

BAR CLASSICS

Bowl of Fries	
Tomato sauce & house aioli (DF/V)	14.00
Side of Ale House Jus (DF)	14.00
Bacon, cheese, sour cream & sweet chilli	17.50

Chunky Seasoned Wedges	
Sour cream & sweet chilli (V)	16.50
Bacon, cheese, sour cream & sweet chilli	19.50

Cheesy Jalapeno Bites (8) (V)	14.50
Soft cheese centre with chunks of spicy jalapeno, chilli & corn, in a crispy crumb coating, served with house aioli	

Prawn Twisters (8) (DF)	17.90
Crispy prawn twisters served with sweet chilli & house aioli	

Franks Hot Sauce Chicken Wings (8) (GF) (DF)	22.00
Spicy sticky chicken wings served with celery sticks & blue cheese dip	

Southern Nachos (GF) (V available)	25.50
Cheese corn chips, topped with house made beef mince & chilli bean mix, grilled cheese, sour cream, spring onions & jalapenos	

Classic Pizza (GF base available)	
Always a crowd favourite – choose from either:	
Vegetarian	24.90
pumpkin, red onion, feta, spinach, marinara sauce & mozzarella cheese	
Meat lovers	26.90
bacon, sausage, beef, salami, marinara sauce, mozzarella cheese & BBQ sauce	

Brewers Choice	
A selection of jalapeno bites, fish bites, spring rolls, chicken bites, fries & wedges served with house aioli & tomato sauce	
	(size options)
	(2-4ppl) 34.00
	(6-8ppl) 58.00
	(8-10ppl) 76.00

Speights ‘Shearers’ Platter	
Antipasto platter with a selection of cured meats, cheeses, pickles, sundried tomatoes, olives, crackers, grilled breads & dips	
	(size options)
	(2-4ppl) 35.00
	(6-8ppl) 59.00
	(8-10ppl) 76.00

DIETARY REQUIREMENTS

Please speak to our friendly staff if you have any special dietary requirements or allergies.

V = Vegetarian
GF = Gluten Free
VG = Vegan
DF = Dairy Free

Fried items are cooked in shared fryers & may contain traces of wheat

SMALL PLATES

Garlic Ciabatta (4) (V) (GF on request)	15.00
Toasted ciabatta, topped with garlic butter & melted cheese <i>(option to add sweet chilli sauce)</i>	

Soup of the Day	Small 10.00 / Main 15.50
Freshly made soup served with grilled ciabatta	

Salt & Pepper Calamari	17.00
Crispy salt & pepper calamari served with smoked paprika aioli & a lemon wedge	

Cajun Spiced Chicken Sliders (3)	19.90
Ale house slaw & yoghurt dressing	

Braised Short Rib Sliders (3)	21.00
12 hour braised short rib, ale house slaw & caramelised onion aioli	

Beef Croquettes (4)	22.00
Crispy crumb coated beef croquettes served with caramelised onion aioli	

Tasty Tacos (3)	25.90
(choose from tempura fish or crispy chicken)	
Soft shell taco, served with lettuce, jalapeno salsa, crispy shallots, chipotle mayo & coriander	

SALADS & PASTA

Thai Beef Noodle Salad	Small 24.50 / Main 29.00
Shredded beef, mixed together with rice noodles, cucumber, mung beans, radishes, peanuts, spring onions, Nam Jim dressing, topped with coriander & sesame seeds. (V on request)	

Ale House Classic Mix Leaf Salad (V) (GF)	21.00
A classic mix leaf salad served with feta, cucumber, sundried tomatoes, red onion, roast pumpkin, toasted sunflower & pumpkin seeds	

Add Crispy Chicken	8.90
Add Fried Calamari	9.00

Caponata Pasta (VG)	26.90
Fettuccine vegan pasta served with slow roasted eggplant, capsicum, black olives, Napoli sauce, roasted hazelnuts & fresh herbs	

SIDES & EXTRAS

Bread [2] (GF available)	5.00
Seasonal salad	5.50
Mushrooms	5.50
Eggs [2]	6.00
Bacon	6.50
Fries	6.90
Wedges	7.00
Seasonal vegetables	7.00

BURGERS

The Southern Man’s Beef Burger	29.00
Chargrilled beef pattie, crispy bacon, onion ring, lettuce, tomato, beetroot, swiss cheese, tomato relish & house aioli	

Crispy Buttermilk Chicken Burger	29.00
Crispy coated chicken with smoked spices, crispy bacon, lettuce, tomato, aioli BBQ sauce & onion jam	

Garden Burger (V) (VG option)	26.00
Black bean & chickpea vegan pattie, lettuce, tomato, beetroot, pickles, hummus & onion jam	

Our burgers are served on a soft grilled milk bun, with fries & tomato sauce (GF or VG bun available)

Add fried egg	3.00
Add onion rings (2)	3.00

FROM THE LAND

James Speight’s Beef Wellington	42.00
Eye fillet served medium rare wrapped in puff pasty with mushroom farce, spinach & wholegrain mustard, served with buttered mash & ale house jus	

The Pig Hunter (DF)	half 29.90 / full 41.90
St. Louis style ribs layered in house made bourbon & coke sauce, served with fries & ale house slaw	

Drunken Steak	44.90
300g Grass Fed Angus Rib-Eye steak cooked your way with fries, ale house slaw & a fried egg (OR)	
buttered mash & seasonal vegetables, (GF)	
Your choice of ale house jus or peppercorn sauce (GF)	
Add mushroom sauce (GF)	2.00

Speight’s Shepherd’s Pie	35.00
House made Shepherd’s pie, topped with mash, grilled cheese & served with green salad	

Bangers & Mash	31.50
NZ angus beef, garlic & herb sausages, onion & bacon gravy, served on buttered mash with onion rings	

Chicken Parma	34.00
Chicken breast, coated in crumb, topped with marinara sauce & mozzarella cheese, baked till golden & served with fries & green salad	

Chicken Filo Parcel	32.50
Chicken, spinach, brie & cranberries wrapped in a filo parcel, baked until golden, served with a pearl cous cous salad	

STEAK GUIDE

BLUE | Very red, warm centre (will take longer)
RARE | Red, warm centre
MEDIUM RARE | Red, warmer centre
MEDIUM | Pink, hot centre
MEDIUM WELL | Dull pink, hot centre
WELL DONE | No pink, hot centre (will take longer)

FUNCTIONS

Please email admin@alehousenelson.co.nz to enquire about our selection of platters for big functions. We can also assist larger groups with buffets & set menus

FROM THE SEA

Speights Classic Fish and Chips	29.90
House made gold medal beer battered fish of the day served with fries, ale house slaw, house made tartare sauce, tomato sauce & a lemon wedge	

NZ Green Lipped Mussels 500g	19.50 / 1kg 31.00
Steamed mussels, served in a creamy garlic & white wine sauce with grilled ciabatta on the side	

Tasman Bay Seafood Chowder	25.90
Creamy chowder jammed packed with seafood & chunky vegetables, served with grilled ciabatta on the side	

Spiced Marlborough King Salmon	44.00
Marlborough caught NZ King Salmon grilled with spices & served with fried garlic potatoes, steamed spinach & lemon aioli	

THE FINALE

Otago Chocolate Brownie (GF) (contains nuts)	16.20
House made chocolate brownie with chocolate sauce, served with vanilla ice cream (made with almond flour)	

Sticky Date Pudding	16.20
House made sticky date pudding with a caramel sauce, served with vanilla ice cream	

Apple/Berry Crumble (VG on request)	16.20
House made heart-warming crumble, served with vanilla ice cream	

Adult Sundae	15.50
Bring out the kid in you!!! Vanilla ice cream, sprinkles, brownie crumb, whipped cream & your choice of sauce topping <i>(chocolate, caramel, raspberry)</i>	

NOTE:

Payments made using credit card or PayWave will incur a 1.5% surcharge

BRUNCH MENU

MONDAY-SUNDAY - TILL 3PM

Back Country Breakie

Crispy bacon, angus beef sausage, hash browns, mushrooms, fried free range eggs, baked beans & toasted ciabatta
27.00

The Trusty BLT

Bacon, lettuce, tomato & aioli, served in toasted ciabatta & a side of fries
23.90

Fish Buttie

Gold Medal Ale House beer battered fish of the day, with lettuce & tartare sauce, served in toasted ciabatta & a side of fries
23.90

Eggs Benedict (V option)

Free range poached eggs, on a toasted English muffin, side of hash browns, with your choice of crispy bacon OR wilted spinach & topped with hollandaise sauce
24.00

Caesar Salad

Crispy chicken, bacon, cos lettuce, croutons, soft boiled egg, Caesar dressing & parmesan cheese
\$24.00

Chicken & Bacon on Ciabatta

Grilled chicken breast, bacon & brie with lettuce, tomato, pesto & aioli served in toasted ciabatta & a side of fries
25.50



MENU

AVAILABLE ON TAP

