BAR CLASSICS

Steak Cut Fries - Tomato sauce & house aïoli (DF) - Cheese, bacon, sweet chilli & sour cream	11.90 15.90
Chunky Seasoned Wedges - Sour cream & sweet chilli - Cheese, bacon, sour cream & sweet chilli	14.90 16.90
Curly Fries - Tomato sauce & house aïoli	16.90
Prawn Twisters (10) (DF) Crispy prawn twisters sided with sweet chilli & house aïoli	18.90
Southern Nachos (V - available on request) Corn chips topped with angus beef & chilli bean mince, g cheese & topped with sour cream	19.90 grilled
Pizza of the Day (takeaway available) Check with our friendly staff for today's pizza creation (<i>GF base available on request</i>)	22.90
Cheesy Jalapeño Bites (10) (V) Soft cheese centre with chunks of spicy jalapeno chilli and wrapped in a crispy crumb coating served with house aïo	
Bites, Bites, & Rolls Dutch beef bites (2) & chicken bites (2) & vege spring rolls served with sweet chilli sauce & aïoli	14.90 s (6)
BREWERY PLATTERS	_
"Shearers" Platter Selection of 2 cheeses & meats, gherkins, pickled onions, mussels, olives, chicken bites, prawn twisters, jalapeno bi	

Southern Alps	52.90
Selection of cheeses & meats, gherkins, pickled onions, mussels, sundried tomatoes, olives & fresh grapes served a selection of dips, finished with a selection of freshly bak breads & crackers	
Brewer's Choice	58.90

with a selection of breads, crackers and dips

Beer battered fish bites, chicken bites, beef bites, popcorn shrimp, cheesy jalapeno bites, vege spring rolls, samosas, seasoned wedges, steak cut fries & a selection of sauces

ALE HOUSE BREADS	
Breads & Dips (GF bread available) Freshly toasted breads served with a selection of 3 dips	13.90
Garlic Ciabatta Toasted ciabatta with lashings of garlic butter & melted c (optional sweet chilli sauce)	9.90 heese
SOUPS	
Soup of the Day (V/GF bread available) Freshly made soup served with toasted ciabatta Ask our friendly staff for today's creation	13.90

Tasman Bay Chowder	23.90
Creamy seafood chowder jammed packed	
with locally sourced seafood sided with crusty bread	

SHARING PLATES/ENTRÉE

Designed 1 for an entrée or 2 to share

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Confit Pork Belly (GF) Bite sized pork belly served on a cauliflower puree, fresh crispy crackling	17.90 n slaw &
Salt & Pepper Calamari Lightly fried salt & pepper calamari served with fresh len sided with our smoked paprika aïoli	15.90 non &
Hickory Pork Ribs (DF) (GF) Baby back pork ribs cooked in speight's smoky bbg saud	18.90 ce

Lemon & Garlic Prawns (8) (GF) Pan fried in a garlic, lemongrass & sweet chili sauce	16.90
Jamaican Jerk Chicken Sliders Jerk coated chicken, salad leaves, fresh tomato, brie, mango salsa & house aïoli	3 17.90/ 6 29.90
New Zealand Green Lipped Mussels Steamed and served in our chefs sauce of the day	500g 16.90 1kg 23.90
Steamed Bento Buns (2)	14.90

Braised beef short rib in a sticky soy sauce served with slaw in a freshly steamed bun

SALADS

Salt & Peppered Calamari Salad 26.90 Lightly fried calamari, tossed with roasted pumpkin, fresh spinach, red onions, cherry tomatoes, marinated feta, fresh leaves & finished with toasted seeds & in our delicious smoked paprika aïoli **Crispy Chicken Salad** 27.90 The ALE HOUSE CLASSIC! Panko crumbed chicken breast with brie, mango chutney & macadamia nuts, tossed in seasonal salad greens & drizzled with house aïoli Char Grilled Lamb Salad (GF) 27.90 Chargrilled Lamb rump served medium with seasonal greens, baby beetroot, roasted carrots, cherry tomato, toasted seeds, feta, fresh raita topped with kumara crisps

Vegan and Vegetarian salad options available on request 20.90

SPEIGHT'S BURGERS

The Southern Man's Beef Burger 25.90 Angel bay beef pattie, crispy Pestell's bacon, onion rings, beetroot, tomato, cheddar cheese, fresh greens, smoked tomato relish, BBQ sauce & garlic aioli served with steak cut fries

The Backyard BBQ Chicken Burger 25.90 Grilled chicken breast topped with melted brie, crispy Pestell's bacon, lettuce, tomato, onion jam & finished with BBQ sauce, house aïoli & served with steak cut fries

From The Garden Burger (V) 24.90 House-made vegan pattie topped with, lettuce, tomato, pickle, feta & finished with smoky tomato relish, aioli & a side of steak cut fries

(vegetables subject to seasonal supply & may vary)

MAINS

James Speight's Beef Wellington

Eye fillet served medium rare wrapped in puff pastry with mushroom farce, sided with gourmet potatoes, baby carrots, buttered spinach & topped with béarnaise sauce & ale house jus

Drunken Steak

300g Chargrilled grass-fed angus prime scotch fillet, portobello mushrooms, creamy mash, wilted spinach, béarnaise sauce & ale house jus (GF) OR steak cut fries, fresh green salad, fried free range eggs & ale house jus

Canterbury Lamb

39.90

36.90

39.90

39.90

Medium lamb rump served on dukkah encrusted kumara cake, green beans, baby carrots, roasted baby beetroots, wilted spinach & finished with our ale house jus

Pork & Crackle (GF)

Free range New Zealand pork belly, served on smashed potato with garlic butter, sautéed cabbage, & smoky Pestell's bacon & finished with our ale house jus

The Pig Hunter

39.90 A rack of hickory glazed baby back pork ribs served with steak cut fries & a fresh green salad

Black Cherry Chicken (GF) 35.90 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

Bangers & Mash

28.90

New Zealand angus beef, garlic & herb sausages served on mustard mash with streaky Pestell's bacon, fried onion rings & ale house jus

Chicken Filo Parcel 28 90 Succulent chicken breast, cranberry & brie wrapped in a crispy golden filo parcel topped with sliced almonds, served on smashed potatoes with ale house jus & a fresh green salad

Blue & Gold (subject to availability) 31.90 South Island's finest fresh blue cod fillets fried in crispy gold medal batter served with steak cut fries, fresh green salad, tartare sauce & fresh lemon

Regal Salmon (GF)

39.90

New Zealand King Salmon oven roasted, served on a spring onion & feta potato cake, topped with lemon & garlic prawns finished with creamed leeks & salsa rossa

Creamy Pasta Carbonara

28.90 Chicken, bacon, mushroom and spinach penne pasta, served

in a creamy white wine, garlic & onion sauce then topped with parmesan cheese

The Vege Filo (V)

26.90

House-made crispy golden filo filled with locally supplied courgettes, carrots, red onions, mushrooms, red peppers, combined with mild chilli beans & ricotta, then topped with a pesto drizzle, served on smashed potatoes with ale house jus & a fresh green salad

(vegetables subject to seasonal supply & may vary)

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 SUPPLIER WILLOW CREEK FARMS**

GF = Gluten Free V= Vegetarian DF= Dairy Free

PUB BRUNCH/LUNCH - UNTIL 4PM

Back Country Breakie

24.90 Crispy Pestell's bacon, angus beef sausage, hash browns, mushrooms, fried free range eggs, baked beans & toasted ciabatta

Musterer's Lambs Fry

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.

Eggs Benedict

Free range poached eggs served on a toasted english muffin, with either crispy Pestell's bacon OR wilted spinach topped with hollandaise & sided with hash browns

Mushy's On Toast (V option available) 23.90 Creamy mushrooms, wilted spinach, on ciabatta bread, topped with Pestell's bacon & eggs your way

The Classic BLT

Crispy Pestell's bacon, fresh tomatoes, lettuce, topped with basil pesto & house aïoli in a fresh multi grain bread served with a side of steak cut fries

Smashed Spuds (GF)

Smashed spuds topped with crispy Pestell's bacon, spinach & free range poached eggs finished with our house smoked tomato relish

Chicken & Bacon on Ciabatta

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

Top of the South Steak Sandwich

150g of chargrilled sirloin fillet served on toasted ciabatta with caramelised onions, tomato, & fresh greens topped with a blue cheese aïoli & steak cut fries

THE FINALE

Ale House Chef's Creation

Please ask our friendly staff what exciting and tasty dessert the chefs have created for you

Traditional Apple & Berry Crumble Warm house-made berry & apple crumble, served with vanilla ice cream, and cream

Otago Chocolate Brownie (GF) House-made hot chocolate brownie topped with hot chocolate sauce & vanilla ice cream

Sticky Date Pudding

Warm sticky date pudding drizzled with a caramel sauce finished with a vanilla ice cream

To Share: Bite sized pieces of warmed otago 24.50 chocolate brownie, chocolate sauce, decadent sticky date pudding, caramel sauce, vanilla ice cream & whipped cream

All 14.90

22.90

22.90

20.90

20.90

24.90

26.90

BREWER'S NOTES

Speight's Brewery has always produced award winning, traditional ales and beers, using only the finest quality

Southern ingredients and purest water. We take great care and pride in brewing our beers and are proud to present them here to you. Why not taste the whole family of Speight's beers! Purchase an Ale House Tasting Tray, which will have a sample of each beer for you to try.

SPEIGHT'S GOLD MEDAL ALE

Beer Style	Draught Amber Ale	
First Brewed	1876	
Alcohol Level	4.0	
Colour	21	
Bitterness	14	
Energy (kilojoules/100ml)	135	
Calories (/100ml)	32	

Flavour characteristics: 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 and hops.

SPEIGHT'S TRIPLE HOP PILSNER

Beer Style	Pilsner
First Brewed	2002
Alcohol Level	4.0
Colour	12
Bitterness	31
Energy (kj/100ml)	190
Calories (/100ml)	45

Flavour characteristics: 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, in this case we use the hop varieties; Cascades, Green Bullet and Nelson Sauvin. These give the initial hit of citrus fruit and fresh green hop character. It's the hop sharpness that gives a refreshingly crisp taste on the palate at first. Then the classic pilsner malt flavour kicks in to provide a light malty biscuit background, the slight bitterness of the hops.

SPEIGHT'S OLD DARK

SFLIGHT 5 OLD DARK		
Beer Style	English Porter	
First Brewed	1991	
Alcohol Level	4.0	
Colour	90	
Bitterness	23.5	
Energy (kilojoules/100ml)	150	
Calories (/100ml)	36	

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

SPEIGHT'S DISTINCTION ALE

Beer Style	Traditional Dark Ale
First Brewed	1994
Alcohol Level	4.0
Colour	40
Bitterness	17
Energy (kj/100ml)	172
Calories (/100ml)	41

Flavour characteristics: This is a dark lager style beer. It sets itself apart from typical lagers through the subtle sweetness of slightly caramelised malts with relatively little hop bitterness or flavour from the Green Bullet and Pacific Jade hops. The darker speciality malts provide a more complex malty caramel flavour that gives this brew a well rounded character

SPEIGHT'S SUMMIT LAGER

Beer Style	Lager
First Brewed	June 2008
Alcohol Level	4.0
Energy (kilojoules/100ml)	135
Calories (/100ml)	31

smooth flavoured lager free of artificial additives and preservatives. With the addition of the Pacific Hallertau hop variety added late in the brew. Speight's Summit Lager delivers a smooth, crisp and refreshing taste with less of the maltiness associated with Speight's Gold Medal Ale.

SPEIGHT'S MID ALE

Beer Style	Ale
First Brewed	2014
Alcohol Level	2.5
Colour	26
Bitterness	12.5
Energy (kj/100ml)	98
Calories (/100ml)	23

Flavour characteristics: Speight's Mid Ale is brewed using the specialty malts Crystal, Caramalt and Chocolate malt, enough to give the beer a smooth caramelised malty flavour and aroma. The sweetness provided by the malts is balanced by an addition of Pacific Jade and Green Bullet hops to the kettle boil to release their hoppy bitterness.

SPEIGHT'S EMPIRE IPA

Beer Style	India Pale Ale
First Brewed	2010
Alcohol Level	5.5
Colour	20
Bitterness	40
Energy (kj/100ml)	200
Calories (/100ml)	50

Flavour characteristics: 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 bitt

SPEIGHT'S CIDER

Beer Style	Cider	
First Brewed	May 2011	
Alcohol Level	4.6	
Colour	7.9 EBC	
Energy (kilojoules/100ml)	171.58	
Calories (/100ml)	40.85	

Flavour characteristics: Speight's brings you a well balanced, refreshing cider. The full bodied profile comes from the batch fermentation of juice sourced from 100% New Zealand grow apples, and is expertly coupled to a dry finish, which leaves you wanting more of this amber cider.









