

MENU

LOCALLY SOURCED & DELIVERED FRESH.

SMALL PLATES & STARTERS

The Ale House Loaf

Locally baked Speight's bread - hot & delicious!
Suggested serve: Half loaf between 2. Whole loaf between 4.

Plain	Half	9	Whole	18
Garlic Butter	Half	10	Whole	20
Cheesy Garlic	Half	12	Whole	24

Mac'n'Cheese N V 15

Seasonal Soup of the Day GO 16

Chef's special soup served with Speight's bread.

Sweet Sticky Squid N NG 18

Served on a bed of coleslaw with house made teriyaki sauce.

Zucchini & Corn Fritter N V 18

Served with sriracha aioli.

BBQ Pork Ribs N D NG 18

Slow cooked pork ribs in house made bbq sauce, served with coleslaw.

Fried Chicken N NG 18

Fried chicken served with sriracha mayo and pickled red onion.

Seafood Chowder N GO 24

Classic seafood chowder with a slice of Speight's bread.

WANT SOMETHING EXTRA?

SIDES

Mashed Potato N NG 8

Garden Side Salad N D GO 10

Steamed Seasonal Veg N NG VO 10

Golden Chips N GO VO 10

Served with ketchup and aioli.

Add cheese & bacon 5

Wedges VO 12

Served with sweet chilli and sour cream.

Add cheese & bacon 5

Onion Rings N 12

Smashed Potatoes N NG VO 14

Served with aioli and parmesan.

BURGERS

Buttermilk Chicken Burger N GO 22

Crispy chicken thigh, house made slaw, sliced tomato, pickled onion and sriracha mayo.

Veggie Burger GO V VO D 22

Vegetable, quinoa and lentil patty, lettuce, tomato, cheese and pesto aioli.

Speights Beef Burger N GO 25

Smashed beef patty, cheese, lettuce, pickles, house made tomato relish and aioli.

Add bacon 5 Add meat patty 6

Beef Brisket Burger N GO 25

Slow cooked BBQ brisket, pickled cabbage, cheese, pickles, house made BBQ sauce and aoli.

Add Chips 5

FROM THE GARDEN

Caesar Salad N GO 25

Cos lettuce, bacon, croutons, soft boiled egg, caesar dressing. Add chicken 7

Pumpkin & Feta Filo V 28

Roast pumpkin, feta, spinach and caramelised onions wrapped in filo pastry served with smashed potatoes, garden salad and basil pesto.

ADD ONS

Fried Egg 3

Caramelised Onions 3

Streaky Bacon 5

Classic Yorkshire Pudding N 5

Served with Gravy

Fergbutcher Sausage N 10

What does it all mean?

Please let your server know if you have any allergies.

N No Nuts Added	D Dairy Friendly
NG No Gluten Added	GO Gluten Friendly Option
V Vegetarian	VO Vegan Option

ALE HOUSE CLASSICS

Fergbutcher Sausage & Mash N 29

Sausages locally made by Fergbutcher topped with caramelised onions, served with mashed potato, peas, Ale House gravy and a Yorkshire pudding.

Pasta of the Day POA

Chef's pasta selection of the day, vegetarian options.

Fish of the Day N NG D POA

Fresh daily from Harbour Fish, ask your server for today's special.

Chicken Parcel N 30

Chicken, bacon, cream cheese in a filo parcel topped with a mango chilli sauce. Served with smashed potatoes and salad.

BBQ Pork Ribs N GO D 36

Slow cooked pork ribs in house made BBQ sauce, served with coleslaw and chips.

Grilled Pork Cutlet N NG 38

Served with smashed potatoes, seasonal greens and a maple 'n' mustard jus.

Beef Schnitzel N 40

House crumbed Sirloin beef steak, topped with caramelised onions, served with mashed potatoes, seasonal vegetables and Ale House gravy.

Blue & Gold N GO D 43

Blue Cod in a Speight's Gold Medal Ale beer batter, served with chips, fresh garden salad and homemade tartare sauce.

Shearers Lamb Shank N GO 44

Slow cooked lamb shank, served with mashed potato, seasonal vegetables & Ale House gravy. Add a lamb shank 18

FROM THE GRILL

Grilled Lamb Rump N GO 40

Marinated with rosemary and garlic, served sliced, with seasonal veg, crispy potatoes and a red wine jus.

Southern Man Steak N GO 42

200g Sirloin steak served with salad and chips, and your choice of sauce. Upgrade to mash and veg 6

Cavalcade Ribeye N GO 58

300g Prime Ribeye steak served with salad and chips, and your choice of sauce. Upgrade to mash and veg 6

SAUCES

Ale House Gravy GO 3

Aioli NG V D 3

Sriracha Mayo NG V D 3

Garlic Butter N NG V 3

House-made BBQ Sauce N NG V D 4

Creamy Mushroom N NG V 4

Peppercorn N NG V 4

BREWER'S NOTES

We take great care and pride in brewing our beers and are proud to present them here to you.



SPEIGHT'S GOLD MEDAL ALE

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 & hops.



SPEIGHT'S DRY HOP PILSNER

This lovely Dry Hopped Pilsner is brewed in the traditional style of a European Pilsner then dry hopped with Citra Hops (from the US) giving the Pilsner a lovely tropical edge.



SPEIGHT'S OLD DARK

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 HAZY PALE ALE

FA 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 SUMMIT ULTRA

A refreshing golden lager with a crisp finish. Brewed for longer it has 75% less carbs than regular beer, making it the perfect way to wash down a hard workout with your mates.



SPEIGHT'S CLOUDY APPLE CIDER

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.



GUINNESS

Guinness is a dry stout, a type of beer characterized by its almost black, dark colour with creamy white head. It has a balanced flavour profile with notes of roasted barley, malt and a slightly bitter finish.



MAC'S GINGER GIANT

Combining the invigorating zest of real ginger juice with the smoothness of premium New Zealand vodka. This unique blend offers a lively ginger zing, balanced by a hint of sweetness and a touch of spice. Perfect for those seeking a clean, vibrant drink with a little kick.

DESSERT P.T.O

WHAT IS A MEAL, WITHOUT DESSERT?

- Trio of Ice Creams** GF V 14
Choice of 3 Chateau Ice Creams, on a bed of crumble served with berry compote. *Ask your server for the flavours of the day.*
- Chocolate Brownie** NG 18
Warm chocolate brownie served with vanilla ice cream and chocolate sauce.
- Apple Crumble** 20
Served with hokey pokey ice cream and custard.

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QUEENSTOWN

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