

MENU

LOCALLY SOURCED & DELIVERED FRESH.

SMALL PLATES & STARTERS

The Ale House Loaf

Locally baked Speight's bread – hot & delicious!
Suggested serve: Half loaf between 2. Whole loaf between 4.

Plain	Half 8	Whole 16
Garlic Butter	Half 9	Whole 18
Cheesy Garlic	Half 10	Whole 20

Lemon Pepper Szechuan Squid ^N 16

Crumbed squid served on a bed of rocket with aioli and a lemon wedge.

Cauliflower Bites ^{N NG D VO} 16

Pan Seared Cauliflower bites served with a garlic chilli oil.

Scapegrace Pork ^{N D NG} 18

Scapegrace sticky BBQ pork bites served with slaw and pickled red cabbage.

Fried Chicken ^{N NG} 18

Fried chicken served with sriracha mayo and pickled red onion.

Chefs Pick Arancini 18

Chef's choice.

Seafood Chowder ^{N NG} 24

Classic seafood chowder with a slice of Speight's bread.

CHEF'S DAILY SPECIALS

Seasonal Soup of the Day ^{GO} 16

Chef's special soup served with bread.

Market Fish POA

Chef's fish selection of the day.

Pasta of the Day ^{GO} POA

Chef's pasta selection of the day, vegetarian options.

Ask your server for the beer match to today's selection.

BURGERS

Smashed Beef Burger ^{N GO} 18

Classic smashed burger with lettuce, pickles, cheese and a house-made secret burger sauce. Extra meat patty 6

Buttermilk Chicken Burger ^{N GO} 20

Crispy chicken thigh, house-made slaw, sliced tomato and a sriracha mayo.

Falafel Burger ^{N GO V D} 20

Falafel, lettuce, tomato, tzatziki and vegan cheese.

Add Chips 4

What does it all mean? Please let your server know if you have any allergies.

^{NG} No Gluten Added ^{GO} Gluten Friendly Option ^V Vegetarian ^{VO} Vegan Option ^D Dairy Friendly ^N No Nuts Added

FANCY SOMETHING EXTRA?

SIDES

Beer Battered Onion Rings 6

Mashed Potato 6

Steamed Seasonal Veg 8

Golden Fries 10

Served with ketchup and aioli. Add cheese & bacon 5

Wedges 12

Served with sweet chilli & sour cream. Add cheese & bacon 5

Garden Side Salad 14

Smashed Potatoes ^{N NG VO} 14

Served with aioli and parmesan.

Kumara Fries 16

Served with aioli and ketchup.

ADD ONS

Fried Egg 3

Caramelised Onions 3

Streaky Bacon 4

Classic Yorkshire Pudding with Gravy 4

SAUCES

Ale House Gravy ^{GO} 3

Aioli ^{NG V D} 3

Sriracha Mayo ^{NG V D} 3

Scapegrace BBQ ^{N NG V D} 4

Creamy Mushroom ^{N NG V} 4

Peppercorn ^{N NG V} 4

ALE HOUSE CLASSICS

Sausage & Mash ^{N GO} 27

Ferg Butchers locally made sausages topped with caramelised onions, served with mashed potato, peas, Ale House gravy and a Yorkshire pudding.

Chicken Parcel ^N 28

Chicken, bacon, cream cheese in a filo parcel topped with a mango chilli sauce. Served with smashed potatoes and salad.

Classic Parmigiana ^N 30

Crumbed chicken breast with house-made Napoli, leg ham and our cheese mix served with salad and chips.

Shearers Lamb Shank ^{N GO} 34

Slow cooked lamb shank, served with mashed potato, seasonal vegetables & Ale House gravy. Add a lamb shank 12

Southern Man Steak ^{N GO} 34

200g Sirloin steak served with salad and chips, and your choice of sauce. Serving suggestion: medium. Upgrade to mash and veg 4

Famous New Zealand Mussels ^{N GO} 35

Mussels in a creamy garlic sweet chilli sauce served with Ale House bread.

Blue & Gold ^{N GO D} 40

Blue Cod in a Speights Gold Medal Ale beer batter, served with chips, fresh garden salad and homemade tartare sauce.

Cavalcade Ribeye ^{N GO} 52

300g Prime Rib Eye steak served salad and chips, and your choice of sauce. Serving suggestion: medium. Upgrade to mash and veg 4

FROM THE GARDEN

Veggie Filo Parcel ^V 26

Spinach, capsicum, red onion & pine nuts, bound in cream cheese, wrapped in filo topped with pesto. Served with smashed potatoes and garden salad.

Caesar Salad ^{N GO} 25

Cos lettuce, bacon, croutons, soft boiled egg, caesar dressing. Add chicken 7

Beetroot & Broccoli Salad ^{V GO} 27

Roast beetroot and broccoli couscous salad with feta and a dill vinaigrette.

DESSERT

Trio of Ice Creams ^{GO} 12

Choice of 3 Chateau Ice Creams, on a bed of crumble served with berry compote. *Ask your server for the flavours of the day.*

Chocolate Brownie ^{NG} 18

Warm chocolate brownie served with vanilla ice cream and chocolate sauce.

Cheesecake 20

Chef's choice. *Ask your server for the flavour of the day.*

BREWER'S NOTES

We take great care and pride in brewing our beers and are proud to present them here to you.



SPEIGHT'S GOLD MEDAL ALE

Speight's is an ale with a hint of "grassy" undertones that add to its complexity. It has the full flavour of Speight's malt & hops.



SPEIGHT'S TRIPLE HOP PILSNER

The first thing that strikes you about the Triple Hop Pilsner is the light golden colour true to the pilsner style of beer. Being a pilsner it's a hop dominated brew, with an initial hit of citrus fruit & fresh green hop character.



SPEIGHT'S OLD DARK

This dark ale has roasted malt character with a hint of chocolate. The flavour has been balanced with extra hops & rounded out with just enough sweetness.



SPEIGHT'S HAZY PALE ALE

FA hop-forward hazy beer with a lighter malt profile to really let the hops shine. Brewed with a healthy dose of Citra and Galaxy hops to produce a juicy, citrus hop hit.



SPEIGHT'S SUMMIT ULTRA

A refreshing golden lager with a crisp finish. Brewed for longer it has 75% less carbs than regular beer, making it the perfect way to wash down a hard workout with your mates.



SPEIGHT'S EMPIRE IPA

Our brewers decided to bring back an old favourite. Speight's Empire is brewed with a generous addition of Kohatu hops to deliver spicy aromas and a clean bitterness.



SPEIGHT'S CLOUDY APPLE CIDER

Crisp apples from the Hawke's Bay provide both the clouds & the silver lining in this refreshing cider. This is a classically cloudy traditional style cider, smooth upfront with a fresh, slightly tangy finish.



EMERSON'S LONDON PORTER

Dark, dry and mellow with some hoppy characteristics, pours a deep brown colour with reddish tints. The aroma is toasty, with a hint of sweetness and some earthy hop notes.



MAC'S GINGER GIANT

Combining the invigorating zest of real ginger juice with the smoothness of premium New Zealand vodka. This unique blend offers a lively ginger zing, balanced by a hint of sweetness and a touch of spice. Perfect for those seeking a clean, vibrant drink with a little kick.

RANGE OF SEASONAL & GUEST BEERS
Ask your server for today's available guest beers.