

The Kitchen have rustled up a great selection of Southern favourites with generous portions to suit a real hunger. As master brewer, I have prepared a few tasting notes and selected the perfect partner for these great dishes

The Speight's Ale House Palmerston North

Ale House Loaf	Half \$6.90	Whole \$11.90
Locally baked Speight's bread. Hot and delicious – garlic or plain		
Malthouse Platter	Half \$26.80	Whole \$38.00
Ale House Loaf, served with pate, soft cheese, pickles, dips, vegetable sticks, salami, leg ham and chicken.		
Big 'Uns		\$9.50
Big chips with aioli sauce.		
Spicy Potato Wedges		\$11.90
Served with sweet chilli sauce and sour cream.		
Spicy Potato Wedges with Bacon & Cheese		\$15.50
Topped with bacon and cheese and served with sweet chilli sauce and sour cream.		
Soup of the Day		\$11.80
Chef's choice of fresh homemade soup served with Ale House bread.		
Bluff Chowder		\$14.80
A local favourite. Seafood, bound in a beautiful creamy fish stock, delicately flavoured with fresh herbs, served with bread. <i>Enjoy this hearty soup with a Speight's Summit.</i>		
Beef Schnitzel		\$19.80
Beef schnitzel lightly crumbed, served with either mushroom sauce or Ale House gravy, fries and salad greens.		
Open Steak Sandwich		\$19.80
Toasted Ale House bread, topped with rib-eye steak, caramelised onions, mushrooms, egg and finished with beetroot relish and pesto mayo.		
Speight's Pie		\$20.50
Homemade pie of the day served with fresh salad and golden fries. <i>Ask your waiter for a suitable beer to have with today's pie.</i>		
Ophir Corn Fritters		\$19.80
Corn fritters with streaky bacon, tomato and coriander salsa. <i>Everyone's favourite - have a Speight's Gold Medal as well.</i>		
"Gold Medal" Calamari	Small \$19.20	Large \$25.20
After marinating tender strips of calamari in Speight's Gold Medal Ale, we season and lightly golden fry. Match this with salad greens, lemon and aoli and there you have the makings of a classic. <i>Goes without saying. Speight's Gold Medal -perfect!</i>		

Caesar Salad **\$19.80**

The Ale House's spin on the traditional classic that has almost ingrained itself as a key part of the Kiwi dining scene. Cos lettuce, croutons, bacon, parmesan, anchovies, poached egg and our own caesar dressing.

or with

Chargrilled chicken breast **\$23.80**

The full flavours of Speight's Distinction Ale goes perfectly here.

Warm Moroccan Chicken Salad **\$23.80**

Warm chicken done in a Moroccan style with salan greens, tomato, avocado, grapes and lemon cumin yoghurt dressing.

Thai Beef Salad **\$23.80**

Thai style beef with salad greens, peanuts, bean sprouts and minted sweet chilli dressing.

Warm Roast Vegetable Salad **\$23.80**

A combination of rosemary/oven roasted root vegetables, feta cheese, mesculin salad and finished with Ale House Dressing.

A lovely light meal to have with a Speight's nutty and grassy Gold Medal Ale.

The Pasta of the Day **\$24.90**

Chef's pasta selection of the day.

Your waiter can suggest a suitable beer to have with today's pasta dish.

Catch of the Day **\$29.50**

Allow our chefs to create for you a taste sensation using daily fresh fish from the markets. Please ask your waiter for today's inspiration.

A glass of Speight's Pilsener is just great with fish.

Blue n Gold **\$25.30**

Great Southland Blue Cod, lightly golden fried in Speight's beer batter served with fresh garden salad and fries.

A classic meal - pair it with a glass of Speight's Traverse.

Deep South Salmon **\$33.50**

Grilled fillet of Salmon served on a garlic caper mash, topped with a tomato ragout and horseradish and lime cream. With a choice of garden salad or fresh vegetables on the side.

Savour the flavour here with a glass of Speight's Gold Medal Ale.

Black Cherry Chicken **\$30.50**

Tender chicken breast pocketed with soft cheese and cashew nuts, topped with smokey bacon and oven roasted. Laid on kumara mash with a black cherry sauce and garden salad.

Speight's Porter has the complex flavours to enhance this dish.

Please talk to your friendly wait staff about Gluten-Free, dairy or nut allergies.

Chicken Parcels **Small \$24.50** **Large \$29.20**

Marinated chicken breast, bacon, turkish apricots and cream cheese, smoked paprika wrapped in golden filo pastry, topped with plum sauce and toasted almond shavings. Served with salad greens and crispy potatoes.

Enjoy with a glass of distinctively hoppy Speight's Summit.

Vegetarian Filo Parcels **Small \$21.50** **Large \$26.40**

A selection of the freshest vegetables and soft cheese wrapped in golden filo pastry and served on fresh mesculin salad.

Have this with a crisp, natural Speight's Summit.

Speight's Gourmet Burger **\$22.80**

Constructed with a monster bun, lettuce, tomato and caramelised onion and served with golden fries..

Chargrilled chicken breast, bacon, avocado and camembert with plum chutney
or

Homemade beef pattie, bacon, egg, cheddar and beetroot relish with hickory smoked BBQ sauce.

Best with Speight's Full Flavoured caramel toned Distinction Ale.

Southern Man's "All Day" Breakfast **\$22.80**

A breakfast feast available all day. Fried eggs, bacon, sausage, mushrooms, grilled tomato and Speight's Ale House hash browns. Served with toasted Ale House bread and even a bottle of Lea & Perrins.

OK - if you have to have a beer with breakfast, it has to be Speight's Traverse.

James Speight's Porter Sausage and Mash **\$22.20**

Porter sausage on potato mash and topped with caramelised onion and gravy. Served with Ale House bread.

Grandma's Lambs Fry **\$22.20**

Thinly sliced lamb's liver, fried with bacon and caramelised onions, bound in a rich Speight's Old Dark gravy, served on a potato mash, with Ale House bread.

Just has to be Speight's Porter with this one.

Frank Oliver's Spare Ribs **Small \$25.00** **Large \$33.90**

Slow roasted pork spare ribs, smothered in a secret Speight's Old Dark and orange inspired BBQ sauce and served with our crispy potatoes and garden salad.

Prepare to get messy with this one.

With its roasted malt taste Speight's Old Dark is perfect with Grandma's favourite.

The "Ruahines" Pork Belly **\$32.50**

Rolled and stuffed pork belly with potato mash and seasonal vegetables finished with lashings of gravy.

Speight's Distinction is delicious with pork.

Shearer's Shanks Small \$28.20 Large \$35.50

Tender and delicious shanks of lamb, oven roasted with Central thyme and garlic topped with Ale House gravy and mint glaze. Served on potato mash with fresh vegetables or green salad.

I must say this dish is perfect with Speight's Porter.

Drunken Steak \$29.90

250g of prime rump steak, marinated in Speight's Old Dark and cooked to your liking. Topped with your choice of either creamy mushroom sauce, roasted garlic sauce or green peppercorn sauce. Served with golden fries and fresh salad.

Speight's Old Dark of course.

High Country Hog Small \$27.90 Large \$32.90

Two giant bacon-cured chops, served on potato, red onion and cabbage hash, topped with caramelised apples and pears and finished with lashings of Ale House Gravy and seasonal vegetables

This is great with a glass of Speight's Gold Medal Ale.

In the Roar \$35.50

200g of Denver leg of venison, grilled to medium rare, resting on a havariti and caramelised onion potato cake with beans wrapped in bacon. Topped with a chilli jam and chocolate jus.

Musterer's Roast Lamb Rump \$36.00

Prime lamb rump marinated in Speight's Distinction Ale and rosemary. Oven roasted to medium rare and served with a root vegetable combination, minted green pea puree and glazed with a redcurrant jus. Served with fresh vegetables.

A pint of Speight's Distinction Ale will go great with this.

The Scotchman \$32.60

Hearty 250g prime rib-eye. Served with garlic and rosemary potatoes, steamed green beans and portobello mushrooms. Finished with a red wine jus and a bernaise sauce.

Hayman's Fillet of Beef \$35.80

200g of first grade eye fillet char-grilled on roasted potatoes, spiced baby beetroot and farmhouse tomato chutney. Topped with crisp, smoked bacon, a red wine jus and served with fresh garden vegetables.

Tough choice here but I would have to recommend Speights Distinction.

Extras

(Just because you can...)

Egg	\$2.50	Bacon	\$4.00
Onions	\$3.50	Fries	\$4.00
Mushrooms	\$3.50	Side Salad	\$6.00
Side Vegetables	\$4.00	Crunchy Potatoes	\$4.50

Please talk to your friendly wait staff about Gluten-Free, dairy or nut allergies.

If you now have a hankering for something sweet, here's the best on offer.

Desserts

Cromwell Crumble **\$12.80**

A bounty of delicious fruit topped with a crispy golden crumble, anglaise and ice cream.

Chocolate Mud Cake **\$12.80**

Rich, moist chocolate cake served hot with a decadent chocolate sauce, vanilla ice cream and cream.

Gourmet Ice Cream **\$12.80**

Dunedin's own specialty, gourmet ice cream – Speight's Old Dark, topped with caramel and coffee sauce.

Farmhouse Cheesecake **\$12.80**

Ask for today's selection.

Baby Pavlova **\$12.80**

The Kiwi classic surrounded with a salad of fresh fruit, whipped cream and smothered in a wild berry compote.

Roly Poly **\$12.80**

A great old creation from the coal range. A sweet pastry rolled with berry jam served with golden syrup sauce and ice cream.

Sticky Date and Ginger Steamed Pudding **\$12.80**

Grandma's favourite recipe this one, topped with butterscotch sauce ice cream and whipped cream.

Banana Split **\$12.80**

With all the bells and whistles!

*All deserts served with a crushed peanut praline.

Apperitifs

Distinction **\$8.50**

Croft 10 year Tawny **\$9.50**

Liquer Coffee **\$10.00**

Jamieson's, Baileys, Kahlua, Tine Maria

Please one account per table. If you enjoyed the Ale House please
tell your friends, but if you didn't - tell me!

Kids' Menu

SORRY FOR 12 AND UNDER ONLY

Southern Kids Picnic Platter	\$12.50
Chicken, ham, cheese, fruit, bread and vege sticks.	
Fish and Chips	\$12.50
Lightly battered Southland Blue Cod, served on golden fries.	
Crumbed Chicken Strips	\$12.50
Crumbed chicken strips served on golden fries and fresh salad.	
Junior Burger & Chips	\$12.50
Cheesy Pasta	\$12.50
Let the chefs create.	
Battered Hotdog and Chips	\$12.50
Traditional mini battered hotdogs served on golden fries and fresh salad.	
BBQ Pork Ribs and Chips	\$12.50
Spare ribs smothered in sauce served with golden fries and salad.	
Grilled Fish	\$12.50
Served with baby salad, fries or seasoned vegetables.	
Half Pint Ice Cream Sundae with the Works	\$6.00

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Tap Beer

Speight's Gold Medal Ale
Speight's Distinction Ale
Speight's Summit

Speight's Traverse
Speight's Porter

Speight's Pilsener
Speight's Old Dark

Bottled Beverages

Corona
Steinlager Pure
Steinlager Edge
Steinlager Premium Light
Steinlager Classic

Beck's
Mac's Light
Stella Artois
Mac's Gold

Kilkenny 440ml
Lion Red
Guinness 440ml
Waikato Draught

Cider

Speight's Cider

Juices & Soft Drinks

Soft Drinks

Coke, Diet Coke, Lemonade, L&P, Ginger Ale

Juice

Orange, Tomato, Grapefruit, Apple, Cranberry, Pineapple

Mac's Range

Mac's Ginger Beer, Mac's Green Apple, Mac's Crushed Lemonade

Hot Drinks

Coffee

Cappuccino, Latté, Flat White, Short Black, Long Black Mochaccino

Tea

Choose from a selection of blends

Hot Chocolate

A selection of wines, malt whiskies and premium spirits is also available.
Gift vouchers are available from the bar to a value of your choice.