



DINNER

The kitchen have rustled up a great selection of Southern Favourites with generous portions to suit a real hunger. As master brewer, I have prepared a few tasting notes and selected the perfect partner for these great dishes.

EVENING MENU

The Ale House Loaf Half \$12.0 Whole \$18.0

Locally baked Speight's bread. Hot and delicious – garlic or plain

Big 'Uns **GF**

Big fries with tomato sauce \$11.0

Parmesan fries with tomato sauce \$12.0

Plus side of Ale House gravy or mushroom sauce Extra \$4.0

Wedges Served with sour cream \$13.50

Plus cheese \$15.50

Plus cheese & bacon \$16.50

Plus extra sour cream \$2.0

Kūmara Fries **GF, can be DF** \$15.50

With sweet chilli sauce and sour cream

Soup of the Day **GF without bread** \$17.0

Chefs choice of fresh homemade soup. Served with Ale House Bread.

Seafood Chowder **GF without bread** \$20.0

A local favourite. Seafood bound in a beautiful creamy fish stock, delicately flavoured with fresh herbs, served with Ale House bread.

James Speight's Porter Sausage & Mash Perfect with  Entrée \$17.0 Main \$26.0

Locally made porter sausages, served on potato mash and topped with caramelised onion, peas and gravy. Main served with Ale House Bread.

Vegetarian Filo Parcels Perfect with  Entrée \$17.50 Main \$30.0

Spinach, cream cheese, pinenuts and peppers wrapped in golden filo pastry, topped with basil pesto, served with a fresh garden salad and crispy potatoes.

Brewer's Braised Steak **GF** Perfect with  \$28.50

Slow braised prime steak, Porter beer gravy, with creamed potato mash and garden peas, topped with bacon and caramelised onions.

Rattray Street Ribs **GF** Perfect with  Medium \$27.50 Large \$36.0

Mouth watering Pork ribs with our own marinade, served with salad greens and steak fries.

Vegetable Stack **GF, DF, Vegan** \$28.0

Vegan parsnip carrot and potato rosti stack with grilled capsicum and field mushrooms. Topped with vegan aioli, basil pesto, vegan mozzarella and salad greens.

Please advise your server of any dietary allergen requirements.

GF – Can be made gluten free, please advise our staff.

DF – Can be made dairy free, please advise our staff.

FOUNDERS FAVOURITES

The dishes that put the Speight's Ale House on the map

Chicken Parcels Perfect with  Entrée \$19.50 Main \$34.0

Diced chicken breast, bacon, peach and soft cheese, wrapped in golden filo pastry, topped with almonds and aioli. Served with crispy potatoes and fresh garden salad.

Highland Lamb GF, DF Perfect with  Entrée \$20.0 Main \$36.0


Tender marinated Otago lamb, grilled medium rare, topped with Caribbean citrus marmalade and kūmara shavings. Served with crispy potatoes and fresh garden salad.

Shearer's Shanks Can be made GF, DF Perfect with  Medium \$27.50 Large \$36.0

Silere Alpine Origin Merino Shanks. Tender and delicious, oven roasted with Central Otago thyme and garlic. Topped with Ale House gravy, and mint glaze. Served on potato mash with a medley of vegetables or fresh salad.


Black Cherry Chicken GF Perfect with  \$35.0

Tender chicken breast filled with soft cheese and cashew nuts, wrapped in bacon and oven roasted. Laid on kūmara mash with a black cherry sauce and garden salad.

Blue 'n' Gold DF Perfect with  Medium \$32.0 Large \$40.0

Southern blue cod lightly golden fried in Speight's beer batter. Served with fresh garden salad and fries.

Beef Schnitzel Perfect with  \$29.0
Beef schnitzel, lightly crumbed, served with Ale House gravy, caramelised onions, salad and fries.

Fish of the Day Can be made GF, DF Perfect with  \$32.0
Locally caught fish of the day - served with fresh garden salad and crispy potatoes. Topped with chef's daily topping.




Taiari Plains Pasta \$28.0
Chef's pasta selection of the day.

Pure South Drunken Rump Steak Peppercorn, Garlic & Mushroom GF Perfect with  \$33.50
Locally reared prime steer rump steak, cooked to your liking, served with fresh salad and fries. Served with your choice of mushroom sauce, peppercorn sauce, garlic butter or Ale House gravy.




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- Pork Belly** can be made GF Perfect with  \$36.50
Cider braised Pork Belly, served on a spiced kūmara mash with a crisp Asian inspired slaw, crispy noodles, cashews, sesame seeds with a soy and lime mayonnaise. Served with a pork cider jus.
- Pure South Cavalcade Ribeye** Peppercorn, Garlic & Mushroom GF \$40.0
Prime steer ribeye steak grilled to your liking, served with fresh garden salad or seasonal vegetables, with golden fries. Accompanied by your choice of topping: Creamy mushroom sauce, fresh green peppercorn sauce, Ale House gravy or garlic butter.
Ask your waiter to suggest the right beer to complement your choice of sauce.
- The "Holmdale" Salmon** GF, DF Perfect with  \$39.50
NZ King salmon fillet oven-baked, served with lemon aioli and a fresh garden salad and with crispy potatoes.
- Fiordland Venison** GF Perfect with  \$39.0
Faregame venison, cooked medium rare. Served on kumara mash with a blueberry and plum sauce, and garden salad. Topped with blue vein cheese, walnuts and kūmara shavings.

SPEIGHT'S BREW HOUSE SALADS

- Pear and Walnut** GF, Vegan with no cheese \$24.50
Freshly sliced pear with toasted walnuts, blue vein cheese and balsamic vinaigrette. Served with fresh garden salads and kūmara shavings.
- Quinoa Salad** GF, DF, Vegan Perfect with  \$27.50
Organic tri colour Quinoa mixed with warm grilled mushrooms, capsicum, broccoli, lightly roasted pumpkin, corn, diced beetroot, chickpeas and spring onion. Served with a vegan maple and lime basil pesto dressing.
Add Marinated Chicken \$6.0 Add Smoked Salmon \$6.0
- Pork Belly Slaw** Can be made GF, DF Perfect with  \$29.0
Hoisin and orange marinated pork belly pieces mixed through a slaw with crispy noodles, sesame seeds, cashews with a soy and lime mayonnaise.
- Tofu Salad** GF, DF, Vegan \$27.50
Fresh garden salad with fried tofu, beetroot and cashew nuts. Served with a vegan aioli dressing.
- Smoked Salmon Salad** Can be made GF, DF Perfect with  \$29.0
Fresh salad greens mixed with crispy noodles and sesame seeds with flaked smoked salmon dressed in Ale house vinaigrette .

SIDES

Egg	\$4.0	Bacon	\$6.0	Onions	\$4.0
Mushrooms	\$6.0	Fries	\$5.0	Side Salad	\$7.0
Kūmara Fries	\$6.0	Parmesan Fries	\$6.0	Wedges	\$6.50
Crispy Potatoes	\$5.0	Vegetables	\$8.0	Extra Sauce	\$4.0
Extra Sour Cream	\$2.0	Slice of Ale House Loaf	\$4.0	Garlic Aioli	\$1.0

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DESSERTS

If you now have a hankering for something sweet, here's the best on offer

Cromwell Crumble \$16.0

A bounty of delicious fruit topped with a crispy golden crumble, custard and ice-cream

Chocolate Mudcake Perfect with  \$15.0

Rich, moist chocolate cake served hot with a decadent chocolate sauce, vanilla ice-cream and cream

Ice-cream Sundae GF \$14.0

Chocolate, maple syrup, caramel or strawberry

Farmhouse Cheesecake \$16.0

Ask for today's selection.

Berry Meringue Mountain GF \$15.0

Layered berries, ice-cream, meringue and cream topped with golden almond praline.

Lemon Meringue Pie \$16.0

Velvet smooth zesty lemon filling, topped with light fluffy meringue and ice-cream

Chocolate Caramel Brownie Perfect with  \$16.0

Ale House chocolate brownie layered with thick caramel sauce Served with ice-cream and cream

Vegan Snickers Slice V, GF, DF \$15.0

Date fudge slice, enriched with maple syrup, coconut and nuts, topped with vegan chocolate, served with coconut yoghurt.

Chefs Dessert of the Day \$15.0

LIQUID DESSERTS

Tawny Port 60ml \$9.0

Dessert Wine 60ml \$9.0 bottle 375ml \$45.0

Ask our staff about our current selection.

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Ask us about our daily tours of the Speight's Brewery, and retail shop. Lunch & Dinner packages available.

BREWER'S NOTES



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: 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 SUMMIT ULTRA

Beer Style	Low Carb Lager
First Brewed	2017
Alcohol Level	4.2
Energy (kj/100ml)	110
Calories (/100ml)	26

Our brewers put their heads together to create a full flavoured lager, with 75% less carbs. And they did just that. Summit Ultra balances crisp refreshment with great taste, so you can enjoy a full flavoured beer without all the carbs.



SPEIGHTS CLOUDY APPLE CIDER

Style	Cloudy Apple Cider
First Brewed	2022
Alcohol Level	4.7
Colour	8
Bitterness	22
Energy/100mL	220kJ
Calories/100mL	53

Flavour Notes: 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. It is also described as being so crisp that you could take a bite out of it.



EMERSON'S LONDON PORTER (NITROGENATED)

Beer Style	Porter
First Brewed	1992
Alcohol Level	5.0
Colour	Dark (95)
Bitterness	25

Flavour characteristics: London Porter was Emerson's first beer. 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. Firm-bodied but not heavy, with a creamy texture, the dryish palate is full of roasted malt, coffeeish notes and a sustained bitterness.



GUEST TAP

See staff for details of the current Emerson's guest tap.



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.



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 bitterness.



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 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.



SPEIGHTS HAZY PALE ALE

Beer Style	Hazy Pale Ale
First Brewed	2023
Alcohol Level	4.5
Colour	9
Bitterness	22
Energy/100mL	156kJ
Calories/100mL	37

Flavour Notes: A 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 TASTING TRAY

Sample 6 or 8 of our ales and lagers. See staff for more details.