

## SIDES

Egg	\$2.5
Vegetables	\$5.5
Mushrooms	\$4.5
Slice of Ale House Loaf	\$2.0
Kumara Fries	\$4.5
Onions	\$2.5
Crispy Potatoes	\$4.0
Side Salad	\$5.5
Extra Sour Cream	\$1.0
Wedges	\$4.5
Bacon	\$4.0
Extra Sauce	\$2.0
Chips	\$3.5

## DESSERT

### CROMWELL CRUMBLE

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

### FARMHOUSE CHEESECAKE

Ask for today's selection.

### WHITE CHOCOLATE & RASPBERRY BRULEE'

A rich white chocolate custard topped with caramelized sugar served with rosewood short bread biscuit.

### PAVLOVA

A meringue with a crisp crust and soft, light inside and topped with whipped cream, salted caramel, coconut flakes, fresh mango and mint leaves.

### CHOCOLATE MOUSSE

A chocolate mousse with Chantilly cream and strawberries.

### BANANA FRITTERS

Banana in crispy panko breadcrumb served with a scoop of vanilla ice-cream and topped with spicy syrup.

## BREWER NOTES



### 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 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.



### SPEIGHT'S TRIPLE HOP PILSNER

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

Flavour characteristics: 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 EMPIRE IPA

Beer Style	India Pale Ale
First Brewed	2010
Alcohol Level	5.5
Colour	20
Bitterness	40
Energy (kj/100ml)	200
Calories (/100ml)	50

Flavour characteristics: Our brewers decided to bring back an old favourite. Speight's Empire is brewed with a generous addition of Kohatu hops to deliver spicy aromas and a clean bitterness.



### 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 SUMMIT LAGER

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

Flavour characteristics: 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 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 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 SEASONAL RELEASE

See staff for details of the current seasonal release

If you have any specific dietary requirements or allergies, please speak to our wait staff.

# THE SPEIGHT'S ALE HOUSE

— GENEROUS TO A FAULT —

## TOWER JUNCTION

## DINNER

## ENTREES

**ALE HOUSE LOAF**  
Locally baked bread, served with your choice of plain or garlic butter. 12.5

**BREADS & SPREADS**  
Warm ciabatta bread served with, caramelised onions, garlic butter, peach chutney and pesto. 14.5

**SOUP OF THE DAY**  
Chef's choice of the freshest ingredients, served with a freshly toasted ciabatta. 14.0

**'JIMBOS' SEAFOOD CHOWDER**  
An abundance of local seafood in a rich creamy chowder and served in our farmhouse cobb loaf. 17.5

**DEEP SOUTH MUSSELS**  
Southern green lipped mussels, steamed open in a white wine, creamy chili and garlic broth, topped with fresh tomato, red onion salsa and accompanied with a garlic ciabatta. 17.8

**PIG HUNTER RIBS**  
Slow cooked pork ribs, stacked and smothered in a rich hoisin and sesame seed sauce. 18.9

**BERT WEST FRIED CHICKEN**  
Tender chicken thigh fillets in a spicy golden coating served with a manuka smoked barbecue dipping sauce. 17.5

**KUMARA, SPINACH & CORN CAKE**  
Fried crumbed cake, served with fresh tomato salsa, wasabi pea puree and sour cream with a mesclun salad. 17.0

**GOLDEN BAY CALAMARI**  
Seasoned calamari flash fried till tender and golden - served with our garlic aioli. 18.0

## SALADS

**CHICKEN**  
Crispy chicken strips served on a salad of mixed greens, crisp bacon, tomatoes, cucumber and red onion, topped with shaved parmesan, roasted cashews nuts and mandarin, mango and mint salsa. 25.9

**KUMARA, DATE AND WALNUT**  
Roasted kumara, dates and walnuts resting on a salad of mixed greens topped with crumbled goats cheese and fresh slices of pear. Finished with a maple and balsamic drizzle and avocado oil. 24.9

**SMOKED SALMON**  
House smoke chili and lime salmon, tomatoes, cucumber, guacamole, red onion and crispy potatoes tossed with mixed greens, garlic croûtons and fresh herbed yogurt dressing. 26.9

## PASTA

**CHICKEN AND BACON CARBONARA**  
Our twist on a traditional with chicken, bacon, mushrooms and herb pesto in a creamy white wine and garlic sauce and topped with parmesan cheese. Served with fettuccine, garlic bread and fresh garden salad. 25.9

**MUSHROOM, SPINACH AND BLUE CHEESE**  
Button mushrooms, baby spinach and blue cheese tossed in a Pernod and garlic cream sauce and topped with gremolata. Served with a fresh garden salad. 25.9

## TOWER JUNCTION ALE HOUSE BURGERS

**BEEF**  
300 grams of NZ ground beef, onion rings, tomato, pickles, crispy bacon, double cheese, fancy lettuce, smokey BBQ sauce and garlic aioli in a fresh toasted bun - served with fries. 24.5

**CHICKEN**  
Crispy coated chicken thighs, camembert cheese, tomato, streaky bacon, guacamole fancy lettuce, garlic aioli and plum sauce in a fresh toasted bun, served with fries. 24.5

## FOUNDERS FAVOURITES

**CHICKEN PARCELS**  
Marinated chicken, bacon, sun dried tomatoes, red onion and cream cheese wrapped in filo pastry and baked till golden, served with a peach and mango chutney, fresh garden salad and fries. small 25.0 large 29.0  
[Great with the Triple Hop Pilsener.](#)

**HIGHLAND LAMB**  
Tender lamb, seasoned with rosemary, garlic, thyme and lemon zest then oven baked to medium rare and served resting on a kumara, corn and courgette cake with seasonal vegetables, red currant jelly and topped with a salsa verde. 37.0  
[A pint of Speight's Distinction Ale will go great with this.](#)

**SHEARER'S SHANKS**  
Slow roasted hind shank and served on honey and tomato cannellini beans, along with our double butter mash and onion gravy. 28.0  
[This is delicious with a glass of rich, robust Speight's Porter.](#)

**BLACK CHERRY CHICKEN BALLOTINE**  
Chicken thigh wrapped in bacon stuffed with our black cherry chicken mouse, served on a bed of wild rice, broccoli finished with our black cherry reduction. 29.0  
[A glass of clean, fresh Speight's Pilsener is just great with this.](#)

**BLUE AND GOLD**  
Blue cod fillets lightly coated in a Speight's Summit batter and cooked till golden, served with fries, a fresh garden salad and tartare sauce. 29.0  
[Speight's Gold Medal Ale - 2 southern icons!](#)

## MAINS

**SOUTHERN \*\*\* PIE**  
Chicken, bacon and mushroom, oven baked till bubbling with a pastry lid accompanied with our double buttered mashed potatoes and a season vegetables. 22.0

**PIG HUNTER RIBS**  
A baker's dozen of pork ribs, smothered in a rich hoisin and sesame seed sauce and stacked on fries. Served with fresh garden salad. 37.0

**AKAROA SALMON**  
Akaroa salmon, pan seared and crusted with a pistachio nut and lime crumb then oven baked and served on buttered parsnip mash with roasted cherry tomatoes, peppered greens and avocado oil drizzle. 36.0

**BANGERS AND MASH**  
Our famous Speight's Porter sausages, double buttered mashed potatoes, minted peas smothered in our Speight's onion gravy. Served with onion rings and toasted ciabatta. 25.0

**PORT HILLS BRAISED STEAK**  
Slow braised prime NZ Beef, onion gravy served with our famous double butter mash minted peas and topped with bacon. 25.0

**THE ROAR**  
Juniper and rosemary rubbed venison leg, pan seared and oven baked to medium rare. Served on a parsnip mash with a red wine poached pear, green beans and baby carrots, parmesan crisp and a peppered blackberry reduction. 36.0

**CHARLIE'S CHICKEN**  
A tender chicken breast stuffed with bacon, spinach, red onion and cream cheese, then oven baked and served resting on a potato stack with creamy mushroom sauce and a fresh garden salad. 34.0  
[A friendly reminder to allow at least 30 minutes for cooking.](#)

**PLEASANT POINT PORK BELLY**  
Twice cooked pork belly, served with creamy mashed potatoes, seasonal vegetables, drizzled with a rich fig and Merlot glaze. 34.0

**DRUNKEN STEAK**  
300g of Hereford Ribeye, cooked to your liking and served with garlic pan roasted garlic and rosemary potatoes, mushroom filled pastry, spinach and our Speight's Ale House jus. 37.0

**SURF & TURF**  
300g Hereford ribeye, cooked to your liking and served resting on a buttered potato stack, topped with prawns in a creamy garlic and herb sauce with a garden salad. 39.0

**SOUTHERN MAN STEAK**  
300g prime Hereford cooked medium rear topped with salsa verde, served with our double butter mash and onion gravy. 36.0