

WHAT IS A MEAL,  
WITHOUT DESSERT?

**Trio of Ice Creams** CC 14

Choice of 3 Chateau Ice Creams, on a bed of crumble served with berry compote. [Ask your server for the flavours of the day.](#)

**Chocolate Brownie** NC 18

Warm chocolate brownie served with vanilla ice cream and chocolate sauce.

**Apple Crumble** 20

Served with hokey pokey ice cream and custard.

THE SPEIGHT'S \*\*\*  
**ALE HOUSE**  
— GENEROUS TO A FAULT —  
**QUEENSTOWN**

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**MENU**

LOCALLY SOURCED  
& DELIVERED FRESH.



# MENU

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## SMALL PLATES & STARTERS

### The Ale House Loaf

Locally baked Speight's bread – hot & delicious!  
Suggested serve: Half loaf between 2. Whole loaf between 4.

Plain	Half	9	Whole	18
Garlic Butter	Half	10	Whole	20
Cheesy Garlic	Half	12	Whole	24

**Cajun Calamari** N 16  
Crispy cajun calamari served with chimichurri and pickled cabbage.

**Falafel Bites** N NG VO 16  
House made falafel with vegan roast beetroot aioli.

**Seasonal Soup of the Day** GO 16  
Chef's special soup served with Speight's bread.

**BBQ Pork Ribs** N D NG 18  
Slow cooked pork ribs in house made bbq sauce, served with coleslaw.

**Fried Chicken** N NG 18  
Fried chicken served with sriracha mayo and pickled red onion.

**Spinach & Feta Croquettes** N V 18  
Crumbed and served with sriracha aioli.

**Hoki Croquettes** N 18  
Crumbed Hoki, jalapeño, capers, served with basil aioli.

**Seafood Chowder** N NG 24  
Classic seafood chowder with a slice of Speight's bread.

## BURGERS

**Buttermilk Chicken Burger** N GO 22  
Crispy chicken thigh, house-made slaw, sliced tomato and a sriracha mayo.

**Falafel Burger** N GO V VO D 22  
House made falafel, cheese, lettuce, tomato and vegan roast beetroot aioli.

**Kiwi Beef Burger** N GO 25  
Smashed beef patty, cheese, lettuce, beetroot, house made bbq sauce and aioli.  
Add egg 3 Add meat patty 6

**Add Chips** 5

## FROM THE GARDEN

**Veggie Filo Parcel** V 28  
Spinach, capsicum, red onion, and pine nuts, bound in a cream cheese, in a filo parcel.  
Served with pesto, smashed potatoes and garden salad.

**Caesar Salad** N GO 25  
Cos lettuce, bacon, croutons, soft boiled egg, caesar dressing. Add chicken 7

**Warm Roast Veg Salad** N GO V VO 30  
Roasted seasonal veg medley served with napoli sauce crispy chickpeas and feta.

## ADD ONS

Fried Egg	3
Caramelised Onions	3
Streaky Bacon	5
Classic Yorkshire Pudding <span>N</span>	5
Served with Gravy	
Ferg Butchery Sausage <span>N</span>	10

What does it all mean?  
Please let your server know if you have any allergies.

<span>N</span> No Nuts Added	<span>D</span> Dairy Friendly
<span>NG</span> No Gluten Added	<span>GO</span> Gluten Friendly Option
<span>V</span> Vegetarian	<span>VO</span> Vegan Option

## ALE HOUSE CLASSICS

**Sausage & Mash** N 28  
Sausages locally made by Ferg Butchers topped with caramelised onions, served with mashed potato, peas, Ale House gravy and a Yorkshire pudding.

**Pasta of the Day** POA  
Chef's pasta selection of the day, vegetarian options.

**Chicken Parcel** N 30  
Chicken, bacon, cream cheese in a filo parcel topped with a mango chilli sauce. Served with smashed potatoes and salad.

**Beef Schnitzel** N 36  
House crumbed Sirloin beef steak, topped with caramelised onions, served with mashed potatoes, seasonal vegetables and Ale House gravy.

**Shearers Lamb Shank** N GO 40  
Slow cooked lamb shank, served with mashed potato, seasonal vegetables & Ale House gravy. Add a lamb shank 18

**Teriyaki Grilled Salmon** D 44  
Served with stir fried bok choy, cabbage and soba noodle.

**Blue & Gold** N GO D 42  
Blue Cod in a Speight's Gold Medal Ale beer batter, served with chips, fresh garden salad and homemade tartare sauce.

**BBQ Pork Ribs** N GO 36  
Slow cooked pork ribs in house made bbq sauce, served with coleslaw and mac and cheese.

**Slow Cooked Lamb** N GO 110  
Slow cooked lamb shoulder, served with smashed potatoes, steamed veg and a red wine jus. Best shared between 2 or 3 people.

## FROM THE GRILL

**Southern Man Steak** N GO 40  
200g Sirloin steak served with salad and chips, and your choice of sauce. Upgrade to mash and veg 6

**Cavalcade Ribeye** N GO 58  
300g Prime Ribeye steak served with salad and chips, and your choice of sauce. Upgrade to mash and veg 6

**Char Grilled Venison** GO 40  
Served rare with roasted seasonal veg mashed potato and red wine jus.

## SAUCES

Ale House Gravy <span>GO</span>	3	House-made BBQ Sauce <span>N NG V D</span>	4
Aioli <span>NG V D</span>	3	Creamy Mushroom <span>N NG V</span>	4
Sriracha Mayo <span>NG V D</span>	3	Peppercorn <span>N NG V</span>	4
Garlic Butter <span>N NG V</span>	3	Chimichurri <span>N NG V D</span>	4

## BREWER'S NOTES

We take great care and pride in brewing our beers and are proud to present them here to you.



### SPEIGHT'S GOLD MEDAL ALE

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 & hops.



### SPEIGHT'S TRIPLE HOP PILSNER

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, with an initial hit of citrus fruit & fresh green hop character.



### SPEIGHT'S OLD DARK

This dark ale has roasted malt character with a hint of chocolate. The flavour has been balanced with extra hops & rounded out with just enough sweetness.



### SPEIGHT'S HAZY PALE ALE

FA hop-forward hazy beer with a lighter malt profile to really let the hops shine. Brewed with a healthy dose of Citra and Galaxy hops to produce a juicy, citrus hop hit.



### SPEIGHT'S SUMMIT ULTRA

A refreshing golden lager with a crisp finish. Brewed for longer it has 75% less carbs than regular beer, making it the perfect way to wash down a hard workout with your mates.



### SPEIGHT'S CLOUDY APPLE CIDER

Crisp apples from the Hawke's Bay provide both the clouds & the silver lining in this refreshing cider. This is a classically cloudy traditional style cider, smooth upfront with a fresh, slightly tangy finish.



### EMERSON'S LONDON PORTER

Dark, dry and mellow with some hoppy characteristics, pours a deep brown colour with reddish tints. The aroma is toasty, with a hint of sweetness and some earthy hop notes.



### MAC'S GINGER GIANT

Combining the invigorating zest of real ginger juice with the smoothness of premium New Zealand vodka. This unique blend offers a lively ginger zing, balanced by a hint of sweetness and a touch of spice. Perfect for those seeking a clean, vibrant drink with a little kick.

## WANT SOMETHING EXTRA?

### SIDES

**Mashed Potato** N GO 8

**Garden Side Salad** N D GO 10

**Steamed Seasonal Veg** N GO VO 10

**Golden Fries** N GO VO 10  
Served with ketchup and aioli.  
Add cheese & bacon 5

**Wedges** VO 12  
Served with sweet chilli and sour cream.  
Add cheese & bacon 5

**Onion Rings** N 12

**Smashed Potatoes** N NG VO 14  
Served with aioli and parmesan.

DESSERT P.T.O.