



DINNER

DESSERTS

Slice of Heaven (Cheesecake)

\$14.00

Smooth, creamy, and downright decadent. Ask the team for today's flavour — it's always a crowd-pleaser.

Crackin' Good Brûlée (Crème Brûlée)

\$14.00

Golden caramelised top with a silky vanilla custard beneath. Crack through that sugar shell and thank us later.

Brownie Points (Chocolate Brownie)

\$14.00

Rich, fudgy, and served warm with ice cream. Sweet, gooey perfection — just how a brownie should be.

Cromwell Comfort (Cromwell Crumble)

\$14.00

Classic comfort at its best. Apple and mixed berry filling topped with a golden crumble, a scoop of vanilla ice cream and vanilla anglaise.

The Classic Split (Banana Split)

\$14.00

A proper throwback — banana, ice cream, chocolate sauce, and whipped cream. Simple, sweet, and a guaranteed smile.

Sundae Session (Ice Cream Sundaes)

\$14.00

Pick your flavour and dive in — layers of ice cream, sauce, cream. Choose from chocolate, strawberry, caramel, passionfruit or lemon. A sweet finish to any feed.

Southern Mess (Eton Mess)

\$14.00

Crushed meringue, whipped cream, vanilla ice cream, cherry and pear compote folded together for a sweet, creamy classic.

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



SPEIGHT'S OLD DARK
Roasted malt with a hint of chocolate. Balanced with extra hops, rounded out with just enough sweetness.



SPEIGHT'S HAZY PALE ALE
A hop forward hazy beer with a lighter malt profile really lets the hops shine. This super fresh brew is made with a healthy dose of Citra and Galaxy hops to produce a juicy, citrus hop hit.



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.



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

MENU

STARTERS & SMALL PLATES

Ale House Malthouse Loaf Half **\$14** Full **\$17**
A warm loaf served with garlic butter — perfect for sharing (or keeping all to yourself).

Soup of the Day **\$14**
Chef’s choice of the freshest seasonal ingredients, served piping hot with a toasted baguette.

Southern Seafood Chowder **\$21.90**
An abundance of Southland’s finest seafood in a rich, creamy chowder, served inside a toasted farmhouse cob loaf.

Pig Hunter Ribs **\$19.90**
Slow-cooked pork ribs stacked high and smothered in our rich hoisin and sesame glaze — sticky, sweet, and seriously satisfying.

Bang Bang Shrimp **\$17.90**
Six crispy-coated shrimp tossed in a mild Sriracha and sweet-chilli mayo. A little heat, a lot of flavour.

Popcorn Chicken **\$17.90**
Golden-fried bite-sized chicken pieces served with a K-Pop-style sauce on the side — crispy, juicy, and downright addictive.

PLATTERS TO SHARE

Deep-Fried Goodness **\$49**
A southern-style sampler of fish bites, onion rings, popcorn shrimp, samosas, spring rolls, prawn twisters, and popcorn chicken. Perfect with a cold Speight’s.

Carnivore Platter **\$42**
A meat-lover’s dream: pork belly skewers, popcorn chicken, bang bang shrimp, and crispy squid. Add fries to make it a feast.

Add fries **\$4.50**

MAINS

Blue and Gold **\$36**
Fresh local blue cod, coated in Speight’s Summit batter and cooked until golden. Served with fries, garden salad, and chunky tartare sauce.

Green Curry Mussels **\$28**
Plump New Zealand mussels simmered in a fragrant green curry and coconut cream sauce. Served with steamed rice to soak up the flavour.

Oven-Baked Salmon **\$37.90**
Tender salmon fillet served with buttermilk herb crème, lime-glazed roast potatoes, and a zesty almond salad. Light, fresh, and full of flavour.

Chicken Parcels Small **\$24.90** or Large **\$28.90**
Roast chicken, bacon, red onion, and sundried tomato folded through cream cheese and wrapped in crisp filo pastry. Served with fries, salad, and mango chutney.

Southern Chicken Tenders **\$28**
Golden southern-style chicken tenders with fries and salad, served with your choice of honey mustard ranch, house gravy, or spicy house BBQ sauce.

Pig Hunter Ribs (1 kg) **\$43**
A full kilo of fall-off-the-bone ribs, slathered in house BBQ glaze. Served with salad and fries — the ultimate hunter’s feed.

Pork Belly **\$39.90**
Twice cooked pork belly on creamy mash with roasted parsnip, carrots, and garlic-buttered pak choi. Finished with five-spice jus, crispy shallots, and red-onion pickle.

Roast Pork **\$28.90**
Classic Sunday roast any day of the week — roast potatoes, pumpkin, kumara, steamed carrots, and peas, topped with onion gravy and apple sauce.

Bangers & Mash **\$24.90**
Lamb and mint sausages over creamy mash with house gravy and crumbed onion rings.

Butter Chicken **\$26.90**
Tender chicken in our creamy spiced butter sauce, served with rice and two warm garlic parathas. Comfort food done right.

Steak Your Way **\$43**
Cooked to your liking and served with your choice of; mash or fries, salad or vege, garlic or cowboy butter, mushroom, pepper or garlic cream sauce/gravy.

Add on
Prawns (6) **\$10** Onion Rings **\$8**
Eggs **\$5** Mushrooms **\$7.50**

The Roaring Stag **\$39.90**
Tender venison leg served with mash, red-wine jus, and pickled cabbage and pear — rich, bold, and beautifully balanced.

PASTA

Speight’s Carbo **\$28.90**
Our twist on the classic: penne pasta with chicken, bacon, and mushrooms in a creamy white-wine and garlic sauce with house cashew pesto. Topped with parmesan.

Chorizo & Tomato Risotto **\$26.90**
Creamy risotto with tomato, chorizo, and spinach, topped with roasted sliced almonds and crispy chorizo bits. Finished with a lemon wedge to brighten it all up.

Midnight Pasta **\$34.90**
A Speight’s favourite — pork belly, chorizo, prawns, corn, peas, sundried tomato, parmesan cheese, red onion, kalamati olives tossed through garlic, chilli, and olive oil for a rich, late-night kick.

SALADS

Chicken Salad **\$25.50**
Coated chicken tossed with bacon, house made slaw, mesclun mix, red onion, crispy shallots, Creole-spiced cashews and finished with a zesty Asian dressing.

Crispy Calamari & Citrus Slaw **\$25.90**
Golden-fried calamari on a refreshing house made slaw, mesclun mix, cucumber, and red onion. Dressed in a zingy ginger-lime vinaigrette and topped with toasted almonds.

Roast Vege Salad **\$25.90**
A hearty mix of roasted kumara, pumpkin, and chickpeas on leafy greens with feta, red onion, cucumber, tomato, and Creole-spiced cashews.
Add chicken to make it a meal for **\$9**

BURGERS

Lamb Burger **\$25.90**
Juicy lamb patty with aioli, mint sauce, house made slaw mix, tomato, beetroot, and onion jam. Pure southern flavour. Served with fries.

Beef Burger **\$25.90**
Double-stacked beef patties with melted cheese, pickles, house made slaw mix, aioli, and BBQ sauce — the ultimate Speight’s cheeseburger. Served with fries.

Vege Burger **\$25.90**
Our house vege patty with chilli jam aioli, house made slaw mix, tomato, and beetroot. A plant-based favourite that still hits the spot. Served with fries.

Southern Chicken Burger **\$25.90**
Crispy southern-fried chicken, bacon, ranch dressing, house made slaw mix, and tomato — a crunchy, creamy combo. Served with fries.

Blue Cod Burger **\$33**
Beer-battered local blue cod with house made slaw mix, tomato, red onion, beetroot, and tartare sauce in a toasted bun. Served with fries.

SIDES

Side Salad	\$6.50
Fries	\$4.50
Side Vegetables	\$6.50
Beer Battered Fries	\$6.50
Mashed Potatoes	\$4.00
Battered Onion Rings	\$8.00
Mushrooms	\$7.50
Eggs x 2	\$5.00
Mash and Gravy	\$5.00
Creamy Garlic Sauce	\$7.00
Gravy	\$4.00
Prawns (6)	\$10.00
Mushroom Sauce	\$4.00
Wedges	\$6.50
Pepper Sauce	\$4.00
Garlic Butter	\$2.00
Mac ‘n’ Cheese	\$6.00
Paratha (1)	\$3.00
Aioli / Tartare	\$2.00
Sour Cream	\$2.00
Sweet Chilli/BBQ Sauce	\$2.00

If you have any dietary requirements please tell your waitstaff.