

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

Speight's Ale House Tower Junction Starters

The Ale House Loaf	Half \$6.90	Whole \$11.90
Locally baked Speight's bread. Hot and delicious – garlic or plain.		
Malthouse Platter	Small \$26.80	Large \$36.50
Ale House loaf, served with soft cheese, pickles, dips, vegetable sticks, salami, leg ham and chicken.		
Big 'Uns	Big chips with tomato sauce.	\$8.70
Spicy Potato Wedges	Served with sweet chilli sauce and sour cream.	\$11.90
Spicy Potato Wedges with Bacon & Cheese	Topped with bacon and cheese and served with sweet chilli sauce and sour cream.	\$14.50
Kumara Chips	With sweet chilli sauce and sour cream.	\$10.80
Soup of the Day	Chef's choice of fresh homemade soup served with Ale House bread.	\$12.60
St Clair Shrimp Cocktail	A generous portion of shrimp bound with a creamy seafood sauce, served on a bed of crispy lettuce and avocado slices.	\$14.50
Seafood Chowder	A local favourite. Seafood, bound in a beautiful creamy fish stock, delicately flavoured with fresh herbs, served with bread.	\$15.90
<i>Enjoy this hearty soup with a refreshing Speight's Summit</i>		
"Gold Medal" Calamari	Small \$18.50	Large 26.50
After marinating tender strips of calamari in Speight's Gold Medal Ale, we lightly crumb and golden fry. Match this with salad greens, lemon aioli and there you have the makings of a classic.		
<i>Goes without saying - Speight's Gold Medal Ale is perfect</i>		
Eggs Benedict	Hot English muffin served with ham and topped with a rich hollandaise. Served with hash browns.	\$18.50
Peewee's Pancakes	Homestyle pancakes served with a berry compote and fresh cream and maple syrup.	\$18.50
Southern Man's "All Day" Breakfast	A breakfast feast available all day. Fried eggs, bacon, sausage, mushrooms, grilled tomato and crispy potatoes. Served with toasted Ale House bread and tomato chutney.	\$24.00
<i>Speight's Distinction is a good match with this</i>		
Three Star Pie	Homemade pie of the day served with fresh salad and golden fries.	\$19.90
<i>Ask your waiter to suggest a suitable beer to have with today's pie</i>		

Caesar Salad \$19.80 **w Char Grilled Chicken \$23.90**

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

The full flavour of Speight's Distinction Ale goes perfectly here

Shamrock Salad \$25.80

A choice of **Moroccan Style Chicken** with salad greens, tomato, avocado, grapes and a lemon cumin yoghurt dressing.

Or **Thai Style Beef** with salad greens, cucumber, peanuts, bean sprouts and minted sweet chilli dressing.

A lovely light meal to have with a Speight's Gold Medal Ale

Smoked Fish Cakes \$22.80

Served with mesclun salad, lemon and finished with a dill remoulade.

The smooth flavour of Speight's Summit will enhance this dish

Catch of the Day \$29.90

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 \$26.40

Southern 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 Summit

Deep South Salmon \$34.50

Grilled fillet of Akaroa salmon served on a chive mash topped with a hollandaise sauce with a choice of garden salad or fresh vegetables.

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

Black Cherry Chicken \$32.50

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

Chicken Parcels Small \$22.80 Large \$26.40

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

Just great with a glass of Speight's Pilsener

The House of Pain \$29.80

Half roast chicken. Nana's classic chicken dish served on her famous roast potatoes, topped with lashings of gravy and served with fresh vegetables.

The smooth flavour of Speight's Summit is great with this

Ophir Corn Fritters \$21.60

Corn fritters with streaky bacon, tomato and coriander salsa, served on mesclun salad.

Everyone's favourite - have a Speight's Gold Medal Ale as well

The Vege Tower **\$25.90**

Chargrilled medley of vegetables stacked with feta, basil pesto and a red pepper purée. Topped with parmesan shavings and kumara crisps. Served with salad greens and balsamic dressing.

Great with a glass of smooth Speight's Pilsener

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 mesclun salad.

Have this with a crisp, natural Speight's Summit

"The Plains" Pasta of the Day **\$25.70**

Chef's pasta selection of the day, served with garden salad.

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

Pacific Coast Mussels **Small \$20.00 Large \$27.50**

New Zealand green lip mussels, steamed in a coconut, chilli, lemon grass and ginger broth, served with chargrilled Ale House bread to soak it up.

Perfect with Speight's award winning Gold Medal Ale

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 **Chargrilled Beef Pattie**, bacon, egg, cheddar and beetroot relish with hickory smoked BBQ sauce.

Best with Speight's Full Flavoured caramel toned Distinction Ale

James Speight's Porter Sausage and Mash **\$23.80**

Locally made porter sausage on potato mash and topped with caramelised onion and gravy. Served with Ale House bread.

Just has to be Speight's Porter with this one

Grandma's Lamb's Fry **\$23.70**

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.

The roasted malt taste of Speight's Old Dark is great with Grandma's favourite

"The Highlander" Pork Spare Ribs **Small \$23.70 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.

Speight's Old Dark is the beer for this dish

The Pig Route **\$32.90**

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 **One \$24.80 Two \$32.50**

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 garden salad.

I must say this is perfect with Speight's Porter

Drunken Steak **\$29.90**

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

Speight's Old Dark of course!

High Country Hog **\$34.00**

Good old fashioned bacon loin cutlets barbequed on our chargrill and topped with apple sauce and rich Ale House gravy. Served with golden fries and fresh salad.

Lovely washed down with a cold Speight's Pilsener

In the Roar **\$35.40**

Denver leg of venison, grilled to medium rare and placed on a potato and parsnip gratin, marinated field mushroom and baby spinach. Glazed with a Jagermeister and raspberry jus and served with fresh vegetables.

Speight's complex, smokey Porter is just what you need here

Roast Otago Lamb Rump **\$36.00**

Prime Otago lamb rump marinated in Speight's Distinction Ale and rosemary. Oven roasted and served with a medley of roasted vegetables, a minted green pea purée and glazed with a redcurrant jus. Served with fresh vegetables.

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

Hayman's Ribeye of Beef **\$37.90**

Premium chargrilled ribeye of beef laid on a kumara rosti with blue cheese sauce and crispy smoked bacon with fresh garden vegetables.

The perfect accompaniment is Speight's award winning Gold Medal Ale

Charge incurred for extra condiments
If you require gluten free, please ask our staff for options

SIDES

Egg	\$2.30		Crispy Potatoes	\$5.20
Bacon	\$4.70		Onions	\$3.50
Side Salad	\$6.40		Mushrooms	\$5.20
Side Vegetables	\$6.40		Chips	\$4.20
Potato Mash & Gravy	\$6.40			

DESSERTS

Cromwell Crumble	\$14.00
A bounty of delicious fruit topped with a crispy golden crumble, custard and ice cream	
Chocolate Mud Cake	\$14.00
Rich, moist chocolate cake served hot with a decadent chocolate sauce, vanilla ice cream and cream	
Gourmet Ice Cream	\$14.00
Dunedin's own specialty, gourmet ice cream – Speight's Old Dark, topped with caramel and coffee sauce	
Farmhouse Cheese Cake	\$14.00
Ask for today's selection	
Baby Pavlova	\$14.00
The Kiwi classic surrounded with a salad of fresh fruit and whipped cream and smothered in a wild berry compote	
Roly Poly	\$14.00
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 & Ginger Steamed Pudding	\$14.00
Grandma's favourite recipe this one, topped with butterscotch sauce, ice cream and whipped cream	
Today's Special	\$14.00
Home made dessert of the day. Please ask for today's selection	

KIDS MENU

For kids 12 and under only
Salads served with Ale House dressing

Southern Kids Picnic Platter	\$12.00
Chicken, ham, cheese, fruit, bread and vege sticks	
Fish & Chips	\$12.00
Lightly battered fish fillet served on golden fries and fresh salad	
Crumbed Chicken Strips	\$12.00
Crumbed chicken strips served on golden fries and fresh salad	
Cheesy Junior Burger & Chips	\$12.00
Battered Hotdog & Chips	\$12.00
Traditional mini battered hotdogs served on golden fries and fresh salad	
BBQ Pork Ribs & Chips	\$12.00
Grilled Fish	\$12.00
Served with baby salad and crispy potatoes	
Banana Split	\$12.00
With all the bells and whistles	
Half Pint Ice Cream Sundae with the Works	\$6.30

Beers

Tap Beer

Speight's Gold	Speight's Traverse	Speight's Pilsener
Speight's Distinction	Speight's Porter	Speight's Old Dark
Speight's Seasonal Release	Speight's Summit	

Bottle Beers

Canterbury Draught	Becks	Steinlager Classic
Lion Red	Corona	Steinlager Premium Light
Mac's Light	Guinness 400ml	Steinlager Pure
Mac's Gold	Kilkenny 440ml	Steinlager Edge
Stella Artois		

Ciders

Harvest	Bulmers	Isaac
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A selection of wines, malt whiskies and premium spirits is also available

Non Alcoholic Drinks

Juices

Orange	Tomato	Pineapple
Cranberry	Apple	

Soft Drinks

Coke	Diet Coke	Lemonade
Ginger Ale	L&P	Mac's Ginger Beer
Red Bull		

Coffee

Cappucino	Latté	Flat White
Short Black	Long Black	Moccaccino

Tea

Choose from a selection of blends

Hot Chocolate

Gift vouchers are available from the bar to a value of your choice