



# 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.

**\$15.90**

### 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.

**\$15.90**

### SOUP OF THE DAY (GF)

Chef's choice.

**\$9.90**

### SHRIMP & AVOCADO COCKTAIL

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

**\$16.90**

### MAC & CHEESE

Homemade Broncos version of the classic cheesy pasta with ham and onion.

**\$13.90**

### PACIFIC COAST OYSTERS

"Au Naturel"

1/2 doz **\$23.90**

1 doz **\$41.90**

Battered or Kilpatrick

1/2 doz **\$24.90**

1 doz **\$43.90**

### FRESH MADE CREPES

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

Entree: **\$16.90**

Main: **\$28.90**

### KING PRAWNS

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

Entree: **\$18.90**

Main: **\$29.90**

### 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.

**\$17.90**

### CRUMBED CAMEMBERT

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

**\$15.90**

### BABY BACK RIBS

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

**\$16.90**

### MINI SPRING ROLLS

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

**\$10.90**

### TASTING PLATTER FOR 2

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

**\$23.90**

### SEAFOOD PLATTER FOR 2

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

**\$26.90**

## MAIN COURSES

### CHICKEN

#### FARMHOUSE CHICKEN (GF)

Whole plump chicken breast wrapped in streaky bacon topped with grilled cheese & crispy onion rings on top of sautéed mushrooms & drizzled with bbq sauce.

**\$33.90**

#### 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.

**\$32.90**

### LAMB

#### LAMB SHANKS

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

1 shank **\$28.90**

2 shanks **\$37.90**

### SEAFOOD

#### GRIZZLY'S CATCH (GF)

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

**\$32.90**

#### FISHERMAN'S CATCH

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

**\$28.90**

#### PRAWN CUTLETS

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

**\$28.90**

### SALMON

#### SALMON STEAK (GF)

Fresh salmon, oven baked topped with hollandaise sauce.

**\$34.90**

#### 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.

**\$25.90**

### 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.

**\$28.90**

**PTO for delicious TEX MEX options**

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





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SPECIALS**

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## MAINS CONTINUED

### TEX MEX

#### BRONCO BURGER

Our famous gigantic burger with everything.

(**WARNING:** For large appetites only - order with extreme caution!) **\$28.90**

#### 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

**\$28.90**

#### 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).

**\$29.90**

#### WEINER SCHNITZEL

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

**\$28.90**

#### BABY BACK RIBS

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

**\$33.90**

## 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.

**\$34.90**

#### NEWYORK SIRLOIN (GF)

Thick cut 300gm prime aged sirloin steak.

**\$38.90**

#### DESPERADO (GF)

Over 250gm of prime scotch fillet.

**\$38.90**

#### SURF & TURF

250 grams of prime scotch topped with a generous portion of our famous seafood chowder.

**\$42.90**

#### 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.

**\$43.90**

#### BRONCO RIB (GF)

Over half a kilo of prime beef rib eye. Even bigger!

**\$46.90**

## SAUCES

Mushroom, Pepper, Red Wine Jus, Garlic Butter, Aioli, Sweet Chilli, Spiced Apricot, Spiced Plum. **\$3.90**

## 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.

**\$6.90 EACH**

Free range eggs cooked or to order.

**\$2.00 EACH**

Fresh Garden vegetables.

**\$10.90**

Fresh side salad.

**\$6.90**

Crisp onion rings, battered and deep fried.

**\$6.90**

## POTATO SIDE ORDERS

Bowl of chunky fries.

**\$6.90**

Bowl of kumara chips.

**\$7.90**

Bowl of potato wedges with sour cream and sweet chilli sauce.

**\$8.90**

Mashed potatoes with gravy.

**\$7.90**

Scallop potatoes with creamy cheese, ham and diced onion.

**\$7.90**

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

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**ONE ACCOUNT PER TABLE.**

Please arrange separate payments at your table  
before approaching cashier.

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