



DINNER MENU



ENTREES

CRUNCHY GARLIC BREAD \$12

5 PIECES OF CRUNCHY CIABATTA GARLIC BREAD

LOADED GARLIC BREAD \$18

5 PIECES OF CRUNCHY CIABATTA GARLIC BREAD WITH CHEESE, BACON & AIOLI

PRawn COCKTAIL (GF*/DF*) \$16

MADE IN HOUSE WITH OUR SPECIAL MARY ROSE SAUCE

CHICKEN BURGER SLIDERS \$21

3 IN HOUSE CRUMBED CHICKEN SLIDERS WITH LETTUCE AND AIOLI

ADD SIDE OF FRIES \$6

BUFFALO CAULIFLOWER (DF*) \$14

CRISPY SEASONED CAULIFLOWER BITES, DRIZZLED WITH SPICY BUFFALO SAUCE.

GARLIC CHILLI PRAWNS (GF*) \$16

PAN-FRIED PRAWNS TOSSED WITH FRESH GARLIC AND CHILLI FLAKES

ADD TWO PIECES OF GARLIC BREAD \$5

CHICKEN GOJONS (DF*) \$15

GOLDEN CRUMBED CHICKEN TENDERLOINS DRIZZLED WITH SWEET CHILLI SAUCE.

NZ GREEN LIPPED MUSSELS (GF*)

IN A CREAMY RED PEPPER SAUCE

ENTREE SIZE \$20

MAKE IT A MAIN (LARGER PORTION WITH 2 GARLIC BREAD) \$30

THE PANTHER PLATTER (FOR 4) \$60

FISH BITES, PRAWN TWISTERS, SPRING ROLLS, ONION RINGS, FRIES & SAUCES



MAINS

CHEF'S PASTA \$29

FRESHLY COOKED PASTA SERVED IN TODAY'S CHEF-CRAFTED SAUCE. ASK WHAT'S ON TODAY. VEGETARIAN AVAILABLE.

CHEF'S SALAD (GFO*/DFO*) \$29

WHOLESOME AND DELICIOUS - CHECK WITH OUR TEAM TO SEE WHAT THE CHEF'S MADE TODAY. VEGETARIAN OPTION AVAILABLE.

CHEF'S CURRY (GF*/DF*) \$29

RICH, AROMATIC CURRY SERVED WITH FLUFFY BASMATI RICE AND CRISP PAPADUM. ASK OUR TEAM WHAT FLAVOUR'S ON TODAY.

BBQ PORK RIBS (GF*/DF*) \$36

SLOW-COOKED PORK RIBS GLAZED IN OUR ZESTY BBQ SAUCE, SERVED WITH CHUNKY FRIES AND CRISP SLAW.

PAN-FRIED SALMON FILLET (GF*/DF*) \$42

WITH CREAMY AVOCADO SAUCE AND FRESH TOMATO SALSA. SERVED WITH YOUR CHOICE OF TWO SIDES.

FISH OF THE DAY (DFO*) 1 PCE \$30
2 PCE \$36

FRESH FISH OF THE DAY IN A GOLDEN BEER BATTER, SERVED WITH TWO SIDES OF YOUR CHOICE AND HOUSE-MADE TARTARE. ASK US ABOUT TODAY'S CATCH.

CHICKEN PARMIGIANA \$37

GOLDEN PANKO-CRUMBED CHICKEN FILLET SMOTHERED IN RICH ITALIAN TOMATO SAUCE AND MELTED PARMESAN AND CHEDDAR. SERVED WITH YOUR CHOICE OF TWO SIDES.

250G RIBEYE STEAK (GF*/DFO*) \$45

TENDER RIBEYE STEAK, GRILLED TO YOUR LIKING AND SERVED WITH TWO SIDES OF YOUR CHOICE AND A SAUCE FROM THE LIST BELOW:

CREAMY MUSHROOM & THYME (GF*)

RED WINE ONION GRAVY (GF*)

HERBED GARLIC BUTTER (GF*)

PEPPERCORN SAUCE (GF*)



SIDES CHOICES - CHOOSE 2

MASH (GF*)
FRIES (GF*/DF*)
CRUNCHY POTATOES (GF*/DF*)
RICE (GF*/DF*)
2 EGGS (GF*/DF*)

GARDEN SALAD (GF*/DF*)
ZESTY SLAW (GF*/DF*)
SEASONAL GREENS (GF*)
ONION RINGS (DF*)



ADD EXTRAS

CHIPS (GF*/DF*) \$6
MASH (GF*) \$5.50
CRUNCHY POTATOES (GF*/DF*) \$7
WEDGES (DFO*) \$8
2 PIECES GARLIC BREAD \$6
GARDEN SALAD (GF*/DF*) \$7

RICE (GF*/DF*) \$5
ZESTY SLAW (GF*/DF*) \$6
SEASONAL GREENS (GF*/DFO*) \$6
BACON (2 piece) \$5
ONION RINGS (DF*) \$5
2 EGGS (GF*/DF*) \$5.50
STEAK SAUCE/GRAVY \$4

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GF* and DF* items - while we take care in our kitchen to ensure items are free from gluten and dairy, we cannot 100% guarantee this because there are allergens present in the kitchen. Please notify us of any allergies.



BURGERS



*GF BUN +\$3

PANTHERS MOUNTAIN BURGER

BEEF PATTY, CHEDDAR CHEESE, ONION RINGS, LETTUCE, TOMATO, ONION JAM & AIOLI SERVED WITH FRIES AND AIOLI

\$29

PANTHERS CAESAR BURGER

CRUMBED CHICKEN, PARMESAN CHEESE, CRISPY BACON, LETTUCE & CAESAR DRESSING SERVED WITH FRIES AND AIOLI

\$29

PANTHERS VEGETARIAN BURGER

HOMEMADE VEGE PATTY, TOMATO, FETA, HOMEMADE AIOLI AND HOUSEMADE TOMATO SAUCE SERVED WITH FRIES & AIOLI

\$29



BAR SNACKS



CHUNKY FRIES WITH AIOLI & TOMATO SAUCE

\$12

WEDGES WITH SOUR CREAM & SWEET CHILLI SAUCE

\$15

CHUNKY FRIES LOADED WITH CHEESE & BACON

\$19

WEDGES LOADED WITH CHEESE & BACON

\$22

SERVED WITH AIOLI & TOMATO SAUCE

SERVED WITH SOUR CREAM & SWEET CHILLI

PANTHERS SEAFOOD BASKET

\$23

THE PANTHER PLATTER (FOR 4)

\$60

PRAWN TWISTERS, FISH BITES, SQUID RINGS, SPRING ROLLS, FRIES & SAUCES

FISH BITES, PRAWN TWISTERS, SPRING ROLLS, ONION RINGS, FRIES & SAUCES



DESSERT



ALL \$16

RICH CHOCOLATE BROWNIE WITH WHITE CHOCOLATE

A CLASSIC CHOCOLATE BROWNIE, PERFECTLY BAKED AND SERVED WARM WITH VANILLA ICE CREAM.

PANTHERS ICE CREAM SUNDAE (GFO*/DFO*)

CREAMY KAPITI VANILLA BEAN ICE CREAM DRIZZLED WITH YOUR CHOICE OF CHOCOLATE, CARAMEL, BERRY, OR PASSIONFRUIT TOPPING, FINISHED WITH WHIPPED CREAM, SPRINKLES, AND A CRISP WAFER.

STICKY DATE PUDDING

WARM AND DECADENT, WITH BUTTERSCOTCH SAUCE & ICE CREAM.

CHEFS DECONSTRUCTED CHEESECAKE (GFO*)

LAYERS OF CREAMY CHEESECAKE SERVED IN A CHILLED GLASS, TOPPED WITH KAPITI ICE CREAM AND WHIPPED CREAM. ASK OUR TEAM ABOUT TODAY'S FLAVOUR!

CHEFS DESSERT OF THE DAY

IT CHANGES DAILY - ASK US WHAT'S TEMPTING TONIGHT!