

Seafood Chowder .		\$20.90
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A rich and creamy chowder with an abundance of seafood served in a toasted farmhouse cob loaf.

Local blue cod fillet deep fried in a crisp beer batter or crumbed. Served with fries, and chunky house made tartare sauce.

Moule Frite steamed green lipped mussels served in a classic French style creamy herb, garlic and white wine sauce. Served with shoestring fries and toasted garlic bread.

Tasting 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

Hints of "grassy" tones add to its complexity. The full flavour of Speight's malt and hops.



SPEIGHT'S TRIPLE HOP PILSNER

Hop dominated with initial hit of citrus fruit and fresh green hop characters.



SPEIGHT'S CIDER

A well balanced, fresh, full bodied cider. A dry finish leaves you wanting more.



EMERSON'S LONDON PORTER

Emerson's first beer. Dark, dry and mellow. A hint of sweetness, earthy with malt, coffeeish notes.



SPEIGHT'S EMPIRE IPA

An old favourite. Brewed with a generous addition of Kohatu hops to deliver spicy aromas and a clean bitterness.



SPEIGHT'S OLD DARK

Roasted malt with a hint of chocolate. Balanced with extra hops, rounded out with just enough sweetness.



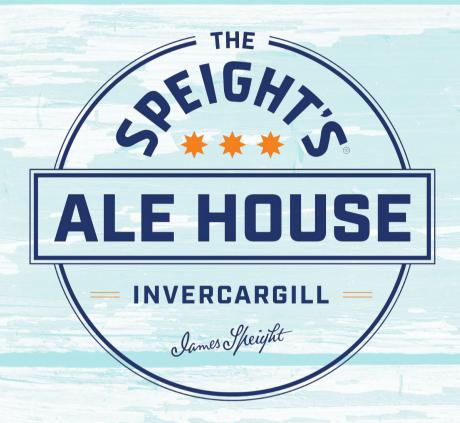
SPEIGHT'S MID ALE

Brewed using the specialty malts - Crystal, Caramalt and Chocolate malt. Smooth caramel, malty flavour and aroma. Sweetness is balanced by the bitterness of Pacific Jade and Green Bullet hops.



SPEIGHT'S SUMMIT ULTRA LOW CARB LAGER

A full flavoured lager, with 75% less carbs. Crisp hop bitterness. A great match for seafood and spicy dishes.



Lunch Menu

* * * Brunch * * *
Ale House Loaf
Waffles
Corn Fritters
Classic Eggs on Toast
* * * Pork * * *
Roast Pork
Pork Ribs
* * Beef * * Brisket Sandwich
Steak, Eggs and Chips
Cheeseburger
Nachos

Nachos with chilli beef, cheese, sour cream, salsa and jalapeños.

4	4	Tomb	4	4	1
	*	Lamb	7	*	*

lardons, in a rich onion gravy. Served on creamy mashed potatoes, with a hearty slice of garlic buttered toast.

Bangers and Mash \$19.90

Handmade lamb and onion sausages, served on creamy mashed potatoes and peas, with a rich onion gravy and battered onion rings.

* * * Chicken * * *

Crumbed chicken, served with fries and your choice of sauce: Mushroom / Pepper Sauce / House Gravy.

Chicken Parcels \$21.90

Chicken, bacon, sundried tomato and red onion folded through cream cheese and wrapped in filo pastry then baked until crisp. Served with fries and salad, topped with mango chutney.

Chicken Baguette \$19.90

Popcorn chicken smothered in a sticky sweet Korean sauce and red onion in a toasted cheesy baguette, served with fries.

Add Bacon \$4.00

Chicken and Cranberry Salad. \$25.50

Crispy chicken strips on a dressed salad of mixed greens, crispy bacon, tomato, red onion, cucumber and carrot. Topped with shaved parmesan, dried cranberries, and cranberry swirl.

* * * Vegetables * * *

Roast Vegetable Salad \$25.50

Medley of roast vegetables on a bed of leafy greens. Topped with tomato, cucumber, red onion, carrot and feta. Finished with creole roasted cashews.

Add Chicken \$8.00

Red onion, kumara, mushrooms and asparagus on lettuce and tomato with aioli and chilli jam in a toasted bun, served with fries.