

@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
MOROCCAN SEASONED KUMARA FRIES <i>Served with feta crumbs & yogurt lemon raita. (gluten friendly)</i>	\$14.50
LAMBS FRY STUFFED MUSHROOMS <i>Seasoned liver pate filled mushrooms oven baked with fried onions, bacon slivers & house roast lamb pan gravy. (gluten & dairy friendly)</i>	\$16.50
SHRIMP @USTINS <i>Juicy shrimp in our own thousand island dressing, served margarita style. (gluten friendly)</i>	\$17
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 rosti, sweet onion jam, roasted peppers, toasted nuts & feta crumbs. Finished with spice scent blueberry chocolate coulis.</i>	\$24

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.

@ustin⁹²

RESTAURANT

Mains

@USTIN LAMB ROAST

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

Small \$26.50 Large \$36.50

HOUSE BEER BATTERED F.O.D

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

One Piece \$26 Two Piece \$37.50

VEGE TANDORI

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

\$26.50

@USTINS BEEF SCHNITZEL

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

\$29

FRIED CHICK MAC & CHEESE

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

\$29.50

Childrens menu

\$15.50

5 crispy chicken nuggets & chips

3 battered mini hot dogs & chips

Kids mini roast **(gluten & dairy friendly)**

Kids fish & chips



GRILLED LIME PORK

250grm 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

@USTIN'S BELLY OF BEEF

Slow braised with ruby wine, paprika and fennel. Served on potato mash, field mushrooms, parsnip rounds, peas & rosemary fired belly pan jus.

(gluten & dairy friendly option)

\$37

STROGGED LAMB RUMP

*Marinated red wine and mint medallions served MR with rosemary smashed potato, field mushrooms, roasted carrots, onions & house pan gravy. Sour cream dollop. **(gluten friendly)***

\$37.50

CHICKEN CORDON

*Breast fillets oven baked with mild aromatic Cajun flavours. Resting on creamy agria mash, wilted greens & roasted peppers. Cajun bacon corn cream & pumpkin crisps. **(gluten friendly)***

\$39.50

SEAFOOD TRIO

Pan-fried market fish fillets resting on agria mash with green beans topped with a creamy shrimp & caper sauce. Finished with our in house S & P Squid strips & fresh lemon.

(gluten friendly)

\$40

STEAK DIANE & CHIPS

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

\$43

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 Large \$14

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