

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
Alcohol Level 4.0
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 TRIPLE HOP PILSNER
Beer Style Pilsner
Alcohol Level 4.0
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 OLD DARK
Beer Style English Porter
Alcohol Level 4.0
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
Alcohol Level 4.0
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
Alcohol Level 4.0
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 MID ALE
Beer Style Ale
Alcohol Level 2.5
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.



SPEIGHT'S EMPIRE IPA
Beer Style India Pale Ale
Alcohol Level 5.5
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 CIDER
Beer Style Cider
Alcohol Level 4.6
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.

THE SPEIGHT'S
ALE HOUSE
— GENEROUS TO A FAULT —
TOWER JUNCTION

- STARTERS -

ALE HOUSE LOAF | 12.5

Locally baked bread, served with your choice of garlic or plain butter

BREAD & SPREADS | 15.5

Warmed ciabatta bread served with, house made caramelized onions, herb pesto, beetroot relish & garlic butter

SOUP OF THE DAY | 14.0

Chef's choice of the freshest ingredients, served with toasted ciabatta

‘JIMBO’ SEAFOOD CHOWDER | 18.5

An abundance of seafood in a rich creamy chowder & served in our farmhouse cobb loaf

KOREAN FRIED CHICKEN | 18.9

Korean style fried chicken, house made ‘Bang Bang’ sauce served on green salad topped with spring onion & chili

GOLDEN BAY CALAMARI | 18.9

Chili, sumac seasoned flash fried calamari served with aioli & a fresh salad

CHILI GARLIC PRAWNS | 18.9

Six chili & garlic marinated prawns served on warm ciabatta garlic bread, drizzled with Salsa Verde, chili & garden salad

PIG HUNTER RIBS | 19.5

Slow cooked pork ribs, stacked & smothered in a rich hoisin & sesame seed sauce

- SALADS -

GREEK LAMB SALAD | 25.9

Grilled lamb infused with rosemary, garlic & lemon zest served on a gourmet salad with fresh tomato, cucumber, red onion, black olives, feta topped with fresh mint yoghurt dressing

WARM ROASTED VEGETABLE SALAD WITH GRILLED HALOUMI | 24.9

Roasted gourmet potatoes, tomatoes, black olives, mushrooms, spinach, chick peas, coriander leaves topped with grilled haloumi and drizzled with ale house dressing

SMOKED SALMON CAESAR SALAD | 24.9

House smoked chili & lime salmon on a salad of cos lettuce, crispy streaky bacon, croutons & parmesan, lightly dressed with ale house caesar dressing & topped with soft poached egg

CRISPY CHICKEN SALAD | 24.9

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

- MAIN FARE -

HIGHLAND LAMB

Tender lamb steaks, seasoned with rosemary, garlic, thyme & lemon zest served with rosemary & thyme potatoes, seasonal vegetables, tomato chili salsa fished with our mint jus

AKAROA SALMON

Akaroa salmon, pan seared then oven baked served on sauté potatoes & seasonal vegetables, slow roasted cherry tomatoes, beetroot puree & drizzled with house made fresh creamy herb pesto sauce

SEAFOOD BOWL

Southern Blue Cod, green lipped mussels, prawns, squid steamed on a bed of gourmet potatoes, red onion & finished with a garlic & lemon madras cream & served with toasted garlic ciabatta

PORTOBELLO WELLINGTON

Portobello mushroom stuffed with spinach, sundried tomatoes & hummus, wrapped in flaky pastry & baked till golden. Served on an oven baked kumara stack with a fresh garden salad

LEMON SOLE

Pan fried lemon sole fillets, served with crispy potatoes & fresh garden salad

CRISPY PORK BELLY

Bone-in slow cooked pork, served with double buttered mash potato drizzled with house made apple sauce topped with seasonal vegetables

PIG HUNTER RIBS

Pork ribs, smothered in a rich hoisin & sesame seed sauce & stacked on fries served with fresh garden salad

BANGER & MASH

Our famous Speight's Porter sausage, doubled buttered mashed potatoes, minted peas smothered in our Speight's onion gravy. Served with onion rings & garlic toasted ciabatta

THE ROAR

Juniper & rosemary rubbed venison leg, pan seared & oven baked to medium rare served on a white parsnip mash & seasonal vegetables, beetroot puree & topped with red wine jus & cherry sauce

PORT HILLS BRAISED STEAK

Slow braised prime NZ Beef, onion gravy served with our famous double buttered mashed potatoes, minted peas & garlic toasted ciabatta

SURF & TURF

300g of Hereford Ribeye, cooked to your liking & served resting on a buttered potato stack, topped with prawns in a creamy garlic & herb sauce with a garden salad

DRUNKEN STEAK

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

- SIGNATURE DISHES -

BLUE & GOLD

Blue cod fillets lightly coated in a Speight's Summit beer batter and cooked until golden, served with fries, a fresh garden salad and tartare sauce

SHEARER SHANKS

Hind lamb shanks marinated in a Madras style paste served on our double buttered mash potato with seasonal vegetables & onion gravy

THE ‘ORIGINAL BLACK CHERRY CHICKEN’

As per the Speight's cook book our chicken breast is stuffed with seasoned cream cheese & wrapped in bacon, served with potato gratin & side salad. 30 min cook time.

SOUTHERN MAN STEAK

300g prime Hereford ribeye cooked to your liking topped with salsa Verde, served with our double buttered mashed potatoes, onion gravy & seasonal vegetables.

CHICKEN PARCELS

Golden filo pastry filled with chicken breast, sundried tomato, red onion bound in cream cheese then oven baked till golden, served with mango & peach chutney, fresh garden salad & fries

- PASTA -

CHICKEN & BACON CARBONARA | 24.5

Our twist on a traditional dish with chicken, bacon, mushrooms and herb pesto in a creamy white wine & garlic sauce, topped with parmesan cheese, served with fettuccine, garlic bread & fresh garden salad

VEGETARIAN PASTA OF THE DAY | 23.0

Changes daily - ask our wonderful wait staff

VEGAN DISH OF THE DAY

Changes daily - ask our wonderful wait staff

- SIDES -

EGG | VEGETABLES | BUTTER | GARLIC BUTTER

MUSHROOMS | MUSHROOM SAUCE | KUMRA FRIES

CRUMBED ONION RINGS | CRISPY POTAOES

SIDE SALAD | EXTRA SOUR CREAM | WEDGES

STREAKY BACON | EXTRA SAUCE | FRIES

- DESSERTS -

ESPRESSO TRIFILES | 14.0

A rich espresso flavoured sponge, layered between chocolate mousse and whipped cream. Topped with shredded chocolate

FARMHOUSE CHEESECAKE | 14.0

Ask for today's selection

CHOCOLATE MUD CAKE | 14.0

Rich, moist and dense chocolate mud cake enrobed in chocolate ganache served with triple chocolate ice cream

CROMWELL CRUMBLE | 14.0

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

CREAM BRULEE | 4.0

Ask for today's selection

SUNDAE ICE CREAM | 8.0

Vanilla ice cream topped with raspberry jelly & sprinkles

TRIPLE CHOCOLATE ICE CREAM | +2.0

MANGO SORBET | +2.0

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

 CAN BE MADE GLUTEN FREE |  VEGETARIAN