THE SPEIGHT'S®

ALE HOUSE

GENEROUS TO A FAULT

ASHBURTON

BREWER'S NOTES

Speight's Brewery has always produced award winning, traditional ales and beers, using only the finest quality Southern ingredients and purest water. We take great care and pride in brewing our beers and are proud to present them here to you. Why not taste the whole family of Speight's beers! Purchase an Ale House Tasting Tray, which will have a sample of each beer for you to try.

SPEIGHT'S GOLD MEDAL ALE

Beer Style	Draught Amber Ale
First Brewed	1876
Alcohol Level	4.0
Colour	21
Bitterness	14
Energy (kilojoules/100ml)	135
Calories (/100ml)	32

Flavour characteristics: Speight's is an ale with a hint of "grassy" undertones that add to its complexity. It has the full flavour of Speight's malt and hops.

SPEIGHT'S OLD DARK

Beer Style	English Porter
First Brewed	1991
Alcohol Level	4.0
Colour	90
Bitterness	23.5
Energy (kilojoules/100ml)	150
Calories (/100ml)	36

Flavour characteristics: This dark ale has roasted malt character with a hint of chocolate. The flavour has been balanced with extra hops and rounded out with just enough sweetness.

SPEIGHT'S DISTINCTION ALE

Beer Style	Traditional Dark Ale
First Brewed	1994
Alcohol Level	4.0
Colour	40
Bitterness	17
Energy (kj/100ml)	172
Calories (/100ml)	41

Flavour characteristics: This is a dark lager style beer. It sets itself apart from typical lagers through the subtle sweetness of slightly caramelised malts with relatively little hop bitterness or flavour from the Green Bullet and Pacific Jade hops. The darker speciality malts provide a more complex malty caramel flavour that gives this brew a well rounded character.

SPEIGHT'S TRIPLE HOP PILSNER

Beer Style	Pilsener
First Brewed	2002
Alcohol Level	4.0
Colour	12
Bitterness	31
Energy (kj/100ml)	190
Calories (/100ml)	45

Flavour characteristics: The first thing that strikes you about the Triple Hop Pilsner is the light golden colour true to the pilsner style of beer. Being a pilsner it's a hop dominated brew, in this case we use the hop varieties; Cascades, Green Bullet and Nelson Sauvin. These give the initial hit of citrus fruit and fresh green hop character. It's the hop sharpness that gives a refreshingly crisp taste on the palate at first. Then the classic pilsner malt flavour kicks in to provide a light malty biscuit background, the slight bitterness of the hops.

SPEIGHT'S CIDER

Beer Style	Cider
First Brewed	May 2011
Alcohol Level	4.6
Colour	7.9 EBC
Energy (kilojoules/100ml)	171.58
Calories (/100ml) 40.85	

Flavour characteristics: Speight's brings you a well balanced, refreshing cider. The full bodied profile comes from the batch fermentation of juice sourced from 100% New Zealand grown apples, and is expertly coupled to a dry finish, which leaves you wanting more of this amber cider.

SPEIGHT'S SUMMIT LAGER

Beer Style	Lager
First Brewed	June 2008
Alcohol Level	4.0
Energy (kilojoules/100ml)	135
Calories (/100ml)	31

Flavour characteristics: Brewed with only natural ingredients, Speight's Summit Lager is a smooth flavoured lager free of artificial additives and preservatives. With the addition of the Pacific Hallertau hop variety added late in the brew. Speight's Summit Lager delivers a smooth, crisp and refreshing taste with less of the maltiness associated with Speight's Gold Medal Ale.

SPEIGHT'S PORTER

Beer Style	Porter
First Brewed	2002
Alcohol Level	5.0
Colour	155
Bitterness	27
Energy (kj/100ml)	181
Calories (/100ml)	43

Flavour characteristics: Speight's Porter is a red-black beer with a rich, robust palate and complex full aromas. A blend of crystal, caramalt, roasted wheat and chocolate malt combine to give a complex, smoky, mocha aroma and a rich coffee flavour which finishes on a subtle chocolate note.

SPEIGHT'S WHEAT BEER

Beer Style	Wheat Beer
First Brewed	2013
Alcohol Level	5.0
Colour	19.0
Bitterness	16.0
Energy (kj/100ml)	178
Calories (/100ml)	40

Flavour characteristics: A wheat beer with four speciality malts that add an extra caramalised flavour. Amber in colour with a cloudy appearance because it's unfiltered, the beer yeast adds its own fruity, clove, citrus like character.

(GF) These meals can be served Gluten free on request
(V) These meals can be served Vegetarian on request
Please inform your waiter if you have any dietary requirements

WEEKEND BRUNCH

From 11am-4pm Saturday and Sunday

Bacon And Eggs (GF) $14.50

Smoked bacon, eggs how you want them and Alehouse toast

French Toast (GF) (V) $16.50

Lightly fried Alehouse loaf with bacon, mixed berries and maple syrup

Eggs Benedict (GF) $16.50

Two poached eggs, your choice of smoked salmon or bacon, with spinach on English muffins and topped with hollandaise sauce

Omelette (GF) (V) $18.50

Straight from the hen house. Made with 3 eggs and filled with cheese, spinach and mushrooms, served with bacon and Alehouse toast

Southern Man's Big Breakfast (GF) $21.00

Eggs how you want them, smoked bacon, Netherby Meats sausage, mushrooms, grilled tomato, hash browns and Alehouse toast

Vegetarian's Big Breakfast (GF) $18.50

Eggs how you want them, spinach, mushrooms, grilled tomato, hash browns and hollandaise sauce

TO SHARE

Brewer's Loaf (GF) — Small $7.50 / Large $13.00

Served warm with choice of garlic butter, plain butter or balsamic vinegar and extra virgin olive oil

Malthouse Platter (GF) — Half $30.00 / Whole $45.00

Selection of cold meats, cheeses, pickles, fruit and dips served with breads and crackers

Alehouse Hot Platter — Half $30.00 / Whole $45.00

Chicken nuggets, corn bites, salt & pepper calamari, crumbed onion rings, mini hot dogs, fries and dipping sauces

Big Fries (GF) — $8.50

They're big!! With tomato sauce and aioli

Winslow Wedges — Small $9.50 / Large $14.00

Chunky wedges with cheese, bacon, sour cream and sweet chilli

Cowboy Nachos — Small $14.00 / Large $20.00

With ground beef, chilli beans, in a spicy tomato sauce topped with melted cheese and a side of sour cream

TO START

Soup Of The Moment — $11.00

Chef's freshly prepared soup served with warmed Alehouse bread

Moeraki Seafood Chowder — Small $12.00 / Large $16.50

A true local favourite. Seafood bound in a creamy fish stock delicately flavoured with fresh herbs and served with warmed bread

Mushrooms on Toast (GF) (V) — $14.50

Pan fried button mushrooms in a creamy sherry and garlic sauce served on toasted foccacia sprinkled with crispy bacon nibbles to finish

Salt and Pepper Calamari — $15.00

Lightly coated and flash-fried, tender calamari served with salad garnish, lemon wedges, aïoli and sweet chilli dipping sauces

Classic Shrimp Cocktail (GF) — $15.00

Shrimps bound in our homemade seafood sauce, on shredded cos lettuce, garnished with lemon wedge and served with Alehouse bread

Speight's Home-style Paté (GF) — $13.00

Chicken liver and brandy paté served with red onion marmalade and toasted foccacia

TO FOLLOW

Gourmet Burgers (GF)

Your choice of:

Chicken-chicken breast, bacon and brie with a spicy apricot sauce served with lettuce, tomato and fries — $20.00

Steak-150gram rump steak, bacon, cheddar, beetroot chutney and Speight's Gold medal onion rings served with lettuce, tomato and fries — $20.00

Vegetarian-butternut squash, spinach and feta covered in a crispy polenta crumb with farmstyle chutney served with lettuce, tomato and fries — $17.50

Crumbed Schnitzel of the Day — $17.50

With fries, salad and your choice of sauce
Choose your sauce:
Garlic butter, hollandaise, mushroom, porter gravy, peppercorn, smokey bbq

Speight's Pot Pie — $21.00

Chef's pie of the day served with seasonal vegetables and mash
A pint of Speight's Distinction Ale and a hot pie - couldn't be better!

Grandma's Lambs Fry (GF) — $21.00

Grilled lambs liver and bacon on mash with caramelised onions and a rich Speight's Ale gravy
The malty taste of Speight's Old Dark is perfect with Grandma's favourite

Netherby Bangers and Mash (GF) — $21.00

Ashburton's famous Netherby Meats award winning pork sausage on Alehouse mash topped with peas, caramelised onions and Speight's Porter Gravy

Plains Pasta — $23.50

Chicken, bacon and mushroom carbonara
or
Creamy pumpkin, roasted red pepper and pine nuts topped with Parmesan cheese

Chicken Parcels — One $22.00 / Two $28.50

Our famous filo parcels filled with chicken, bacon, peach and soft cheese baked till golden, topped with citrus peach chutney, kumara wafers, served with gourmet potatoes and salad
A crisp Speight's Triple Hop Pilsner suits this well.

Black Cherry Chicken (GF) — $31.00

Tender, juicy chicken breast wrapped in bacon, filled with cream cheese and cashew nuts, oven roasted to perfection served on kumara mash with black cherry sauce and a garden salad (allow 25 minutes cooking time)

Vegetarian Stack (GF) $23.00

Selection of roasted vegetables piled high on parmesan polenta and wilted spinach with a spicy tomato salsa

Blue 'n' Gold Small $19.50 / Large $25.00

Blue Cod fried golden in Speight's beer batter, finished with fresh garden salad and fries. It's a goodie!

Classic Kiwi cuisine – pair it with a cold Speight's Triple Hop Pilsner

Salt and Pepper Calamari $22.00

Lightly coated and flash-fried, tender calamari served with salad garnish, lemon wedges, fries and aïoli and sweet chilli dipping sauces

Catch of the Day POA

Your wait-staff will advise you what we have caught and how we have prepared it but trust me... it will be delicious

The Pig (GF) Small $22.00 / Large $29.50

Pork ribs slow braised in Speight's Cider and wild rosemary and oven finished in our smokey bbq sauce served with fries

This is great with cool Speight's Gold Medal Ale

Shearers Shanks One $23.00 / Two $29.50

Tender and delicious lamb shanks slow braised in Speight's Old Dark on Alehouse mash with broccoli, red cabbage and rich gravy

Delicious with a glass of rich, robust Speight's Porter

Sticky Pork Belly $29.00

Twice cooked pork belly served on a bed of sticky rice with a honey, hoisin and soy sauce with fresh broccoli and golden crackling

Delicious with a glass of rich, robust Speight's Porter

Musterer's Big Mixed Grill $30.00

Eggs how you want them, 150gm rump steak, smoky bacon, Netherby pork sausage, Speight's Gold Medal onion rings, mushrooms, grilled tomato, fries and your choice of sauce.

Choose your sauce:

Garlic butter, hollandaise, mushroom, porter gravy, peppercorn, smokey bbq

Spoil yourself – have a Speight's Gold Medal Ale

Beef Wellington $39.50

Fillet steak smothered in our Speight's paté, wrapped in golden pastry served with a red wine jus, gourmet potatoes and seasonal vegetables

(allow 25 minutes cooking time)

Chefs Delight — POA

Our chef's creation of the day

And ask for a Speight's recommendation while you're at it

James Speight's Steak — $34.00

300gram prime rib eye served with a house salad and your choice of alehouse mash or fries
Choose your sauce:
Garlic butter, hollandaise, mushroom, porter gravy, peppercorn, smokey bbq

Mary Jane Speight's Salad (GF)

Just how she would have liked them...
Your choice of:

Char grilled chicken with salad greens, bacon, tomato, carrot, red onion and cashew nuts with our own dressing topped with crispy noodles — $24.00

or

Prawn and chorizo skewers with salad greens, crispy noodles, cashew nuts and a sweet chilli and coriander dressing — $24.00

Caesar Salad (GF) — $18.50

Cos lettuce, croutons, bacon, shaved Parmesan, anchovies (optional), poached egg and caesar dressing

or

With char grilled chicken — $23.50

A nutty Gold Medal Ale is great with a fresh salad

EXTRAS (JUST BECAUSE YOU CAN...)

Eggs X 2 (Local Free Range)	$3.50	Hash Browns	$2.00
Crumbed Onion Rings	$3.50	Grilled Tomato	$3.50
Mushrooms	$3.50	Salad or Vegetables	$4.00
Ale House Mash	$5.00	Fries	$5.00
Wedges	$6.00	Smokey Bacon	$5.00
Netherby Sausage	$4.50	Extra Sauce	$2.00

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FOR THE WEE 'ANS

(12 and under) with an ice block... $12.00

Percy's Ribs (GF)

BBQ ribs with crispy fries or mashed potato

Mini Moo Burger (GF)

Burger filled with a beef pattie, lettuce, tomato, cheese and fries

Fishy Feast (GF)

Grilled or battered fish with chips and salad

Bangers and Mash (GF)

Pork sausages served on mash with garden peas and gravy

Chicken Nuggets

With fries and salad

Kids Mini Platter (GF)

Ham, cheese, fruit, bread and other healthy goodies

Pasta

Ham and cheese

AND TO FINISH

Kids Ice Cream Sundae (GF) $6.00

Vanilla ice cream and your choice of raspberry, chocolate, caramel or passion fruit topping finished with whipped cream

TO FINISH

All Desserts $12.00

Chocolate Mud Cake

Served warm on a rich decadent chocolate sauce with berries, vanilla ice cream and cream

Cromwell Crumble of the Day

A bounty of delicious fruit topped with a crispy golden crumble, warmed custard and icecream

Speights Old Dark Ice Cream

Served with a coffee caramel sauce

Farmhouse Cheese Cake of the Day

Ask for today's selection

Sticky Date Pudding (GF)

Warmed and served with a toffee sauce, pouring cream and ice-cream

Ice Cream Sundae (Served In A Pint Glass) (GF)

Vanilla ice cream and your choice of raspberry, chocolate, caramel or passion fruit topping finished with lashings of whipped cream

Cheese and Fruit Platter $17.50

Or maybe a Port, a nice wee Single Malt or one of our finest Liqueurs

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

Takeaway Meals available
Gift Vouchers for sale