

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.



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



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.



LUNCH MENU

BRUNCH

Ale House Loaf

Half **\$14** Full **\$17**

A warm loaf with garlic butter – perfect for sharing (or keeping to yourself).

French Toast

\$22.90

Golden fried bread stacked high and served two ways:

- Banana, bacon & maple syrup – the classic sweet-and-salty Southern combo.
- Rhubarb & red berry compote – topped with custard and a drizzle of maple.

(Waffles available for gluten free option).

Full Breakfast

\$26.90

A Speight’s-sized feed:

- two eggs
- hash browns
- half a toasted baguette
- breakfast sausages
- sautéed mushrooms
- beans
- bacon

Eggs Benedict

\$24.90

Two poached eggs perched on toasted English muffins with fresh spinach, bacon, and a good pour of hollandaise. Finished with paprika and parsley.

PORK

Roast Pork

\$28.90

Slow-roasted pork served with roast potatoes, pumpkin, and kumara, plus steamed carrots and peas. Topped with Speight’s house gravy and apple sauce.

Pork Ribs

\$19.90

Tender ribs smothered in rich hoisin and sesame glaze, served with golden fries.

CHICKEN

Southern Chicken Burger

\$25.90

Crispy southern-style chicken with aioli, house slaw mix, and plum sauce – a Speight’s favourite.

Chicken Taco Bowls (x2)

\$20.90

Crispy taco bowls filled with house slaw mix, red onion, and popcorn chicken. Served with green goddess and mango habanero sauces (extra spicy habanero available on request). Comes with a side of fries.

Chicken Parcels

\$24.90

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

Chicken Salad

\$25.90

Coated chicken tossed with bacon, house slaw mix, red onion, crispy shallots, Creole-spiced cashews and finished with a zesty Asian dressing.

LAMB

Lamb Burger

\$25.90

Juicy lamb patty with aioli, mint sauce, house slaw mix, tomato, and beetroot relish – a true Southern staple.

BEEF

Brisket Sandwich

\$22.00

Smoked beef brisket layered with smoked cheddar and onion jam, served on toasted bread with fries.

Steak Sandwich

\$29.00

150 g of juicy sliced steak on toasted sourdough with Dijon mustard, onion jam, house slaw mix, aioli and salsa verde. Served with fries.

Cheeseburger

\$25.90

Double beef patties, double cheese. Stacked with house slaw mix, pickled daikon, aioli, and BBQ sauce. Served with fries.

Beef Nachos

\$21.00

Loaded nachos topped with chilli beef, melted cheese, sour cream, salsa, and jalapeños – the ultimate pub classic.

Pie, Peas & Fries

\$21.90

Proper Kiwi comfort food – a hearty beef pie with mushy peas and hot fries.

VEGETABLES

Roast Vege Salad

\$25.50

Roasted chickpeas, kumara, potato, and pumpkin piled on mesclun and slaw with feta, roasted cashews, and a maple-balsamic glaze.

Vege Burger

\$25.90

Vege patty with chilli jam aioli, house slaw mix, tomato, and beetroot.

SEAFOOD

Seafood Chowder

\$21.90

An abundance of Southland’s finest seafood in a rich, creamy chowder, served inside a toasted farmhouse cob loaf.

Bluff Blue Cod

\$36.00

Local Blue Cod fillet – your choice of beer-battered or crumbed – served with fries and chunky house-made tartare. A true Southern legend.

Green Curry Mussels

\$28.00

Plump New Zealand mussels simmered in a fragrant green curry and coconut cream sauce. Served with steamed rice to soak up all that flavour.

If you have any dietary requirements please tell your waitstaff.