

NIBBLES

RUSTIC FRIES ^{V DF} With aioli and tomato sauce	\$ 7 ^{.50}	BLUE COD GOUJONS With tartare sauce and lemon	\$ 17
BEER BATTERED FRIES ^{V DF} With aioli and tomato sauce	\$ 9 .50	FLATBREADS → Tomato & Chorizo ^{GF*}	\$15 ^{.50}
GRILLED GARLIC BREAD $^{\vee}$	\$ 9 .50	→ Pesto & Parmesan ^{V GF*}	
JALAPENO POPPERS (5) $^{\vee}$	\$14 ^{.50}	FRIED CHICKEN Original nibbles (6), uncoated nibbles (6)	\$ 13
BABY BACK RIBS ^{DF GF*} ó ribs, southern style, smoky rib glaze	\$19 ^{.50}	or boneless pieces with your choice of sauce; → Teriyaki	
LEMON PEPPER SQUID ^{DF} With Nahm Jim dipping sauce	\$ 18	 Smoky BBQ Spicy Buffalo 	
MONZA NACHOS With guacamole, sour cream, jalapenos & coriander → Beef & Bean ^{GF} → Mixed Bean ^{V GF}	\$21 .50 \$19 .50	MONZA PLATTER Serves 4 to 6 people Baby back ribs, lemon pepper squid, Blue Cod goujons, pesto flatbread & Teriyaki fried chicken nibbles	^{\$} 65

- 10" \$28.50 HANDCRAFTED PIZZAS 1/2 METER \$59.50

Gluten free bases available

DUETTO GF*

Shredded smoked beef, bacon and caramalised onion with smoky BBQ sauce

STRADA GF*

Mediterranean marinated chicken, cherry tomato, red capsicum, red onion with mango chutney and coriander

VESPA GF*

Chilli chicken, cream cheese, spring onion, mozzarella, coriander and sweet chilli

BATTISTA GF*

Braised lamb, aubergine relish, braised red onion, roasted kumara and minted yoghurt

MOTO GUZZI GF*

Bacon, braised pork, ham, prosciutto, red onion, mozzarella and BBQ sauce

MASERATI GF*

Hot smoked salmon, fried capers, roasted red capsicum, lemon & bay leaf jam, salsa verde and rocket

MARGHERITA GF*

VENISON BURGER GF*

BLUE COD BURGER DF*

Mozzarella, vine ripened tomatoes and fresh basil

PAGANI V GF*

Cherry tomato, red capsicum, aubergine, black olive and salsa verde

Venison patty, smoked Havarti cheese, red onion marmalade,

lettuce, tomato, crispy shallots and dijonnaise

Crumbed Blue Cod, iceberg lettuce, red onion, pickle

Braised lamb, lamb belly bacon, whipped feta, minted

\$24.50 HANDCRAFTED BURGERS

All burgers served on glazed milk bun and with rustic fries

BEEF BURGER GF*

Prime beef patty, Swiss cheese, pickle, lettuce, tomato and mustard mayo

BRISKET BURGER DF*

Pulled beef brisket in BBQ bourbon sauce, bacon, slaw, pickle and mayo

BREAKFAST BURGER GF*

Prime beef patty, double bacon, fried egg and Béarnaise sauce

FRIED CHICKEN BURGER

Buttermilk fried chicken, avocado, bacon, lettuce, pickle and Sriracha mayo

GRILLED CHICKEN BURGER DF* GF*

Harissa grilled chicken, lettuce, tomato, mango & coriander chutney

^{\$13} DESSERTS

NEW YORK CHEESECAKE ^V

Baked caramel cheesecake, berry coulis and vanilla ice cream

DARK CHOCOLATE BROWNIE CAKE V GF

With caramel sauce, cream and vanilla ice cream

PORK BELLY BURGER ^{DF• GF•} Braised pork belly, smoked bacon, cider poached onions and apple slaw

VEGE BURGER

and tartare sauce

slaw and Tzatziki

LAMB BURGER GF*

100% plant based grilled patty, raw beetroot & carrot salad and spiced eggplant chutney

MONZA

WINE

GLASS BOTTLE

SPARKLING WINE

Brancott Estate Brut Brancott Estate Sparkling Sauvignon Blanc		150ML \$ 9 ^{.50} \$ 9 ^{.50}	\$45 \$45
CHAMPAGNE Moët & Chandon Moët & Chandon Rose Imperial Veuve Clicquot Perrier Jouet Belle Epoque Dom Pérignon		200ml ^{\$} 24	80TTLE \$98 \$125 \$120 \$350 \$400
SAUVIGNON BLANC	150ML	250мL	80TTLE
Montana 'Festival Block' (Marlborough)	\$8 ^{.50}	^{\$} 14	^{\$} 41
Stoneleigh (Marlborough)	\$9	^{\$} 15	^{\$} 43
Triplebank (Marlborough)	\$10	^{\$} 16 ^{.50}	^{\$} 48
CHARDONNAY	150ML	250ML	80TTLE
Montana 'Festival Block' <i>(East Coast)</i>	\$8 ^{.50}	^{\$} 14	^{\$} 41
Boundary Vineyards 'Tuki Tuki Road' <i>(Hawke's E</i>	Βαγ) \$10	^{\$} 16 ^{.50}	^{\$} 48
Church Road 'McDonald Series' <i>(Hawke's Bay)</i>	\$12	^{\$} 20	^{\$} 58
PINOT GRIS	150мL	250ML	80TTLE
Montana 'Festival Block' (East Coast)	^{\$8.50}	^{\$} 14	^{\$} 41
Triplebank (Marlborough)	^{\$} 10	^{\$} 16 ^{.50}	^{\$} 48
Camshorn (Waipara)	^{\$} 11	^{\$} 19	^{\$} 52
RIESLING	150ML	250мL	80TTLE
Brancott Estate (Waipara)	\$8 ^{.50}	^{\$} 14	^{\$} 41
Stoneleigh (Marlborough)	\$9	^{\$} 15	^{\$} 43

ROSÉ Brancott Estate 'Blush' (<i>East Coast</i>) Stoneleigh 'Wild Valley' (Marlborough)	150мL \$9 ^{.50} \$10	250мL ^{\$} 16 ^{\$} 16 ^{.50}	80TTLE ^{\$} 46 ^{.50} ^{\$} 48
LOW ALCOHOL WINE	150ML	250ML	BOTTLE
Brown Brothers Moscato (South Australia, 5% ABV)	\$ 8 .50	^{\$} 14	^{\$} 41
Brancott 'Flight' Sauvignon Blanc (Marlborough, 9% ABV)	\$ 8 .50	^{\$} 14	^{\$} 41
Stoneleigh Lighter Rose (Marlborough, 9.5% ABV)	\$ 8 .50	^{\$} 14	^{\$} 41
PINOT NOIR	150ML	250ML	BOTTLE
Montana 'Festival Block' (East Coast)	\$ 8 .50	^{\$} 14	^{\$} 41
Boundary Vineyards 'Kings Road' (Waipara)	\$10	\$ 16 .50	^{\$} 48
The Last Shepard (Central Otago)	^{\$} 12	^{\$} 20	^{\$} 58
SHIRAZ/SYRAH			
Jacob's Creek (South Australia)	^{\$} 9	^{\$} 15	^{\$} 43
The Last Shepard (Hawke's Bay)	^{\$} 12	^{\$} 20	^{\$} 58
CABERNET, MERLOT & BLEND	S 150ml	250ML	BOTTLE
Montana 'Festival Block' Merlot Cabernet (Hawke's Bay)	\$ 8 .50	^{\$} 14	^{\$} 41
Wyndham 'Bin 888' Cabernet Merlot (South Australia)	\$ 9 .50	^{\$} 16	\$ 46 ^{.50}
Church Road 'McDonald Series' Merlot (Hawke's Bay)	^{\$} 12	^{\$} 20	^{\$} 58

BEER & CIDER -

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TAP BEER/CIDER	GLASS
Monteith's Mid-Strength (3% ABV)	\$7
DB Export Gold	\$ 7 .50
Tiger	\$ 9 .50
DB Export 33	\$ 9 .50
Monteith's Original	\$ 9 .50
Monteith's Great Divide (Pale Ale)	\$ 9 .50
Monteith's Apple Cider	\$ 9 .50
Tuatara Hazy Pale Ale	\$ 11 .50
Heineken	\$ 11 .50
Monza Craft Beer of the Month Guest Tap	ΡΟΑ
NZ BOTTLED BEER	BOTTLE

Monteith's Wayfarer Pilsner Monteith's Radler Monteith's Summer Ale Monteith's Black Monteith's Phoenix IPA	\$8.50 \$8.50 \$8.50 \$8.50 \$8.50
Monteith's Patriot APA	\$ 8 .50

GLASS NZ CRAFT BEER

Ask staff for details on craft beers

IMPORTED BOTTLED BEER

^{\$} 9
^{\$} 9
^{\$} 9
\$ 9
\$7
^{\$} 7
^{\$} 7
\$ 0 .50
\$ 9 .50