served with a fresh salad.

\$31.90

CHICKEN SCHNITZEL

Crumbed chicken breast with plum or apricot sauce, fresh green salad and fries.

\$25.90

SWEET CHICKEN CURRY (GF)

Tender chicken breast pieces with capsicum bound in a sweet coconut curry sauce. Served with rice, salad and pappadum (mild).

\$25.90

PORK

BRAISED SAUSAGES AND ONIONS

Pure Pokeno pork sausages topped with sautéed onions and gravy on mashed potatoes and vegetables.

\$25.90

ROAST PORK

Tender leg of pork served with crackling, apple sauce and vegetables of the day.

\$27.50

PORK BELLY

Slow roasted, lovingly drizzled with a red wine jus, served with vegetables or salad and fries with crackling.

\$29.90

LAMB

LAMB SHANKS

Braised in a rich tomato, onion and fresh herb gravy with mashed potatoes and vegetables.

1 shank **\$26.50**

2 shanks **\$32.50**

SEAFOOD

GRIZZLY'S CATCH (GF)

Fresh local fish of the day cooked to your preference: pan fried, battered, crumbed or poached.

\$29.90

FISHERMAN'S CATCH

Scallops, mussels, squid rings and crumbed fish with fresh green salad and fries.

\$27.90

PRAWN CUTLETS

Butterfly cut, crumbed and deep fried with fresh green salad and fries.

\$27.90

SALMON

SALMON STEAK (GF)

Fresh salmon, oven baked topped with hollandaise sauce.

\$32.90

SALMON & CREAM CHEESE SALAD (GF)

Smoked South Island King Salmon, cream cheese and crushed capers, tossed with fresh green salad and drizzled with thousand island sauce to finish.

\$23.90

PASTA

LASAGNE

Layered minced beef, pasta and cheese with fresh green salad

\$24.90

FETTUCCINE

Choice of seafood, chicken and mushroom or vegetarian in creamy pasta sauce with a fresh green salad.

\$26.90

PTO for delicious TEX MEX options

Please inform your waitress if you have limited dining time.
A 10% surcharge will apply on Statutory Holidays.



BRONCOS STEAK HOUSE

**CHECK OUT OUR
CHEF'S DAILY
SPECIALS**

Please make sure your waitress is aware of any allergies or intolerances. Dairy free & vegan options on request. Any deep fried dishes are prepared in oil that may contain traces of gluten.

MAINS CONTINUED

TEX MEX

BRONCO BURGER

Our famous gigantic burger with everything.
(**WARNING:** For large appetites only - order with extreme caution!) **\$27.90**

EL BURRITO GRANDE

Flour tortillas filled with chicken or beef, cheese, capsicum, and onion. Garnished with a tomato salsa and sour cream (mild, medium or hot). Served on rice with fresh green salad **\$27.90**

SIZZLING FAJITAS

Marinated strips of beef or chicken with onion and capsicum, all pan fried in garlic on a sizzling platter with warm tortillas, salsa, sour cream, cheese, tomato and lettuce (mild, medium or hot). **\$28.90**

WEINER SCHNITZEL

Crumbed slices of scotch fillet, brown onion sauce and fresh green salad with fries. **\$27.90**

BABY BACK RIBS

Pork spare ribs slow cooked in a rich honey soy BBQ sauce. Served with fresh green salad and fries. **\$29.90**

STEAKS

The best steaks in town . . all grilled and seasoned to your liking and served with fresh green salad and fries or garden fresh vegetables.

COYOTE SPECIAL (GF)

Over 300gm of tasty rump steak, marinated with care and grilled to perfection. **\$32.90**

NEWYORK SIRLOIN (GF)

Thick cut 300gm prime aged sirloin steak. **\$36.90**

DESPERADO (GF)

Over 250gm of prime scotch fillet. **\$36.90**

BEEF & REEF

Grilled to perfection, topped with three king prawns, shrimps and our all time famous Broncos sauce. **\$39.90**

THE FAMOUS RUSTLER (GF)

A generous portion of juicy eye fillet wrapped in streaky bacon. **\$39.90**

CARPET BAG (GF)

Choice eye fillet stuffed with Pacific Oysters. **\$39.90**

T-BONE (GF)

400g of both eye fillet and sirloin, grilled on the bone, for the larger appetite. **\$41.90**

BRONCO RIB (GF)

Over half a kilo of prime beef rib eye on the bone. **\$44.90**

SAUCES

Mushroom, Pepper, Red Wine Jus, Broncos Sauce, Garlic Butter, Bearnaise, Aioli, Sweet Chilli, Spiced Apricot, Spiced Plum. **\$2.90**

VEGETARIAN

VEGETARIAN CREPES

Freshly made herb crepes filled with a vegetable selection served with fresh green salad. **\$25.90**

VEGETARIAN FETTUCCINE

A selection of vegetables served in a creamy pasta sauce with a fresh green salad. **\$25.90**

SIDE ORDERS

Sautéed mushrooms, tomatoes or onions. **\$5.90 EACH**
Free range eggs cooked or to order. **\$2.00 EACH**
Fresh Garden vegetables. **\$8.90**

Fresh side salad. **\$5.90**
Crisp onion rings, battered and deep fried. **\$5.90**

POTATO SIDE ORDERS

Bowl of chunky fries. **\$5.90**
Bowl of kumara chips. **\$6.90**
Bowl of potato wedges with sour cream and sweet chilli sauce. **\$6.90**

Mashed potatoes with gravy. **\$6.90**
Scallop potatoes with creamy cheese, ham and diced onion. **\$6.90**

(GF) - Gluten Free can be served if requested.

Please inform your waitress if you have limited dining time.
A 10% surcharge will apply on Statutory Holidays.

ONE ACCOUNT PER TABLE.

Please arrange separate payments at your table
before approaching cashier.

