

@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

Lunch Menu

Available Lunch Only 11.30am till 2pm

@USTINS MILFORD HAND CUT FRIES

Canola fried, tossed with fresh garlic, paprika & rosemary. Served with creamy garlic aioli.

(Gluten friendly dairy friendly)

\$10

PESTO CHEESE BREAD

French style sliced Garlic Baguette with basil pesto spread & cheddar cheese.

\$10

THE GARDENERS BACON-STYLE EGG BENNY

Potato & herb rosti with mesclun greens, baked mushrooms with manuka bacon & free range poached egg, aioli mayo. (Gluten friendly dairy friendly)

\$17

KARAAGE CHICKEN

Fresh marinated skinless chicken breast chunks, coated in a seasoned Karaage Style ruffle breader.

Served on greens with honey soy dipping sauce.

\$18

Add hand cut fries + \$4

@USTINS SALAD

Salad greens, cherry toms, roasted red peppers & croutons with feta, pumpkin & rosemary baked mushrooms. Sweet balsamic dressing. (Gluten friendly dairy friendly)

\$21

Add grilled chicken + \$7

HOT ROAST LAMB CLUB SANDWICH

Succulent lamb, cheddar cheese, greens, onion jam relish between thick cut toasted bread. Served with hand cut fries.

\$23

PORTUGUESE PRAWNS

Sauteed prawns mild Peri Peri seasonings coconut cream. Served on steamed rice with fried red onions & fresh lemon. (Gluten friendly)

\$23

OPEN STEAK SANDWICH

Seared beef strips, smokey cheese, sweet onion, beetroot & greens loaded on french bread with hickory & aioli swirl. Served with hand cut fries.

\$25

Childrens menu

\$15.50

5 crispy chicken nuggets & chips

3 battered mini hot dogs & chips

Kids mini roast (gluten & dairy friendly)

Kids fish & chips

Entree/Sharing

TRADITIONAL	\$14
<i>French style sliced Garlic Baguette. (dairy friendly)</i>	
ADD BASIL PESTO & MELTED CHEDDER +	\$2
BEER BATTERED ONION RINGS	\$14.50
<i>Dusted with cajun spices. Swirled with housemade aioli. (10 per serve) (dairy friendly)</i>	
CRUMBED GOUDA CHEESE BITES	\$16
<i>Irresistible bites with a crunchy exterior and a soft creamy interior. Bursting with rich Gouda cheese. Served with spiced plum sauce.</i>	
S & P SQUID	\$18
<i>In house seasoned squid strips flash fried and drizzled with @ustins mild tang chilli. lime mayo. (gluten friendly)</i>	
KARAAGE CHICKEN	\$18
<i>Fresh marinated skinless chicken breast chunks coated in a seasoned Karaage Style ruffle breader. Served on greens with honey soy dipping sauce.</i>	
PORTUGUESE PRAWNS	\$19
<i>Sauteed prawns mild Peri Peri seasonings coconut cream. Served on steamed rice with fried red onions & fresh lemon. (Gluten friendly)</i>	

Mains

@USTIN LAMB ROAST	
<i>Potato roasties, kumara, carrots, pumpkin & peas, mint sauce, roast pan gravy and topped with crispy parsnip crisps. (gluten & dairy friendly)</i>	
Small \$26.50	Large \$37
HOUSE BEER BATTERED F.O.D	
<i>Market fish served with farmhouse slaw, tartare cream & Lemon & pepper fries. (gluten & dairy friendly option)</i>	
ONE PIECE \$26	TWO PIECE \$38
@USTINS SALAD	
<i>Salad greens, cherry toms, roasted red peppers & croutons with feta, pumpkin & rosemary baked mushrooms. Sweet balsamic dressing. (Gluten friendly dairy friendly)</i>	
	\$21
ADD BACON +	\$5
ADD GRILLED CHICKEN +	\$7

CHASSEUR CHICKEN & MUSHROOM FETTUCINE

Creamy pasta with wine, garlic, herbs & shallots. Served with parmesan cheese.

\$29

@USTINS BEEF SCHNITZEL

Crumbed with our own seasoning then flash fried and flash baked. Served with creamy mushroom sauce, farmhouse slaw & Makikhi fries.

\$30

SMOKED VENISON & MUSHROOM RISOTTO

House smoked venison, garlic & thyme cream risotto, baby spinach, fried shallots, baked field mushroom parmesan cheese.

\$33

GRILLED LIME PORK

*250gm's marinated with fresh lime & garlic sliced & served on coconut rice with mango & dukkah salad greens. Topped with fresh avocado salsa.
(gluten & dairy friendly)*

\$35.50

NAPOLITA CHICKEN

Breast fillets oven baked with rich tomato Italian flavours, bacon and parmesan cheddar topping. Served with house salad greens & Makikhi fries. (gluten friendly)

\$39

HOUSE SMOKED FISH with S & P SQUID

*Market fish is manuka smoked, seared and served on herb potato roasties with salad greens. Topped with crispy S&P squid lemon caper beurre blanc cream sauce.
(gluten & dairy friendly option)*

\$40

STEAK DIANE & CHIPS

300gm sirloin cut. Cooked to your liking with Makikhi fries, beer battered onion rings with creamy Diane mushroom sauce

\$43

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.

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)

Small \$7.00 Large \$14.50

WARM CHOCOLATE PUD

Light & fluffy chocolate pud with chocolate ganache . Served with vanilla ice cream & whipped cream.

\$15.50

LIMONCELLO CITRUS BOMB

Limoncello housemade ice cream layered goodness of meringue, cream, ice cream with lemon sauce.(gluten friendly)

\$15.50

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

AFFOGATO

Coffee & ice cream. Finished with whipped cream.

\$11

LIQUEUR AFFOGATO

*Liqueur of your choice. Coffee & ice cream. Finished with whipped cream.
Some suggestions are Cointreu, Frangelico, Baileys, Kahlua, Drambuie, Whiskey.*

\$17.90