SPEIGHT'S

ALE HOUSE

INVERCARGILL

James Speight

VEGAN MENU

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.



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.



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.

STARTERS

Ciabatta Garlic Loaf $14.00

Freshly baked ciabatta brushed with vegan garlic and herb butter — simple, golden, and too good to share.

Lemon Chickpea Soup $16.90

A hearty lemon-infused blend of chickpeas and seasonal vegetables.
Bright, wholesome, and downright comforting — like a warm hug in a bowl.

MAINS

Red Lentil Curry $28.00

Slow-cooked red lentils simmered with fragrant spices and coconut cream.
Served with fluffy rice and warm roti to mop up every bit.

Veggie Burger $26.90

A vegetarian patty stacked with salad greens, tomato, beetroot, and a punchy chilli jam aioli.
100% plant-based, 100% satisfying.

Roast Veg Salad $26.90

A colourful spread of oven-roasted seasonal veggies tossed with leafy greens and drizzled in a tangy house dressing. Proof that salad can steal the spotlight.

SIDES

salad $6.50 • fries $4.50 • steamed veg $6.50
mash & gravy $5.00 • mushroom sauce $4.00 • mash $4.00

DESSERTS

Banana Split $15

A classic done the vegan way — banana, creamy plant-based ice cream, and a drizzle of chocolate sauce. Simple. Sweet. Spot on.

Chocolate Mud Cake $15

Rich, dense, and devilishly good — served warm with a scoop of vegan ice cream.
You'd never guess it's dairy-free.

Apple Crumble $15

Oven-baked fruit topped with a golden crumble crust.
Served with vanilla ice cream — comfort food at its finest.

Deluxe Cream Sundae $15

Layers of deluxe vegan ice cream your choice of chocolate sauce, lemon drizzle, strawberry or passion fruit. Just pure indulgence.