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.

Please inform our wait staff of any allergies you may have and we will do our best to accomodate your needs.

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 MID ALE

Beer Style	Ale
First Brewed	2014
Alcohol Level	2.5
Colour	26
Bitterness	12.5
Energy (kj/100ml)	98
Calories (/100ml)	23

Flavour characteristics: Speight's MID Ale is brewed using the specialty malts Crystal, Caramalt and Chocolate malt, enough to give the beer a smooth caramelised malty flavour and aroma. The sweetness provided by the malts is balanced by an addition of Pacific Jade and Green Bullet hops to the kettle boil to release their hoppy bitterness.

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(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

ALL DAY BREAKFAST

Bacon and Eggs (GF) $14.50

Smoked bacon, eggs how you want them and Alehouse toast

Hot Cakes (V) $16.50

Hot Cakes stacked with mixed berries and maple syrup
or
bacon 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) $23.00

Fried eggs, smoked bacon, Netherby Meats sausage, mushrooms, grilled
tomato, hash browns and Alehouse toast

Vegetarian's Big Breakfast (GF) $19.50

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

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TO SHARE

Brewer's Loaf (GF) — Small $8.00 / Large $13.00

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

Flat Bread (V) — $12.50

Choice of: Cheese & Garlic,
Basil Pesto & Mozzarella Cheese
Tomato Pesto & Mozzarella Cheese or 50/50

Malthouse Platter (GF) — Half $28.00 / Whole $54.00

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

Alehouse Hot Platter — Half $30.00 / Whole $47.00

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

Big Fries (GF) — $9.00

They're Big!! With tomato sauce and aïoli

Chunky Chips (GF) — $12.50

Topped with melted cheddar and served with a jug of Porter gravy

Winslow Wedges — Small $11.50 / 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 sour cream

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TO START

Soup of the Moment (GF) — $12.00

Chef's freshly prepared soup served with warmed Alehouse bread

Moeraki Seafood Chowder — Small $14.00 / Large $17.00

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

Bruschetta — $16.50

Toasted ciabatta topped with your choice of:
Tomato, mozzarella and basil
or
Cream cheese, smoked salmon and chives

Salt and Pepper Calamari — $15.00/or go large with fries $22.00

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

Classic Shrimp Cocktail (GF) — $16.00

A generous portion of shrimps bound in our Alehouse seafood dressing, served on a bed of crispy lettuce, with a lemon wedge and a slice of focaccia

Crumbed Mushrooms — $17.00

Herb crumbed mushrooms stuffed with cream cheese and smokey bacon served with a drizzle of aioli

Entrée of the Day — POA

Our chef's creation of the day
And ask for a Speight's recommendation while you are at it

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TO FOLLOW

Try one of our Gourmet Burgers

Your choice of:

Chicken Burger (GF) $23.00
chicken breast, bacon and cheddar with a spicy plum sauce served with lettuce, tomato and fries
or
Lamb Burger (GF) $23.00
lamb pattie, bacon, cheddar and mint yoghurt served with lettuce, tomato and fries

Crumbed Schnitzel of the Day $19.00

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

Speight's Pot Pie $23.00

Chef's pie of the day served with a crisp salad and fries
A pint of Speight's Distinction Ale and a hot pie - couldn't be better!

Open Steak Sandwich $25.50

Served on Ciabatta bread, with a fried egg, crumbed onion rings, mixed leaves, beetroot chutney and fries

Allenton Bangers and Mash (GF) $22.00

Ashburton's famous Allenton Meats award winning sausages on Alehouse mash topped with peas, caramelised onions and Speight's Porter Gravy
It just has to be Speight's Porter with this!

Plains Pasta $25.50

Creamy bacon and mushroom sauce topped with shaved parmesan.
A vegetarian option available on request

Chicken Parcels One $23.00 / Two $29.00

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

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Black Cherry Chicken (GF) $31.00

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

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

Vegetarian Parcel (V) $25.00

Pumpkin, feta, spinach and pine nuts in a golden filo parcel

Blue 'n' Gold (GF) Small $24.00 / Large $30.00

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 Summit Golden Lager

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 $24.00 / Large $31.00

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 a cold Speight's Gold Medal ale

Shearers Shanks $29.00

Tender and delicious lamb shank slow braised with rosemary and garlic served on Alehouse mash with broccoli and a red wine and plum jus

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

Pork Belly (GF) $29.50

Twice cooked pork belly served on kumara mash with braised leeks and cabbage and a Porter gravy

What about a glass of our very own Apple Cider?

Musterer's Big Mixed Grill (GF) $32.00

Fried eggs, 150gm rump steak, pork chop, bacon, beef and ale sausage, Portobello mushrooms sautéed in garlic butter served with chunky chips and your choice of sauce. Choose your sauce: Garlic butter, hollandaise, mushroom, porter gravy, peppercorn, smokey bbq

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Chefs Delight — POA

Our chef's creation of the day

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

Drunken Steak (GF) — $34.00

300gram prime rib eye served with a house salad and fries

Choose your sauce: Garlic butter, hollandaise, mushroom, porter gravy, peppercorn, smokey bbq

Mary Jane Speight's Salad (GF) — $25.00

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

or

Thai Beef strips with salad greens, crispy noodles, cashew nuts and a sweet chilli and coriander dressing

or

Smoked salmon and prawns with salad greens and seafood dressing

Caesar Salad (GF) — $22.00

cos lettuce, croutons, bacon, shaved parmesan, anchovies (optional), poached egg and caesar dressing

or

with char grilled chicken or smoked salmon — $25.00

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 Brown	$2.00
Crumbed Onion rings	$3.50	Grilled Tomato	$3.50
Mushrooms	$3.50	Smokey Bacon	$5.00
Fries	$5.00	Wedges	$6.00
Salad or Vegetables	$4.00	Ale House Mash	$5.00
Blue Cod	$7.00	Allenton Sausage	$4.50
Extra Sauce	$1.00		

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FOR THE WEE 'ANS

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

Percy's Ribs (GF)

BBQ ribs with crispy fries

Rooster Burger (GF)

Burger filled with a chicken tender, lettuce, tomato, cheese and fries

Fishy Feast (GF)

Grilled or battered fish with chips and salad

Mini Moo (GF)

Minute steak served with mash, gravy and seasonal vegetables

Chicken Nuggets

With fries and salad

Junior Snack Platter (GF)

Ham, cheese, fruit, bread and other healthy goodies

Pasta

Served in a creamy cheese and ham sauce

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

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TO FINISH

All Desserts $13.50

Chocolate Mud Cake (GF)

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

Farmhouse Cheese Cake of the Day

Ask for today's selection

Crème Brulee (GF)

Traditional custard with a caramelized sugar top

Cromwell Crumble

Apple and mixed berry topped with a crispy golden crumble, warmed custard 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

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 us!

Takeaway Meals available
Group Bookings
Outcatering
Gift Vouchers for sale

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