

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.

Carrot, 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.

BURGERS

Buttermilk Chicken Burger N GO 22

Crispy chicken thigh, house-made slaw, sliced tomato, pickled onion and a 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

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.

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 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

NG No Gluten Added

V Vegetarian

D Dairy Friendly

GO Gluten Friendly Option

VO Vegan Option

ALE HOUSE CLASSICS

Fergbutcher Sausage & Mash N 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 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 36

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

Grilled Pork Cutlet N NG D 38

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

Beef Schnitzel N 40

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

Shearers Lamb Shank N GO 42

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

Blue & Gold N GO D 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 N NG D 45

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

FROM THE GRILL

Grilled Lamb Skewers GO 40

Marinated with rosemary and garlic, served with roast seasonal veg, mashed 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 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.

WANT SOMETHING EXTRA?

SIDES

Mashed Potato N NG 8

Garden Side Salad N D GO 10

Steamed Seasonal Veg N NG VO 10

Golden Fries N GO VO 10

Served with ketchup and aioli.

Add cheese & bacon 5

Wedges V 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.

DESSERT P.T.O

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.

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— GENEROUS TO A FAULT —
QUEENSTOWN

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