

BAR CLASSICS

Bowl of Fries
Tomato sauce & house aioli (DF/V) 14.00
Cheese, bacon, sweet chilli & sour cream 17.50

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

Salt & Pepper Calamari 16.00
Crispy salt & pepper calamari served with smoked paprika aioli & lemon wedge

Cheesy Jalapeno Bites (V) (6) 12.00
Soft cheese centre with chunks of spicy jalapeno chilli and corn, in a crispy crumb coating, served with house aioli

Prawn Twisters (6) (DF) 16.00
Crispy prawn twisters served with sweet chilli & house aioli

Southern Nachos (V available) 21.00
Cheese corn chips, topped with house made beef mince & chilli bean mix, grilled cheese & sour cream

Classic Pizza (GF base available)
Always a crowd favourite – choose from either:
Meatlovers 26.50
Margherita 24.50

Brewers Basket 29.50
A bar classic selection of jalapeno bites, chicken wings, calamari, wedges & fries, served with aioli & tomato sauce (serves 3-4 ppl)

Speights 'Shearers' Platter
Anti-pasto platter with a selection of cured meats, cheeses, pickles, dips, grilled bread, crackers & accompanied with a selection of speights favourite bar classics

(size options)
(4-6 ppl) 40.00
(6-8 ppl) 58.00
(8-10 ppl) 75.00

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

Soup of the Day (V) 16.00
Freshly made soup served with grilled ciabatta

Garlic Ciabatta (4) (V) 14.00
Toasted ciabatta bread, topped with garlic butter & melted cheese (option to add sweet chilli sauce)

Tasty Tacos (3) 25.00
(choose from tempura fish or crispy chicken)
Soft shell taco, served with jalapeno salsa, crispy shallots & chipotle mayo

Franks Hot Sauce Chicken Wings (6) (GF) 22.00
Spicy sticky chicken wings served with celery sticks & blue cheese dip

Ham & Cheese Croquettes (4) 21.00
House made honey glazed ham & cheddar cheese croquettes, served with apple & mustard compote

Jamaican Jerk Chicken Sliders (3) 19.50
Ale house slaw & yoghurt dressing

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

SALADS & PASTA

Thai Pork Salad (DF) Small 23.00 / Main 29.00
Pork pieces served with rice noodles, cucumber, mung beans, radishes, peanuts, topped with coriander, sesame seeds & Nam Jim dressing

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 8.50
Add Fried Calamari 9.00

Caponata Pappardelle Pasta (VG) 26.00
Served with slow roasted eggplant, capsicum, black olives, Napoli sauce, roasted hazelnuts & fresh herbs

SIDES & EXTRAS

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

BURGERS

The Southern Man's Beef Burger 28.00
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, salad, BBQ aioli & onion jam

Garden Burger (V) 26.00
Black bean & chickpea pattie, served with onion relish, lettuce & tomato

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

Add fried egg 3.00
Add onion rings (2) 6.00

FROM THE LAND

James Speight's Beef Wellington 42.00
Eye fillet served medium rare wrapped in puff pastry with mushroom farce & spinach, served with buttered mash & chimichurri

The Pig Hunter (DF) half 29.00 / full 39.50
Baby back pork ribs layered in house made bourbon sauce, served with fries & ale house slaw

Slow Cooked Pork Belly (GF) 39.00
Served with crispy polenta, roast red pepper sauce, toasted almonds & ale house slaw

300g Grass Fed Angus Rib-Eye Steak 43.90
Served with fries, ale house slaw & fried egg (OR)
Served with seasonal vegetables, buttered mash (GF) & your choice of ale house jus or peppercorn sauce
Add mushroom sauce 2.00

Bangers & Mash 31.00
NZ angus beef, garlic & herb sausages served on mustard mash with bacon, fried onion rings & ale house jus

Black Cherry Chicken (GF) 37.00
Oven roasted chicken breast stuffed with basil & feta, wrapped in bacon, served with buttered mash, braised lentils & cherries

Chicken Filo Parcel 29.50
Succulent chicken breast pieces mixed with spinach, brie & cranberries wrapped in a filo parcel, baked until golden, served with pearl cous cous & salad greens

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 28.50
House made gold medal beer battered fish of the day served with house made tartare sauce, ale house slaw, fries & lemon wedge

NZ Green Lipped Mussels 500g 19.00 / 1kg 29.50
Steamed mussels, served in a creamy garlic & white wine sauce, with crunchy ciabatta bread

Tasman Bay Seafood Chowder 25.90
Creamy seafood chowder, jammed packed with a variety of seafood, sided with grilled crusty bread

THE FINALE

Mixed Berry Crumble 16.20
Warm house made mixed berry & apple crumble, served with vanilla ice cream

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

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

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

To Share: 25.50
Bite sized pieces of warmed otago chocolate brownie, chocolate sauce, decadent sticky date pudding, caramel sauce, vanilla ice cream & whipped cream

NOTE:

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

BRUNCH MENU

MONDAY-FRIDAY - 12PM TILL 3PM

Special brunch menu available

SATURDAY & SUNDAY - 11AM TILL 3PM

Back Country Breakie

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

Musterer's Lambs Fry

Pan fried lamb's fry, crispy bacon, braised onions, served with creamy mash & ale house gravy
23.90

Eggs Benedict

Free range eggs, on a toasted English muffin, side of hash browns, with your choice of crispy bacon OR wilted spinach & topped with hollandaise sauce
23.90

Smashed Avocado & Poached Eggs

Grilled ciabatta, topped with smashed avocado, feta cheese, chilli, free range poached eggs
25.00

French Toast

Grilled egg cinnamon brioche, topped with crispy bacon, whipped cream & maple syrup
25.00



MENU

AVAILABLE ON TAP

