



— BREWERS 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.



Speight's Gold Medal Ale ABV 4.0%

Full malt flavour, with a hint of grassy undertones and bitterness. The biscuity taste from the barley is balanced with Pacific Jade and Green Bullet hops., adding equal amount of bitterness to result in a pleasant finish with no harsh aftertaste.



Speight's Hazy Pale Ale ABV 4.5%

A hop forward hazy beer with a lighter malt profile really lets the hops shine. This super fresh brew is made with a healthy dose of Citra and Galaxy hops to produce juicy citrus hop hit.



Speight's Mid Strength Ale ABV 2.5%

May be lower in alcohol but it's not lacking in flavour. Brewed using the specialty malts Crystal, Caramalt and Chocolate malt, enough to give the beer a smooth caramelized 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.



Speight's Triple Hop Pilsner ABV 4.0%

A light golden colour, true to the pilsner style, its a hop dominated brew with three hop varieties Cascade, 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. Then the classic pilsner malt flavour kicks in to provide a light malty biscuit background.



Speight's Old Dark Ale ABV 4.0%

Big creamy flavour by carefully selecting, roasting and matching 5 separate malts we have crafted a dark beer that gives rich, creamy, chocolate fudge flavours swiftly followed by coffee overtones. The addition of hops balance this chocolate and coffee sweetness with a parting dose of sharpness to ensure a well balanced dark-style beer.



Panhead Supercharger APA ABV 5.7%

American pale ale with Centennial, Citra and Simcoe overwhelming your nose, kicking you in the taste buds and departing with more bitterness than a Palm Springs divorce. It's a seriously addictive combination and one of NZ's most awarded beer!



Speight's Summit Ultra Lager ABV 4.2%

Refreshing golden lager with a crisp finish. Brewed for longer, it has 75% less carbs. Summit Ultra balances crisp refreshment with great taste, so you can enjoy a full flavoured beer without all the carbs



Guinness ABV 4.2%

Rich and creamy. Distinctively black. Velvety in its finish. This iconic beer is defined by harmony. Sip after sip, sweet counters bitter as the malt arrives on cue to complement a base of roasted barley. Just as the unmistakable white head sits flush atop the dark beer, so do the flavours counter and combine perfectly.



Speight's Cloudy Apple Cider ABV 4.2%

This is a classically cloudy traditional style cider, smooth upfront with a fresh, slightly tangy finish. Made with crisp apples from the Hawke's Bay region



Speight's Ale House Guest Tap

Enjoy our rotating seasonal selection, available for a limited time only. You never know what flavour or brew will be on next. Please ask our staff



DINNER MENU



— TO START TO SHARE —

Our starters are designed for you to share

CHEESY GARLIC BREAD | \$15.90

Baked focaccia with garlic butter, melted cheese and fresh parsley

PORTOBELLO MUSHROOMS * | \$19.90

Oven baked portobello mushrooms with pumpkin seeds, baby spinach, pesto and grilled parmesan served with salad

SALT'n PEPPER SQUID * DF | \$19.90

Salt and pepper squid marinated in fresh lime chili and ginger with a light Asian dipping sauce and fresh garden salad

SPEIGHT'S FRIED CHICKEN * DF | \$19.90

Our Speight's Southern fried chicken with Bang Bang sauce served with a fresh garden salad

SEAFOOD CHOWDER | \$19.90

An abundance of seafood in a rich creamy chowder, served in a farmhouse loaf

SOUP OF DAY * | \$15.50

Made fresh daily using seasonal fresh produce, served with toasted bread



— ON THE SIDE —

FRIES \$9.00

WEDGES \$9.00

CRISPY POTATOES \$8.00

ONION RINGS \$6.00

GARDEN SALAD \$6.00

VEGETABLES \$7.90

MUSHROOMS \$6.50

STREAKY BACON \$5.90

EGG \$3.50

BUTTER \$2.50

GARLIC BUTTER \$2.50

SOUR CREAM \$2.50

MUSHROOM SAUCE \$6.50

EXTRA SAUCE \$2.90



Good things take time.
Please be patient in busy times.
Relax and have a Speights!



— MAIN FARE —

PORT HILLS BEEF CHEEK * | \$30.90

Braised beef cheek served with mashed potato, peas, jus and a slice of bread

CHARLIES CHICKEN | \$34.90

Golden baked panko lemon crumbed chicken schnitzel topped with gravy served with fries and fresh garden salad

PORK BELLY * DF | \$36.90

Pork belly with maple braised apples, mashed potato and jus

PAN FRIED MARKET FISH * | \$35.50

Panfried market fish with seasonal vegetables, roast potatoes and a lemon butter sauce

BANGERS n MASH * | \$28.90

Our famous Ale House sausage served with mashed potatoes onion gravy and peas



— WHAT MADE US FAMOUS —

SOUTHERN MAN STEAK * DF | \$46.50

300g Prime Ribeye cooked to your liking, served with golden fries and salad with your choice of garlic butter, onion gravy, mushroom or peppercorn sauce

PIG HUNTER RIBS * DF | \$39.90

Twice cooked tender braised pork ribs roasted in smokey beer laden BBQ sauce with golden fries

SHEARERS LAMB SHANK * | \$38.90

Herb and garlic marinated lamb hind shank braised with gravy and served on mash and seasonal vegetables

BLUE n GOLD * | SMALL \$29.90 LARGE \$42.90

Blue cod fillets coated in Speight's Ultra Beer batter and cooked until golden, served with fries, salad and tartare sauce

CLASSIC CHICKEN PARCELS | \$29.90

Golden filo pastry filled with chicken breast, sundried tomato, red onion and cream cheese served with mango and peach chutney, fresh garden salad and fries



— TOWER JUNCTION BURGERS —

THE BIG KAHUNA BURGER * | \$29.90

Double beef patty, double cheese, double bacon, fried egg and onions with lettuce, tomato, tomato relish and aioli served with fries

CHICKEN BURGER * | \$28.90

Golden baked panko lemon crumbed chicken schitzel with tomato, guacamole, bacon, lettuce and jalapeno mayonnaise served with fries and sauce

BEEF BURGER * | \$27.90

Prime ground NZ beef patty with fried onions, grilled bacon, tasty cheese, lettuce and tomato with tomato relish and aioli. Served with fries and sauce

VEGIE BURGER * | \$26.90

Roasted field mushrooms with falafel, cheese, tomato, red onion, lettuce, tomato relish and aioli, served with fries and sauce



— FROM THE GARDEN —

LAMB SALAD * DF | \$28.90

Dukkah-crusted lamb with root vegetables and mixed green salad, pickled red onions and red wine dressing

CRISPY CHICKEN SALAD * DF | \$28.90

Crispy chicken strips served on a salad of mixed greens, crispy bacon, tomatoes, cucumber and red onion, topped with shaved parmesan, salted roasted cashew nuts, mandarin, mango and mint salsa

SALMON SALAD * DF | \$29.50

Smoked salmon, mixed salad greens, edamame beans with an apple and pickled radish salad finished with a gin and pomegranate dressing

WARM VEGETARIAN SALAD * DF | \$27.50

Grilled halloumi on mixed salad greens with roasted baby beets, grilled courgettes and drizzled with roasted garlic aioli



— PASTA —

SMOKED CHICKEN n BACON | \$29.90

Smoked chicken, mushroom and smokey bacon fettuccine with a rich garlic cream

BRAISED BEEF FETTUCINE | \$29.90

Braised beef fettuccine with fresh herbs in rich beef broth cream sauce with fresh parsley

FOUR CHEESE TORTELLINI | \$27.90

Four cheese tortellini and fresh vegetables in a creamy white wine pesto sauce



ASK ABOUT OUR
SET MENU OPTIONS FOR
YOUR NEXT FUNCTION

While we endeavor to be gluten friendly,
we cannot fully guarantee.

We will do our best to cater for special
dietary requirements - please advise wait staff

* CAN BE MADE GLUTEN FRIENDLY | DF DAIRY FREE