

DINNER

MENU

STARTERS & SMALL PLATES

Ale House Malthouse Loaf Half **$14** Full **$17**
A warm malthouse loaf served with garlic butter. Perfect for sharing...or keeping all to yourself.

Soup Of The Day **$15**
Chef's seasonal soup served with toasted baguette.

Seafood Chowder **$22.90**
A hearty mix of Southland seafood in our rich, creamy chowder, served in a toasted farmhouse cob loaf.

Creole Squid **$18.90**
Crispy Creole-spiced squid served with fresh salad and a punchy house sauce.

Pig Hunter Ribs **$22.90**
Slow-cooked pork ribs smothered in our sticky hoisin and sesame glaze.

Popcorn Chicken **$18.90**
Skewered golden crispy chicken bites served with our K-Pop-style dipping sauce. Dangerously easy to demolish.

PLATTERS TO SHARE

Deep-Fried Goodness **$49.90**
Fish bites, onion rings, corn nuggets, popcorn shrimp, samosas, spring rolls, prawn twisters and popcorn chicken. Made for sharing and even better with a cold Speight's.

Carnivore Platter **$46**
Pork belly skewers, popcorn chicken skewers, garlic prawns and Creole crispy squid.
Add fries +$4.50

MAINS

Blue & Gold **$38**
Fresh local blue cod in our crisp Speight's Summit beer batter, served with fries, garden salad and chunky tartare. A true Southern legend.

Mussels **$29**
Plump New Zealand mussels simmered in a creamy garlic sauce, served with shoestring fries to mop up the good stuff.

Oven-Baked Salmon **$38.90**
Oven-baked salmon on a rustic roast potato cake with seasonal greens, roasted capsicum coulis, vegan ranch and house salsa verde. Finished with fresh lemon.

Chicken Parcels Small (2) **$25.90** Large (3) **$29.90**
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 on the side.

Southern Chicken Tenders **$29**
Golden Southern-style chicken tenders with fries and salad. Choose from honey mustard, house-made gravy, ranch or spicy BBQ sauce.

Pig Hunter Ribs 1KG **$44**
A full kilo of fall-off-the-bone pork ribs smothered in our sticky house hoisin glaze. Served with fries and salad. A proper hunter's feed.

Pork Belly **$40.90**
Twice-cooked pork belly on creamy mash with maple-glazed roast parsnip, carrots and seasonal greens finished with five-spice jus, topped with pickled red onion.

The Roast **$29.90**
A classic roast with potatoes, pumpkin, kumara, carrots and peas, finished with onion gravy and sauce. Sunday comfort, any day of the week.

Bangers & Mash **$25.90**
Lamb and mint sausages on creamy mash with peas, house-made gravy and crispy onion rings.

Butter Chicken **$27.90**
Tender chicken in our creamy spiced butter sauce, served with rice and two warm garlic parathas. Comfort food done right.

Braise Of The Day $40.90
Ask our team about today's slow-braised special, served with creamy mash, rosemary-roasted pumpkin and seasonal greens, finished with rich house-made gravy.

Steak Your Way $48
Cooked just how you like it, then build the rest your way.
Choose your potato: Mash or fries
Choose your side: Garden salad or seasonal vegetables
Choose your sauce: Mushroom • Pepper • Garlic Butter • Creamy Garlic • House-Made Gravy

Add a little extra
Prawns (6) +$10 • Eggs (2) +$5 • Onion Rings +$8 • Mushrooms +$7.50

PASTA & RISOTTO

Speight's Carbo $29.90
Penne pasta with chicken and bacon in a creamy white wine and garlic sauce, tossed with our house cashew pesto and finished with parmesan.

Roast Pumpkin & Chorizo Risotto $27.90
Creamy risotto with roast pumpkin, chorizo and spinach, topped with parmesan and toasted almonds.

Midnight Pasta $35.90
Double-braised pork belly, garlic prawns and smoky chorizo tossed through pasta with sweetcorn, sundried tomato and baby spinach in our fresh herb salsa verde. Finished with shaved parmesan.

SALADS

Chicken Salad $26.90
Crispy popcorn chicken with bacon, house-made slaw, mesclun, red onion, cucumber, crispy shallots and shaved parmesan, creole cashews and tossed through a zesty Asian dressing.

Prawn & Squid Citrus Slaw $26.90
Succulent prawns and squid with crisp slaw, mesclun, carrot, cucumber and red onion, tossed in a fresh coriander and lime vinaigrette and finished with shaved parmesan.

Roast Veggie Salad $26.90
Roasted kumara, carrot, parsnip, beetroot and chickpeas on leafy greens slaw mix with feta, red onion, cucumber, maple almond crunch and crispy shallots finished with an Asian inspired vinaigrette and balsamic reduction.

Add Chicken +$9

BURGERS All burgers served with fries

Smash Burger $26.90
Double-stacked Korean-inspired beef patties with melted cheese, daikon pickles, house-made slaw, aioli and BBQ sauce. Big, messy and worth it.

Veggie Burger $26.90
Veggie patty with chilli jam, aioli, house-made slaw and beetroot. Served with fries.

Southern Chicken Burger $26.90
Crispy Southern-fried chicken with bacon, honey mustard, house-made slaw and aioli. Crunchy, creamy and bloody good.

Blue Cod Burger $37
Fresh local blue cod in our crisp Speight's Summit beer batter with house-made mescalin slaw, red onion, beetroot and chunky tartare in a toasted bun.

SIDES

Fries	$4.50
Beer-Battered Fries	$6.50
Wedges	$6.50
Side Salad	$6.50
Seasonal Vegetables	$6.50
Mashed Potato	$4
Mash & Gravy	$5
Mac & Cheese	$6
Crumbed Onion Rings	$8
Mushrooms	$7.50
Eggs (2)	$5
Prawns (6)	$10
Paratha	$3
Extra Blue Cod	$25

SAUCES & EXTRAS

Gravy	$4
Mushroom Sauce	$4
Pepper Sauce	$4
Creamy Garlic Sauce	$7
Garlic Butter	$4
Butter	$3.50
Aioli/Tartare	$2
Sour Cream	$2
Sweet Chilli/BBQ Sauce	$2

If you have any dietary requirements please tell your waitstaff.

DESSERTS

Slice of Heaven (Cheesecake) **$15.00**
Smooth, creamy, and downright decadent. Ask the team for today's flavour — it's always a crowd-pleaser.

Crackin' Good Brûlée (Crème Brûlée) **$15.00**
Golden caramelised top with a silky vanilla custard beneath. Crack through that sugar shell and thank us later.

Brownie Points (Chocolate Brownie) **$15.00**
Rich, fudgy, and served warm with ice cream. Sweet, gooey perfection — just how a brownie should be.

Cromwell Comfort (Cromwell Crumble) **$15.00**
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) **$15.00**
A proper throwback — banana, ice cream, chocolate sauce, and whipped cream. Simple, sweet, and a guaranteed smile.

Sundae Session (Ice Cream Sundaes) **$15.00**
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) **$15.00**
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 DRY HOP PILSNER
A crisp European-style Pilsner, dry hopped with Citra for a refreshing tropical citrus edge

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

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 BIRD DOG
One for the hopheads, Bird Dog is full of intense flavours courtesy of American hops to deliver a smooth, resiny beer. Tropical fruit dominates the flavour with subtle fresh squeezed orange with a hint of pine thrown in.