



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

\$13.5

Plus cheese.

\$16.0

Plus cheese & bacon.

\$17.0

Plus extra sour cream.

\$2.5

Kūmara Fries **GF, can be DF**

\$16.0

With sweet chilli sauce and sour cream.

Soup of the Day **GF without bread**

\$18.0

Chef's 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 \$17.5 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 Beef **GF**

Perfect with



\$29.0

Slow braised Beef, gravy, with creamed potato mash and garden peas, topped with bacon and caramelised onions.

Rattray Street Ribs **GF**

Perfect with



Medium \$28.5 Main \$37.0

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

Vegetable Stack **GF, DF, Vegan**

\$29.0

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 \$20.0 Main \$35.0

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 \$37.0

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 \$28.0 Large \$38.0

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



\$36.0

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 \$35.0 Large \$43.0

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

Beef Schnitzel

Perfect with



\$30.0

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



\$34.0

Locally caught fish of the day served with fresh garden salad and crispy potatoes. Topped with chef's daily topping.

Taieri Plains Pasta

Chef's pasta selection of the day.

\$29.0

Pure South Drunken Rump Steak

Peppercorn, Garlic & Mushroom GF

Perfect with




\$34.5


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  \$37.0
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 \$42.0
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  \$40.5
NZ King salmon fillet oven-baked, served with lemon aioli, fresh garden salad and crispy potatoes.

Fiordland Venison GF Perfect with  \$39.5
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 \$25.0
Freshly sliced pear with toasted walnuts, blue vein cheese and balsamic vinaigrette. Served with fresh garden salad and kūmara shavings.

Quinoa Salad GF, DF, Vegan Perfect with  \$28.0
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 \$8.0

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 and cashews with a soy and lime mayonnaise.

Tofu Salad GF, DF, Vegan \$27.5
Fresh garden salad with fried tofu, beetroot and cashew nuts. Served with a vegan aioli dressing.

Thai Beef Slaw Can be made GF, DF \$29.5
Thai inspired marinated Scotch Fillet pieces mixed through a slaw with crispy noodles, sesame seeds and cashews with a soy and lime mayonnaise.

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	\$6.5
Crispy Potatoes	\$5.0	Vegetables	\$8.0	Extra Sauce	\$4.0
Extra Sour Cream	\$2.5	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 and served with coconut yoghurt.

Chefs Dessert of the Day

\$15.0

LIQUID DESSERTS

Tawny Port

60ml \$12.0

Dessert Wine

60ml \$9.5 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

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 HAZY PALE ALE

Beer Style	Hazy Pale Ale
First Brewed	2023
Alcohol Level	4.5
Colour	9
Bitterness	22

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 TRIPLE HOP PILSNER

Beer Style	Pilsner
First Brewed	2002
Alcohol Level	4.0
Colour	12
Bitterness	31

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.



GUINNESS

Beer Style	Stout
Alcohol Level	4.2

Rich and creamy. Distinctively black. Velvety in its finish. This iconic beer is defined by harmony. Sip after sip, sweet counters bitter as the malt arrives on cue to complement a base of roasted barley. Just as the unmistakable white head sits flush atop the dark beer, so do the flavours counter and combine perfectly.



SPEIGHT'S SUMMIT ULTRA

Beer Style	Low carb lager
First Brewed	2017
Alcohol Level	4.2

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.



SPEIGHT'S ALE HOUSE LIMITED RELEASE

See staff for details of the current limited release.



SPEIGHT'S TASTING TRAY

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



SPEIGHT'S CLOUDY APPLE CIDER

Beer Style	Cloudy Apple Cider
First Brewed	2022
Alcohol Level	4.7
Colour	8
Bitterness	22

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.



GUEST TAP

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



SPEIGHT'S OLD DARK

Beer Style	English Porter
First Brewed	1991
Alcohol Level	4.0
Colour	90
Bitterness	23.5

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.