

@ustin92

RESTAURANT

Welcome to @ustin92. The name you ask? Quite simply my surname & 92, the year culinary fun began in the kitchen. Our menu? Simply stripped back classics, refined & twisted for you to enjoy.
Enough reading "Lets Eat"- Craig

@ustin92 Lunch Menu

@USTINS PORK SCHNITZEL

Crumbed with our own seasoning's then flash fried and flash baked. Served with your choice of rich onion jus, apple spiced sauce or Hickory swirl. Served with farmhouse slaw & rosemary garlic fries

\$26

HOUSE BEER BATTERED F.O.D

*Market fish served with farmhouse slaw, tartare cream & L&P fries.
(Gluten & dairy friendly option)*

ONE PIECE \$26 TWO PIECE \$38

@USTIN FRIED CHICKEN BITES

Chicken breast strips fried with our own crispy southern style coating. Served on greens with creamy garlic dipping sauce.

\$18

with rosemary garlic fries \$24

OPEN STEAK SANDWHICH

Seared beef strips, smokey cheese, onion jam, tomato & greens loaded on french bread with hickory & aioli swirl. Served with rosemary garlic fries.

\$25

CREAMY VEGE FETTUCCINE

Garlic, shallots, pumpkin, baby spinach, peppers & cherry tomatoes engulfed in a mild curry coriander cream sauce. Topped with parmy cheese.

\$22

B.L.T CLUB SANDWHICH

Manuka streaky bacon, fresh slice tomato, mesculin greens & smokey cheese. Thick cut toasted bread aioli mayo. Served with rosemary garlic fries.

\$21

CREAMY PRAWN PIATTO

Cutlets seared with mild curry, coriander, shallots & garlic. Tossed in fettuccine pasta, fresh lemon.

\$24

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Entree/Sharing

BEER BATTERED ONION RINGS **\$14.50**

*Dusted with Cajun spices. Swirled with house made aioli. (10 per serve)
(Dairy friendly)*

TRADITIONAL **\$15**

French style sliced Garlic Baguette. (Dairy friendly)

BLUE MUSHROOM POPPERS **\$16**

*Oven baked button mushrooms, creamy blue vein, thyme & baby spinach.
Blistered cherry toms and balsamic syrup. (Gluten friendly)*

S & P SQUID **\$18**

*In house seasoned squid strips flash fried and drizzled with @ustins
mild tang chilli, lime mayo. (Gluten friendly)*

@USTIN'S SMOKED VENISON **\$18**

*Venison medallions resting on mesculin with sweet balsamic onion jam,
roasted peppers, toasted nuts & feta crumbs. (Gluten friendly)*

CREAMY PRAWN PIATTO **\$19**

*Cutlets seared with mild curry, coriander, shallots & garlic.
Tossed in fettuccine pasta, fresh lemon.*

ADD A SIDE OPTION

Potato mash side - \$5

Fries - Bowl \$9

Fries - Side \$5

@ustins salad side \$7

@ustins Vege side \$7

SAUCE'S/GRAVY/AIOLI \$3

OTHER SIDES ARE AVAILABLE ON REQUEST.

Childrens Menu

\$15.50

5 crispy chicken nuggets & chips

3 battered mini hot dogs & chips

Kids mini roast (Gluten & Dairy friendly)

Mains

@USTIN LAMB ROAST

Potato roasties, kumara, carrots, pumpkin & peas. Mint sauce, roast pan gravy crispy parsnip crisps. (Gluten & Dairy friendly)

Regular \$26.50 Large \$36.50

CREAMY VEGE FETTUCCINE

Garlic, shallots, pumpkin, baby spinach, peppers & cherry tomatoes engulfed in a mild curry coriander cream sauce. Topped with parmy cheese.

\$29

SMOKED VENISON & MUSHROOM RISOTTO

House smoked venison, garlic & thyme cream risotto, baby spinach. Sweet onion jam baked field mushroom parmy cheese.

\$34

SOUTHERN STYLE PORK BELLY

BBQ style flavours with fried agrias, cheddar cream. Crispy butter corn cobbettes. Served with house salad.

\$37

FISH OF THE DAY

We will let you know today's option.

\$P.O.A

CRISPY SKIN SALMON

Fillet served on potato & herb rosti, wilted greens & sauteed peppers. Blistered cherry tom's, fried capers, balsamic reduction & fresh lemon. (Gluten & Dairy friendly)

\$38

DUCK CONFIT

Twice cooked with garlic thyme & wine. Served on creamy potato mash, roasted carrots, pumpkin & wilted greens. Rich duck fat gravy. (Gluten & Dairy friendly)

\$38.50

@USTIN FRIED CHICKEN

Chicken breast strips fried with our own crispy southern style coating served with farmhouse dressed coleslaw, beer battered onion rings, creamy potato cheese mash & house gravy for dipping.

\$39

BEEF SIRLOIN

300gm's cooked to your liking served on creamy potato mash, sauteed spiced butter cabbage, baked blue vien mushrooms & blistered summer tom's. Finished with a rich onion beef jus. (Gluten & Dairy friendly)

\$44

Please note our kitchen is not a Gluten Free preparation area. Although all care is taken there may be traces of gluten, nuts, dairy and seafood.

If you have severe allergies please discuss this prior to ordering.

Desserts

CHOCOLATE TORTE

A moist chocolate cake with an indulgent chocolate topping and a light chocolate mousse layer. Served with whipped cream. A choco finisher. (Gluten friendly)

\$13.50

ICE CREAM SUNDAE

Vanilla ice cream with your choice of toppings.

Chocolate, strawberry, caramel, passion fruit.

Served with whipped cream, chopped nuts & wafers. (Gluten friendly)

Small \$8.00 Large \$13.50

@USTINS BANOFFEE WAFFLES

Fried until golden, rolled in cinnamon sugar, fresh sliced banana, caramel syrup.

Whittakers chocolate shavings with ice cream & whipped cream.

\$15

LIMONCELLO TIRAMISU

Veneto soaked lady fingers layered with mascapone lemon curd vanilla cream. Limoncello drizzle ice cream & cream.

\$15

MANGO BURST MERINGUE NEST

House made mango sorbet, crunchy meringue with chocolate crumbs, caramelized walnuts

Passion couli toasted coconut thread & whipped cream. (Gluten friendly and Dairy friendly option)

\$15

AFFOGATO

Espresso Coffee & ice cream. Finished with whipped cream.

\$ 12

LIQUEUR AFFOGATO

Liqueur of your choice, Espresso Coffee & ice cream. Finished with whipped cream.

Some suggestions are Cointreu, Frangelico, Baileys, Kahlua, Drambie and Whiskey.

\$17.90