

Welcome to
Shani's

Tuesday

4pm - late

Wednesday to Sunday

11am - late

WEEKLY SPECIALS

TUESDAY

UNLIMITED WINGS 32

Choose between Spicy Cajun or Tangy Buffalo wings.

Served with chips & salad.

(No sharing, no takeaway)

THURSDAY

UNLIMITED RIBS 42

Unlimited Legendary Ribs.

Served with chips & salad.

(No sharing, no takeaway)

WEDNESDAY MATES RATES

PANKO CRUMBED CHICKEN 22

served with chips & salad

FLAME GRILLED CHICKEN 22

served with chips & salad

TANGY BUFFALO WINGS 22

served with chips & salad

SPICY CAJUN WINGS 22

served with chips & salad

FLAME GRILLED STEAK 24

served with chips & salad

BEER BATTERED FISH & CHIPS 22

served with chips & salad

LAMB SHANK & MASH 22

HOME-MADE BEEF BURGER 22

served with chips & tomato sauce

CRISPY CORN BURGER (V) 22

served with chips & tomato sauce

ADD A SAUCE 6

creamy mushroom

peppercorn sauce

cheese sauce

ADD GARLIC BUTTER 3

ADD A FRIED EGG 2.7

ENJOY THE BEST OF BOTH WORLDS

Add Half Kilo of Ribs to any main meal for \$21.99!

SUNDAY FAMILY FEAST 109

2KG FLAME GRILLED RIBS

XXL CHIPS

4 ORIGINAL BURGERS

XXL SALAD

BREADS **BAKED** **FRESH**

BAKED BAGUETTE (serves 1-2) <i>Served with Olive Oil & Balsamic</i>	12
GARLIC BREAD (serves 1-2)	13
CHEESY GARLIC BREAD (serves 1-2)	14
CIABATTA LOAF (serves 3-4) <i>Hummus, Tapenade, Grated Parmesan & Soft Butter</i>	21

STARTERS

Chefs Choice

SALT & PEPPER CALAMARI	22.5 (GF + \$2)
<i>Tender strips of Calamari, house-made tartare sauce</i>	
SPICY CALAMARI	22.5 (GF + \$2)
<i>Tender strips of Calamari, house-made tartare sauce</i>	

GOLDEN CRUMBED MUSHROOMS (v) 17 (GF + \$2)
Local Crumbed Mushrooms, house-made tartare sauce

CRUMBED CAMEMBERT (v) 18
Creamy triangles of Camembert, Cranberry dipping Sauce.

SPICY CAJUN WINGS 18.5
Paprika roasted & tossed in Cajun seasoning. Crispy & Spicy

TANGY BUFFALO WINGS 18.5
Finished off in our Buffalo Sauce. Sweet and sticky (not spicy)

PULLED PORK CROQUETTES 19
4 Home-made croquettes. Chipotle Aioli & Mini Salad

MONSTER MIXED GRILL

SERVES 2 PEOPLE, OR 1 MONSTER

Half Kilo of flame-grilled pork ribs, 250g rump steak, two spicy chorizo sausages, garlic bread, chips, and your choice of salad or seasonal veg.

Finished with your pick of cheese, mushroom, peppercorn sauce, or garlic butter.

79

FLAME GRILLED RIBS

**OUR LEGENDARY PORK SPARE RIBS,
BASTED IN OUR SECRET BBQ SAUCE**



FULL RACK RIBS

50.9

1 Kilo of our Legendary Pork Spare Ribs.

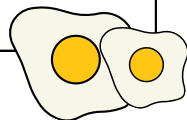
Flame-grilled and sauced to perfection. Served with your choice of chips or mash, and salad or veg.

HALF RACK RIBS

40.9

Half Kilo of our Legendary Pork Spare Ribs.

Flame-grilled and sauced to perfection. Served with your choice of chips or mash, and salad or veg.



350G HERB CRUSTED PORK CHOP

ADD FRIED EGGS
2.7 EA

Juicy, flame-grilled, herb-crusted pork chop on the bone. Served with honey-glazed carrots & a creamy garlic mashed potato.

STEAKHOUSE FAVOURITES

GRASS FED NZ BEEF, STRAIGHT FROM THE GRILL
STEAKS BASTED IN GARLIC BUTTER

200G EYE FILLET 55

Our most tender cut—lean, buttery, and melt-in-your-mouth delicious. A premium choice for true steak lovers.

Served with chips or mash and salad or veg, plus your choice of cheese, mushroom, pepper sauce, or garlic butter.

250G SCOTCH FILLET 48

400G SCOTCH FILLET (COMPLIMENTARY GARLIC BREAD WITH 400G) 70

A premium cut, perfectly suited for grilling. Tender, juicy, and full of flavour, it's the ideal choice whether you're new to steak or deciding between cuts.

Served with chips or mash, and salad or veg. Choose from cheese, mushroom, pepper sauce, or garlic butter.

300G NEW YORK STRIP 44.5

Succulent and full of flavour, the sirloin boasts a delicious strip of fat that adds richness to every bite.

Served with your choice of chips or mash, and salad or veg.

Top it off with cheese, mushroom, pepper sauce, or garlic butter.

250G RUMP STEAK 39

Full of bold, beefy flavour with a juicy, satisfying bite.

Served with your choice of chips or mash, and salad or veg. Finished with your pick of cheese, mushroom, peppercorn sauce, or garlic butter.

ENJOY THE BEST OF BOTH WORLDS

Add Half Kilo of Ribs to any main meal for \$21.99!

CHICKEN & WINGS

FLAME GRILLED CHICKEN 34.9

A lean and flavour-packed option—tender chicken breast grilled to perfection. Served with your choice of chips or mash, and salad or veg. Add a touch of indulgence with cheese, mushroom, pepper sauce, or garlic butter.

PANKO CRUMBED CHICKEN 34.9

Crispy on the outside, tender on the inside. This golden crumbed chicken breast delivers that satisfying schnitzel crunch. Served with chips or mash and salad or veg. Top it with your choice of cheese, mushroom, pepper sauce, or garlic butter.

SPICY CAJUN WINGS 34.9

Paprika-roasted and tossed in bold Cajun seasoning—crispy, spicy, and packed with flavour. Served with chips or mash and your choice of salad or veg.

TANGY BUFFALO WINGS 34.9

Paprika-roasted and finished in our house-made Buffalo sauce—tangy, sticky, and full of flavour without the heat. Served with chips or mash and your choice of salad or veg.

GRILLED CHICKEN SALAD 29.9

Tender grilled chicken breast served on a fresh garden salad, complemented with Kalamata olives, creamy feta and crispy noodles.

ELEVATE YOUR MEAL WITH LOADED FRIES *

CURLY FRIES	4.9	CHEESE & BACON	6
PULLED LAMB	7	CHEESE & MUSHROOM	6
CHEESY CHIPS	4.9		

**Upgrade the fries on your meal*

EPIC BURGERS

SERVED WITH CHIPS

TUCK INTO BURGERS MADE WITH OUR HOME-MADE PATTIES, FRESH CHICKEN AND FLAKY FISH.

THE BIG DOUBLE

33

Two juicy beef patties stacked with double cheese, pickles, lettuce, and our signature burger sauce—all tucked into a toasted bun

MUSHROOM MELT

31

*Quarter pound beef patty, creamy mushroom sauce, cheese, lettuce, tomato, in a toasted bun. **Go Big with a Double Patty \$4***

PULLED LAMB DELUXE

32 (GF+\$2)

Tender pulled lamb, slow-cooked for rich flavour, paired with creamy feta, lettuce, tomato and garlic aioli in a toasted bun.

THE TRIPLE C

33

Flame grilled Chicken, gooey wheel of fried camembert, house-made cranberry sauce - with lettuce and fresh tomato in a toasted bun.

GRILLED CHICKEN & AVO

30 (GF+\$2)

Juicy grilled chicken breast with smashed avocado, lettuce, fresh tomato, and a drizzle of sweet chilli sauce—all served in a toasted bun.

SPICY CRUNCH FRIED CHICKEN

32

Crispy crumbed chicken paired with fresh salad, cheese, and fiery jalapeños. Drizzled with smoky chipotle aioli for an extra kick.

FISHERMANS' FAVOURITE

34

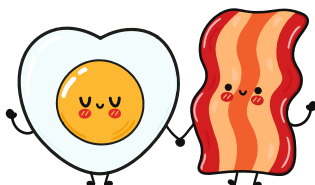
Crispy crumbed fish fillet topped with fresh lettuce, tomato, cheese, and our house-made tartare sauce.

HALLOUMI STACK (V)

30

Grilled halloumi, crispy hash brown, smashed avocado, fresh tomato, and crisp lettuce—finished with a drizzle of sweet chilli.

ADD FRIED EGGS
2.7 EA



ADD BACON
4.9

FROM THE SEA

HERB BUTTERED SALMON

42

Perfectly cooked New Zealand salmon, topped with a rich herb butter. Served on a savoury pumpkin and quinoa fritter, alongside cajun grilled broccolini and roasted vine tomatoes for a fresh, flavourful dish.

SALT & PEPPER CALAMARI

Tender calamari, hand-cut and prepared in-house, seasoned to perfection and served with our house-made tartare sauce. Served with chips or mash and salad or veg.

SMALL 32

LARGE 38

SPICY CALAMARI

Tender calamari, hand-cut and prepared in-house, tossed in bold Cajun seasoning for a kick of spice. Served with our house-made tartare sauce. Served with chips or mash and salad or veg.

(GF +\$2)

PAN SEARED SALMON SALAD

37

Delicate NZ salmon, topped with herb butter and served warm on a bed of salad. With crunchy walnuts, and our famous Shani's Salad Dressing.

PASTA

SPINACH & RICOTTA CANNELLONI (V)

32

Fresh pasta tubes stuffed with creamy spinach and ricotta, topped with rich Napolitana and cheese sauce for a flavourful, comforting dish.

Add a baked baguette for just \$6—perfect to soak up the sauce! Upgrade with grilled chicken for just \$10—a hearty addition to complete your meal.

ROASTED PUMPKIN GNOCCHI (V)

32

Deliciously soft gnocchi served in a rich roasted pumpkin sauce, with fresh baby spinach, toasted walnuts, and aromatic sage for a warm, comforting dish full of autumn flavours.

**Add a side baguette for just \$6—perfect to soak up the sauce!
Upgrade with grilled chicken for just \$10—a hearty addition to complete your meal.**

LOW N SLOW

Staff Favourite:

SLOW BRAISED LAMB SHANK

42

Fall-off-the-bone lamb shank slow-braised with honey, rosemary, and garlic, served over creamy potato mash with your choice of salad or veg.

Recommended: Add a baked baguette!

6

—perfect for soaking up every bit of flavour.

CHAR-SIU PORK BELLY

37

Tender BBQ pork belly, glazed in rich char siu sauce, served over smooth pumpkin mash and paired with a crunchy peanut coleslaw.

3 HOUR BEEF CHEEK

41

Rich, tender beef cheek slow-braised for three hours until melt-in-your-mouth perfection. Served over creamy potato mash with your choice of salad or veg—comfort food at its finest.

Recommended: Add a baked a baguette!

6

—perfect for soaking up every bit of flavour.

SIDES

SMALL CURLY FRIES	11	VEG OF THE DAY	8
LARGE CURLY FRIES	15	SIDE SAUCE	6
SIDE FRIES	7.5	<i>Creamy Mushroom</i>	
SIDE MASH POTATO	7.5	<i>Peppercorn Sauce</i>	
		<i>Cheese Sauce</i>	
		<i>Shani's BBQ Sauce</i>	
GARLIC BUTTER	3		
HOME-MADE AIOLI	3	SWEET CHILI / MAYO	2.5

DESSERTS

BANOFFEE CHEESECAKE ★ FAN FAVOURITE 17

Our house-made Banoffee Cheesecake is a crowd favourite—rich, creamy, and utterly indulgent. Layered with banana, topped with fresh whipped cream, and finished with a drizzle of brandy-caramel sauce.

STICKY DATE PUD ★ CHEFS CHOICE 17

Our house-made sticky date pudding is rich, soft, and soaked in warm caramel sauce—served with creamy custard and a scoop of vanilla ice cream. Classic comfort, done right.

RHUBARB AND APPLE CRUMBLE 17

A classic dessert done right—stewed rhubarb and apple topped with a golden, buttery crumble. Served with a scoop of vanilla ice cream and a swirl of fresh cream for the perfect finish.

BELGIAN WAFFLE 19

House-made & cooked to order. Crispy on the outside, fluffy on the inside—our golden Belgian waffle is served with vanilla ice cream, choc sauce, fresh cream, seasonal fruit, and a drizzle of maple syrup. A crowd-pleasing classic.

DEEP FRIED ICE-CREAM 16

A crispy golden shell wrapped around smooth vanilla ice cream, served on a bed of chocolate soil and finished with warm chocolate sauce. Hot, cold, crunchy, creamy.

CHOCOLATE LAVA CAKE 18.5

A decadent, baked-to-order dessert featuring molten Belgian chocolate, a silky choc-orange truffle, warm brownie chunks, and a dollop of yoghurt plum cream. Rich, indulgent, and worth the wait

BANANA SPLIT SUNDAE 18

Crispy crumbed banana with scoops of vanilla and chocolate ice cream, topped with whipped cream, chocolate sauce, crunchy nuts, and classic wafers. A fun, nostalgic dessert with a golden twist.

ICE CREAM SUNDAE 14

Your choice of vanilla or chocolate ice cream, topped with fresh whipped cream, crushed nuts, and a rich drizzle of chocolate sauce. Simple, classic, and always satisfying.

AFFOGATO INDULGENCE (18+) 19

A shot of rich espresso, a scoop of creamy vanilla ice cream, with your choice of liqueur: Kahlua, Baileys, Amarula, Whiskey, Cointreau, or Frangelico. A perfect blend of coffee and dessert in one.

SPIRITED COFFEE 15

Irish Coffee (Whiskey)
Kahlua Coffee
Baileys Coffee
Baileys Hot Chocolate
*Topped with freshly
whipped cream*

DOM PEDRO 15

Blended Ice-cream and a
liqueur. Traditionally served with
Whiskey. Or choose from the
following:
Kahlua, Baileys, Amarula,
Cointreau or Frangelico

Steak Temp Guide:

- **blue** - Straight off the cow, past the flame, onto your plate •
 - rare** - cool, red centre
 - med.rare** - warm, red centre
 - medium** - warm, pink centre, touch of red
 - med.well** - warm brown, pink centre
- **well.done** - cooked through. Brown centre. •

**WE CAN COME
TO YOU!**



*We take the stress out
of catering for your next event.*

WEDDINGS

CORPORATE FUNCTIONS

WORK DO'S

PARTIES & MORE!

PRIVATE EVENTS

Ask us for more info

