

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

15

Seasonal Soup of the Day

16

Sweet Sticky Squid

18

Carrot, Zucchini & Corn Fritter

18

BBQ Pork Ribs

18

Fried Chicken

18

Seafood Chowder

24

WANT SOMETHING EXTRA?

SIDES

Mashed Potato

8

Garden Side Salad

10

Steamed Seasonal Veg

10

Golden Fries

10

Served with ketchup and aioli.

Add cheese & bacon 5

Wedges

12

Served with sweet chilli and sour cream.

Add cheese & bacon 5

Onion Rings

12

Smashed Potatoes

14

Served with aioli and parmesan.

BURGERS

Buttermilk Chicken Burger

22
Crispy chicken thigh, house-made slaw, sliced tomato, pickled onion and a sriracha mayo.

Veggie Burger

22
Vegetable, quinoa and lentil patty, lettuce, tomato, cheese and pesto aioli.

Speights Beef Burger

25
Smashed beef patty, cheese, lettuce, pickles, house made tomato relish and aioli.
Add bacon 5 Add meat patty 6

Add Chips

5

FROM THE GARDEN

Caesar Salad

25
Cos lettuce, bacon, croutons, soft boiled egg, caesar dressing. Add chicken 7

Pumpkin & Feta Filo

28
Roast pumpkin, feta, spinach and caramelised onions wrapped in filo pastry served with smashed potatoes, garden salad and basil pesto.

Seasonal Salad

POA
Chef's seasonal salad.
Ask your server for the salad of the day.

ADD ONS

Fried Egg

3

Caramelised Onions

3

Streaky Bacon

5

Classic Yorkshire Pudding

5

Served with Gravy

Fergbutcher Sausage

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

28
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.

Chicken Parcel

30
Chicken, bacon, cream cheese in a filo parcel topped with a mango chilli sauce. Served with smashed potatoes and salad.

BBQ Pork Ribs

36
Slow cooked pork ribs in house made bbq sauce, served with coleslaw and mac and cheese.

Grilled Pork Cutlet

38
Served with smashed potatoes, and coleslaw with a side of passionfruit and whisky sauce.

Beef Schnitzel

40
House crumbed Sirloin beef steak, topped with caramelised onions, served with mashed potatoes, seasonal vegetables and Ale House gravy.

Shearers Lamb Shank

42
Slow cooked lamb shank, served with mashed potato, seasonal vegetables & Ale House gravy. Add a lamb shank 18

Blue & Gold

42
Blue Cod in a Speight's Gold Medal Ale beer batter, served with chips, fresh garden salad and homemade tartare sauce.

Miso Grilled Salmon

45
Served with bok choy, cabbage and vermicelli noodle stir fry.

FROM THE GRILL

Grilled Lamb Skewers

40
Marinated with rosemary and garlic, served with roast seasonal veg, mashed potatoes and a red wine jus.

Southern Man Steak

42
200g Sirloin steak served with salad and chips, and your choice of sauce. Upgrade to mash and veg 6

Cavalcade Ribeye

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

3
GO

3
House-made

4

BBQ Sauce

3
NG V D

4

Aioli

3
NG V D

4

Creamy Mushroom

3
NG V

4

Sriracha Mayo

3
NG V D

4

Peppercorn

3
NG V

4

Garlic Butter

3
NG V

4

DESSERT P.T.O.

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.

WHAT IS A MEAL,
WITHOUT DESSERT?

Trio of Ice Creams GO 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.](#)

Ice Cream Sandwich 16

Hokey Pokey ice cream sandwiched between 2 house made chocolate chip cookies served with chocolate sauce and sprinkles.

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.

THE SPEIGHT'S ***
ALE HOUSE
GENEROUS TO A FAULT
QUEENSTOWN

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