

## BAR CLASSICS

<b>Steak Cut Fries</b>	
- Tomato sauce & house aioli (DF)	13.40
- Cheese, bacon, sweet chilli & sour cream	16.50
<b>Chunky Seasoned Wedges</b>	
- Sour cream & sweet chilli	15.50
- Cheese, bacon, sour cream & sweet chilli	17.50
<b>Curly Fries</b>	17.50
- Tomato sauce & house aioli	
<b>Prawn Twisters (10) (DF)</b>	19.80
Crispy prawn twisters sided with sweet chilli & house aioli	
<b>Cheesy Jalapeño Bites (10) (V)</b>	15.50
Soft cheese centre with chunks of spicy jalapeno chilli and corn, wrapped in a crispy crumb coating served with house aioli	
<b>Bites, Bites, &amp; Rolls</b>	15.50
Beef bites (4) chicken bites (2) & spring rolls (6) served with sweet chilli sauce & aioli	
<b>Southern Nachos (V - available on request)</b>	21.00
Corn chips topped with our house made beef mince & chilli bean nacho mix, grilled cheese & finished with sour cream	
<b>Pizza of the Day (takeaway available)</b>	24.90
Check with our friendly staff for today's pizza creation (GF base available on request)	

## BREWERY PLATTERS

<b>"Shearers" Platter</b>	41.50
Selection of 2 cheeses & meats, gherkins, pickled onions, olives, prawn twisters, vege spring rolls, chicken bites, cheesy jalapeno bites, accompanied with crackers, breads & dips	
<b>Southern Alps</b>	55.00
Selection of cheeses & meats, gherkins, pickled onions, mussels, sundried tomatoes, olives & fresh grapes served with a selection of dips, finished with a selection of freshly baked breads & crackers	
<b>Brewer's Choice</b>	61.00
A selection of fish, beef & chicken bites, cheesy jalapeno bites, broccoli & cheese bites, spring rolls and samosas with seasoned wedges and steak cut fries, all accompanied with a selection of sauces. ENJOY!	

## ALE HOUSE BREADS

<b>Breads &amp; Dips (GF bread available)</b>	14.50
Freshly toasted breads served with a selection of 3 dips	
<b>Garlic Ciabatta</b>	11.40
Toasted ciabatta topped with lashings of garlic butter & melted cheese (optional add sweet chilli sauce)	

## SIDES & EXTRAS

<b>Fries</b>	6.50
<b>Wedges</b>	7.00
<b>Eggs (2)</b>	6.00
<b>Seasonal Salad</b>	5.50
<b>Steamed vegetables</b>	7.00
<b>Bacon</b>	6.50
<b>Mushrooms</b>	5.50
<b>GF Bread</b>	3.00

## ENTRÉE

Designed 1 for an entrée or 2 to share

<b>Soup of the Day (V/GF bread available)</b>	15.50
Freshly made soup served with toasted ciabatta (Ask our friendly staff for today's creation)	
<b>Steamed Bento Buns (2)</b>	16.50
Braised beef short rib in a sticky soy sauce served with slaw in a freshly steamed bun	
<b>Confit Pork Belly (GF)</b>	18.50
Bite sized pork belly served on a cauliflower puree, fresh slaw & crispy crackling	
<b>Salt &amp; Pepper Calamari</b>	17.50
Lightly fried salt & pepper calamari served with fresh lemon & sided with our house made smoked paprika aioli	
<b>BBQ Bourbon Pork Ribs (DF) (GF)</b>	19.90
Baby back pork ribs glazed in our house made BBQ bourbon sauce	
<b>Lemon &amp; Garlic Prawns (8) (GF)</b>	17.50
Pan fried in garlic, lemongrass & sweet chilli sauce with small slaw	
<b>Jamaican Jerk Chicken Sliders</b>	3 18.50/ 6 31.00
Jerk coated chicken, salad leaves, fresh tomato, brie, mango salsa & house aioli	

## SALADS

<b>Calamari Salad</b>	28.00
Lightly salt & pepper fried calamari, tossed with roasted pumpkin, fresh spinach, red onions, cherry tomatoes, feta, seasonal salad greens & finished with toasted seeds & topped with our delicious house made smoked paprika aioli	
<b>Crispy Chicken Salad</b>	29.00
The ALE HOUSE CLASSIC! Panko crumbed chicken breast with brie, mango salsa & macadamia nuts, tossed in seasonal salad greens & drizzled with house aioli	
<i>Vegan and Vegetarian salad options available on request</i>	21.90

## SPEIGHT'S BURGERS

<b>The Southern Man's Beef Burger</b>	27.60
Angel bay beef pattie, crispy Pestell's bacon, onion ring, beetroot, tomato, cheddar cheese, fresh greens, smoked tomato relish, BBQ sauce & garlic aioli served with steak cut fries	
<b>The Backyard BBQ Chicken Burger</b>	27.60
Grilled chicken breast topped with melted brie, crispy Pestell's bacon, lettuce, tomato, onion jam & finished with BBQ sauce, house aioli & served with steak cut fries	
<b>From The Garden Burger (V)</b>	26.50
Vegetarian pattie topped with, lettuce, tomato, pickle, feta & finished with smoky tomato relish, aioli & a side of steak cut fries (vegan on request)	
<i>(vegetables subject to seasonal supply &amp; may vary)</i>	

## MAINS

<b>James Speight's Beef Wellington</b>	41.50
Eye fillet served medium rare wrapped in puff pastry with mushroom farce, served with gourmet smashed potatoes, baby carrots, buttered spinach & topped with bearnaise sauce & ale house jus	
<b>Drunken Steak</b>	43.90
300g chargrilled grass-fed angus prime scotch fillet, portobello mushrooms, baby carrots, wilted spinach, creamy mash, bearnaise sauce & ale house jus (GF) OR steak cut fries, fresh seasonal salad, fried free range egg & ale house jus	
<b>Pork &amp; Crackle (GF) (DF on request)</b>	39.90
Succulent crispy skin pork belly, served on smashed potatoes with garlic butter, sauteed cabbage, streaky Pestell's bacon & finished with our ale house jus & crispy crackling	
<b>The Pig Hunter</b>	41.50
A rack of baby back pork ribs glazed in our house made BBQ bourbon sauce & served with steak cut fries & a fresh seasonal salad	
<b>Bangers &amp; Mash</b>	31.00
New Zealand angus beef, garlic & herb sausages served on mustard mash with streaky Pestell's bacon, fried onion rings & ale house jus	
<b>Black Cherry Chicken (GF)</b>	39.50
A whole oven roasted chicken breast stuffed with fresh basil & feta, wrapped in Pestell's bacon served with creamy mash, wilted spinach & finished with our famous black cherry jus	
<b>Chicken Filo Parcel</b>	31.50
Succulent chicken breast, cranberries & brie all wrapped in filo pastry & baked until crispy golden, then topped with sliced almonds and cranberry sauce & served with smashed potatoes & a fresh seasonal salad	
<b>Blue &amp; Gold (subject to availability)</b>	36.50
Crispy blue cod fillets fried in our house made gold medal beer batter served with fries, fresh seasonal salad, house made tartare sauce & a lemon wedge (pan fried on request)	
<b>Speight's Salmon (GF)</b>	44.00
Pan seared skin on salmon fillet, served on a spring onion feta potato cake, creamed leaks & finished with prawns, & salsa rosa	
<b>Tasman Bay Chowder</b>	25.90
Creamy seafood chowder jammed packed with a variety of seafood sided with crusty bread	
<b>New Zealand Green Lipped Mussels 500g</b>	17.60
Mussels steamed and served in a creamy white wine, 1kg 27.00 chilli & garlic sauce, sided with crusty bread	
<b>Creamy Pasta (V on request)</b>	30.50
Chicken, bacon, mushroom, spinach & pasta all served in a creamy white wine, garlic & onion sauce then topped with parmesan cheese	
<b>BLUE</b>   Very red, warm centre	
<b>RARE</b>   Red, warm centre	
<b>MEDIUM RARE</b>   Red, warmer centre	
<b>MEDIUM</b>   Pink, hot centre	
<b>MEDIUM WELL</b>   Dull pink, hot centre	
<b>WELL DONE</b>   No pink, hot centre (will take longer)	

## PUB BRUNCH/LUNCH - UNTIL 4PM

<b>Back Country Breakie</b>	27.00
Crispy bacon, angus beef sausage, hash browns, mushrooms, fried free range eggs, baked beans & toasted ciabatta	
<b>Top of the South Steak Open Sandwich</b>	28.00
150g of chargrilled sirloin fillet served medium on toasted ciabatta with caramelised onions, tomato, & fresh greens topped with a blue cheese aioli & steak cut fries	
<b>Musterer's Lambs Fry</b>	23.90
Pan-fried lamb's fry, crispy bacon, braised onions served on a creamy mash finished with our ale house gravy & toasted ciabatta on the side.	
<b>Chicken &amp; Bacon on Ciabatta</b>	25.90
Chargrilled chicken, portobello mushroom & crispy Pestell's bacon served on freshly grilled ciabatta with basil pesto, fresh greens, smoked tomato relish & brie sided with salad	
<b>The Classic BLT</b>	21.90
Crispy bacon, fresh tomatoes, lettuce, topped with basil pesto & house aioli in a fresh multi grain bread served with a side of steak cut fries	
<b>Eggs Benedict</b>	23.90
Free range poached eggs served on a toasted english muffin, with either crispy bacon OR wilted spinach topped with hollandaise & sided with hash browns	
<b>Smashed Spuds (GF)</b>	21.90
Smashed spuds topped with crispy bacon, spinach & free range poached eggs finished with tomato relish	
<b>Hotcakes</b>	19.50
Yummy hotcakes with bacon, caramelised banana & maple syrup (option of adding cream or yoghurt)	

## THE FINALE

<b>Ale House Chef's Creation</b>	16.50
Please ask our friendly staff what exciting & tasty dessert the chefs have created for you	
<b>Otago Chocolate Brownie (GF)</b>	16.20
House-made hot chocolate brownie topped with hot chocolate sauce & vanilla ice cream	
<b>Sticky Date Pudding</b>	16.20
Warm sticky date pudding drizzled with a caramel sauce finished with a vanilla ice cream	
<b>Adult Sundae</b>	15.50
Bring out the kid in you!!! Vanilla ice cream, sprinkles, brownie crumb, fruit garnish & your choice of sauce topping (chocolate, caramel, raspberry)	
<b>To Share:</b> Bite sized pieces of warmed otago chocolate brownie, chocolate sauce, decadent sticky date pudding, caramel sauce, vanilla ice cream & whipped cream	25.50

**WE WILL ALWAYS DO OUR BEST TO CATER FOR DIETARY REQUIREMENTS & MANY OF OUR MEALS CAN BE MADE GLUTEN FREE. PLEASE SPEAK WITH OUR FRIENDLY WAIT STAFF.**

**OUR FREE RANGE EGGS ARE SOURCED FROM OUR LOCAL SUPPLIERS**

V= Vegetarian DF= Dairy Free GF = Gluten Free (Note: Fried items are cooked in shared fryers & may contain traces of wheat)