



er Menu

★ ★ ★ Sides ★ ★ ★

Side Salad	\$6.50	Mushrooms	\$7.50
Fries	\$4.50	Eggs x 2	\$4.00
Side Vegetables	\$6.50	Aioli / Tartare / Sour Cream	\$2.00
Beer Battered Fries	\$6.50	Mash and Gravy	\$5.00
Mashed Potatoes	\$4.00	Creamy Garlic Sauce	\$7.00
Wedges	\$6.50	Gravy	\$4.00
Beer Battered Onion Rings	\$6.50	Sweet Chilli / BBQ Sauce	\$1.50

★ ★ ★ Desserts ★ ★ ★

Lemon Meringue Sundae	\$14.00	Crème Brulee	\$14.00
Delicious lemon curd, layered with meringue, cream and ice cream.		Classic crème brulee, served with an apple and mixed berry compote, with a side of biscotti to finish it off.	
Chocolate Mud Cake	\$14.00	Sticky Date Pudding	\$14.00
Chocolate cake served warm with delectable chocolate sauce, chocolate mousse, chocolate crumb and vanilla ice cream.		Warm sticky date pudding served with vanilla ice cream and caramel sauce.	
Cheesecake	\$14.00	Black Forest Mousse	\$14.00
House made cheesecake served with Chantilly cream. <i>Ask your server for today's cheesecake.</i>		Decadent layered dessert, cherry and pear compote in a velvety chocolate mousse topped with a Kahlua caramel sauce, Chantilly cream and shaved chocolate.	
Cromwell Crumble	\$14.00	Ice Cream Sundae	\$10.00
A bounty of delicious apple and mixed berries topped with crumble, served with vanilla anglaise and vanilla ice cream.		Vanilla ice cream served with your choice of chocolate, caramel, strawberry or passionfruit sauce.	



Dinner

Tasting Notes

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

 <p>SPEIGHT'S GOLD MEDAL ALE - Hints of "grassy" tones add to its complexity. The full flavour of Speight's malt and hops.</p>	 <p>SPEIGHT'S CIDER - A well balanced, fresh, full bodied cider. A dry finish leaves you wanting more.</p>	 <p>SPEIGHT'S EMPIRE IPA - An old favourite. Brewed with a generous addition of Kohatu hops to deliver spicy aromas and a clean bitterness.</p>
 <p>SPEIGHT'S TRIPLE HOP PILSNER - Hop dominated with initial hit of citrus fruit and fresh green hop characters.</p>	 <p>EMERSON'S LONDON PORTER - Emerson's first beer. Dark, dry and mellow. A hint of sweetness, earthy with malt, coffeeish notes.</p>	 <p>SPEIGHT'S OLD DARK - Roasted malt with a hint of chocolate. Balanced with extra hops, rounded out with just enough sweetness.</p>
 <p>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.</p>	 <p>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.</p>	

*** Entrees ***

Ale House Loaf Half \$8 Full \$14

Served warm with your choice of garlic or plain butter.

Soup of the Day \$14.90

Chef's choice of the freshest local ingredients, served with a toasted baguette.

Southern Seafood Chowder..... \$21.90

An abundance of the freshest local seafood in a rich creamy chowder, served in a farmhouse cob loaf.

Pig Hunter Ribs..... \$18.90

Slow cooked pork ribs stacked and smothered in a rich hoisin and sesame sauce.

K-pop Chicken..... \$17.90

Petite skewers of popcorn chicken served with Korean gochujang dipping sauce and a salad garnish.

Prawn Dumplings \$17.90

Minced garlic and ginger prawns encased in a chiffonade of spring roll pastry, served with dipping sauce and a salad garnish.

Creole and Lime Squid..... \$17.90

Tender squid in a zesty creole and lime seasoning, flash fried. Served with a tangy dipping sauce and salad garnish.

*** Platters ***

Deep Fried Platter.. Small \$33 Large \$49

A spread of prawn twisters, fish bites, squid rings, chicken nuggets, spring rolls and corn nuggets, served with fries and a selection of dipping sauces.

Carnivore Platter \$42.00

A selection of garlic prawns, sticky pork skewers, K-pop chicken and squid served with an assortment of dipping sauces.

Add Fries \$4.50

*** Mains ***

Blue and Gold \$31.00

Blue cod fillet coated in a Speight's Summit batter and cooked until golden. Served with fries, salad and tartare sauce.

Add additional fillet .. \$19.00

Moule Frite Mussels..... \$28.00

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

Oven Baked Salmon..... \$37.90

Oven baked salmon, served with fennel roasted potatoes, broccolini, baby beetroot and parmesan crisp.

Seafood Bowl..... \$46.00

Green lipped mussels, prawns, salmon and squid steamed on a bed of gourmet potatoes and red onion. Finished with a spicy garlic and lemon madras cream (optional), served with garlic toasted baguette.

Famous Chicken Parcels Small \$24.90 Large \$28.90

Golden filo pastry filled with chicken breast, bacon, sundried tomato and red onion folded through cream cheese, topped with mango chutney. Served with fries and fresh garden salad.

Chicken Schnitzel \$28.90

Crumbed chicken, with golden fries, salad and your choice of sauce: Pepper sauce / Mushroom / Garlic butter / Gravy.

Pig Hunter Ribs..... \$38.90

Slow cooked pork ribs smothered in a rich hoisin and sesame sauce, with fries and salad.

Pork Belly..... \$36.90

Twice cooked pork belly topped with crystallised ginger, pear and sage, served on creamy mashed potatoes with pan roasted carrots, parsnips and asparagus. Finished with a cider and five spice jus.

Roast Pork..... \$28.90

Traditional roast pork served with roasted potatoes, pumpkin, kumara, steamed carrots and peas, topped with onion gravy and apple sauce.

Bangers and Mash \$24.90

Gourmet sausages served on creamy mashed potatoes with peas, freshly made onion gravy, and topped with crispy onion rings.

The Roaring Stag..... \$39.90

Denver venison leg, pan seared and oven baked to medium-rare, served with a potato stack, a medley of seasonal vegetables and red wine jus.

Southern Man Steak \$43.90

300 gram Ribeye steak cooked to your liking, served with mushroom duxelle, freshly made onion gravy, salsa verde and a side of creamy mashed potato.

Steak, Eggs and Chips \$39.90

300 gram Ribeye steak cooked to your liking, with two fried eggs and fries. Served with garlic butter.

Surf & Turf..... \$44.90

300 gram Ribeye cooked to your liking, resting on a baked potato stack, topped with prawns in a creamy garlic sauce with a garden salad.

Speight's Shearers Shanks \$41.00

Slow cooked lamb shank served with creamy mashed potato, seasonal vegetables and Ale House gravy.

*** Pasta ***

Speight's Carbonara \$28.90

Our twist on the traditional fettuccine, with penne pasta, chicken, bacon, mushrooms, Ale House made cashew pesto, tossed in a creamy white wine and garlic sauce, topped with parmesan cheese.

Spinach and Pumpkin Risotto..... \$26.90

Roasted pumpkin and spinach in a creamy parmesan risotto, topped with pumpkin seeds.

Add Smoked Salmon .. \$12.00

Add Bacon \$4.00

Midnight Pasta \$34.90

Chef's specialty pasta creation. Fettuccine with a medley of pork lardons, prawns, bacon, peas, corn, red onion, olives and sundried tomatoes, seasoned with preserved lemon, parmesan and chilli flakes.

*** Salads ***

Chicken and Cranberry Salad..... \$25.50

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

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

Smoked Salmon Salad \$25.50

Smoked salmon, tomatoes, cucumber, carrot and red onion on a bed of salad greens, topped with parmesan, vinaigrette and crisp garlic croutons.

*** Burgers ***

Vegetarian Burger..... \$25.90

Grilled asparagus, red onion, kumara and mushrooms on lettuce and tomato with aioli and chilli jam in a fresh toasted bun. Served with fries.

Steak Burger \$29.90

150g Ribeye steak cooked to your liking, with salad greens, cheese, tomato, beetroot and a fried egg, with garlic aioli and BBQ sauce in a fresh toasted bun. Served with fries.

Chicken Burger..... \$25.90

Crispy coated chicken with salad greens, cheese, tomato and streaky bacon, topped with garlic aioli and cranberry jelly in a fresh toasted bun. Served with fries.

Blue Cod Burger..... \$33.00

Beer battered deep fried blue cod with salad greens, tomato, red onion and beetroot, with tartare sauce in a fresh toasted bun. Served with fries.

Beef Burger..... \$25.90

Ale House made beef patties, with salad greens, cheese, tomato, beetroot, with garlic aioli and BBQ sauce in a fresh toasted bun. Served with fries.

Add Bacon. \$4.00

If you have any dietary requirements please tell your waiter.