

@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

Entree/Sharing /Light Meals

TRADITIONAL <i>French style sliced Garlic Baguette. (dairy friendly)</i>	\$14
BEER BATTERED ONION RINGS <i>Dusted with cajun spices. Swirled with housemade aioli. (10 per serve) (dairy friendly)</i>	\$14.50
@USTIN'S RUSTIC CHEESE ROLL'S <i>Twin baguette's filled with cream cheese, blue vien, mushroom & baby spinach.</i>	\$15
MUSSEL KIRKPATRIC SHOTS <i>6 green lipped mussels, Manuka bacon, mild chilli & parmey cheese chased by Virgin Mary tomato shot. (gluten friendly)</i>	\$15.50
COCONUT PRAWN PIATTO <i>Cutlets seared with mild curry spices & coconut cream. Tossed in fettuccine pasta and fresh lemon. (dairy friendly)</i>	\$17.50
S & P SQUID <i>In house seasoned squid strips flash fried and drizzled with @ustins mild tang chilli, lime mayo. (gluten friendly)</i>	\$18
BEEF BELLY SLIDERS-(3) <i>@ustins slow braised brisket, sweet onion, ranchslaw & smokey cheese between mini burger buns.</i>	\$22
@USTIN'S SMOKED VENISON BITES -(3) <i>Venison medallions resting on mini potato herb rostis, sweet onion jam, roasted peppers, toasted nuts & feta crumbs. Finished with spice scent blueberry chocolate coulis.</i>	\$24

ADD A SIDE OPTION

*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.



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 \$36.00

HOUSE BEER BATTERED F.O.D

Market fish served with farmhouse slaw, tartare cream & Lemon & pepper fries. (gluten & dairy friendly option)

ONE PIECE \$26.00 TWO PIECE \$37.50

MUSHROOM TANDORI

Indian infused topped with our Dukkah blend. Served on white rice, sweet chilli salad greens, mango & toasted cashews. (gluten & dairy friendly)

\$25.50

SEAFOOD CHOWDER

Market fish, marinara, prawns & mussels engulfed in a lemon & dill cream. Served in a crusty cob bread bowl. (gluten friendly option)

\$27.00

@USTINS FRIED CHICK MAC & CHEESE

Seasoned fried chicken strips resting on creamy herb & cheese mac sauce. Served with garlic bread.

\$28.50

Childrens menu

\$15.50

5 crispy chicken nuggets & chips

3 battered mini hot dogs & chips

Kids mini roast (gluten & dairy friendly)

Kids fish & chips



SMOKEY BBQ PORK DRUM

Oven baked pork drumstick with our hickory blend bbq sauce. Served on smashed cheddar cheese agrias with house ranchslaw. (gluten & dairy friendly option)

\$34.00

@USTIN'S WINTER BELLY OF BEEF

Slow braised with ruby wine, paprika and fennel. Served on potato mash, field mushrooms & parsnip rounds. Accompanied by blue cheese toast & rosemary fired belly pan jus. (gluten & dairy friendly option)

\$36.50

CURRY BRAISED LAMB SHANK

Served on creamy potato mash with oven baked carrots, curry mint gravy, pea puree & parsnip crisps. (gluten friendly)

\$35.00

COCONUT FISH & PRAWNS

Seared market fish with poached prawns coconut curry cream. Served on white rice, sweet chilli salad greens, mango & toasted nuts. (gluten & dairy friendly)

\$37.00

@USTIN'S WELLY CHICKEN

Oven baked breast stuffed with subtle mustard infused mushroom duxelles. Served on smash roasted agrias, wilted spinach with bacon cream & puff pastry hat. (gluten friendly option)

\$39.50

STEAK DIANE & CHIPS

300grm sirloin cut cooked to your liking Makikhi fries, beer battered onion rings with creamy Diane pepper sauce.

\$42.00

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

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 option)

SMALL \$7.00 REGULAR \$13.50

WINTER WARM GINGER CAKE

Light & fluffy subtle sweet ginger with butterscotch sauce. Served with vanilla ice cream ginger nut crumbs & whipped cream.

\$15

BERRY BURST MERINGUE NEST

Berry sorbet, crunchy meringue with mint chocolate crumbs, caramelized walnuts Passion couli toasted coconut thread & whipped cream. (gluten friendly dairy friendly option)

\$15.90

@USTIN'S CHURRO'S

Choux pastry fingers, fried until golden served with cinnamon sugar dust, duo dipping sauces of hershey's chocolate & baileys cre'me.

\$16

AFFOGATO

Espresso coffee & ice cream. Finished with whipped cream.

\$11

LIQUEUR AFFOGATO

Liqueur of your choice, espresso coffee & ice cream. Finished with whipped cream.

Some suggestions are Cointreu, Frangelico, Baileys, Kahlua, Drambuie, Whiskey.

\$17.90