

THE BEST MEAL DEAL IN TOWN IS HERE!

Dining Value over:

\$900.00

Broncos Card

YOU MAY CHOOSE ONLY ONE ITEM FROM A OR B OR C OR D PER VISIT \$40

A

FREE - TWELVE DINNER MAIN COURSES

You and your guest are invited to enjoy one complimentary Dinner Main Course when a second Dinner Main Course is purchased, up to twelve times



FREE - TWELVE LUNCHES \$19.50

You and your guest are invited to enjoy one complimentary Lunch chosen from our special luncheon menu, up to twelve times. Lunch hours from 11.00 am to 5.00pm, seven days.



FREE - 24 DESSERTS AND COFFEES

You and your guest are invited to enjoy Complimentary Dessert and Coffee for two, with the purchase of two Dinner Main courses up to twelve times.



FREE - TWELVE BOTTLES OF WINE

You and your guest are invited to enjoy one complimentary Bottle of Wine when purchasing two dinner main courses, up to twelve times. Maximum value \$25.00 per visit.



STREETH STREET

TRIO OF BREADS & DIPS

MENU

Homemade Focaccia, Wholemeal & Plain Bread with olive oil & balsamic vinegar, garlic butter & salmon spread

MAIN COURSE

FARMHOUSE CHICKEN

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

LAMB SHANK

Braised in rich gravy with tomato, onions and fresh herbs, served with salad & fries or vegetables.

GRIZZLY'S CATCH (Fish of the Day)

Cooked to your liking with salad and fries.

FETTUCCINE

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

FISHERMAN'S CATCH

Crumbed scallops, mussels, squid rings and fish pieces with fresh green salad and fries.

CHICKEN SCHNITZEL

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

ROAST TURKEY

Traditional stuffed roast turkey served with gravy, vegetables of the day and cranberry jelly.

ROAST PORK

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

PORK BELLY

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

FETTUCCINE BOLOGNESE

Broncos spin-off of Spaghetti Bolognese, served with fresh green salad.

EL BURRITO GRANDE

Flour tortilla filled with sautéed chicken or beef, cheese, capsicum & onion, garnished with salsa and sour cream (mild medium or bot)

COYOTE SPECIAL

Over 300 grams of tasty rump steak, marinated with care and grilled to perfection.

NEW YORK SIRLOIN

Thick cut 300 gram prime aged sirloin steak.

HAM STEAK

Thick cut ham steak topped with grilled pineapple and homemade Hawaiian sauce.

SURF N' TURF

A select piece of scotch fillet steak topped with a generous layer of seafood mornay.

THE FAMOUS RUSTLER

A generous portion of juicy eye fillet wrapped in streaky bacon.

DESPERADO

Over 250 grams of prime scotch fillet

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

DESSER

STRAWBERRIES & CREAM BRANDY SNAPS & CREAM

ICE CREAM SUNDAE, PAVALOVA
CARAMEL & WALNUT BROWNIE, WITH
BUTTERSCOTCH SAUCE

\$58
PER PERSON

MENU B

STARTER

TRIO OF BREADS & DIPS

Homemade Focaccia, Wholemeal & Plain Bread with olive oil & balsamic vinegar, garlic butter & salmon spread

PRITITION .

SEAFOOD CHOWDER

A creamy blend of fresh New Zealand seafoo

SOUP OF THE DAY

Chef's choice (changes daily).

SHRIMP & AVOCADO COCKTAIL

Served on a bed of lettuce with our Chefs' own

PRAWN CUTLETS

Crumbed and deep fried served on a petite salad wit

MINI SPRING ROLLS

Vegetable filled spring rolls served with a sweet chilli dinning sauce.

CHICKEN & MUSHROOM FETTUCCINE

in a creamy pasta sauce.

CRUMBED CAMEMBERT

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

MAIN COURSE

FARMHOUSE CHICKEN

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GRIZZLY'S CATCH (Fish of the Day)

Cooked to your liking with salad and fries.

FISHERMAN'S CATCH

Crumbed scallops, mussels, squid rings and fish pieces with fresh green salad and fries.

ROAST PORK

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

ROAST TURKEY

Iraditional stuffed roast turkey served with gravy vegetables of the day and cranberry jelly.

EL BURRITO GRANDE

Flour tortilla filled with sautéed chicken or beef, cheese, capsicum & onion, garnished with salsa and sour cream (mild, medium or hot).

CHICKEN SCHNITZEL

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

LAMB SHANK

Braised in rich gravy with tomato, onion and fresh herb gravy with mashed potato and vegetables of the day.

PORK BELLY

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

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ICE CREAM SUNDAE, PAVALOVA
CARAMEL & WALNUT BROWNIE, WITH
BUTTERSCOTCH SAUCE

ASK YOUR

WAITRESS

BOOK NOW!



