

### SNACK/SHARE

<b>v</b>	<b>Skinny Chips (Frites)</b>	
	Plain	<b>10.9</b>
	Salt and Vinegar	<b>11.9</b>
	Truffle	<b>11.9</b>
<b>df</b>	<b>Babaganoush</b>	<b>14.9</b>
	Smokey Roasted Eggplant, Kashmiri Chilli, Tahini, Pita	
<b>v</b>	<b>Vietnamese Spring Rolls (3)</b>	<b>15.9</b>
	Fried Vegetarian Rolls', Nuoc Cham Dipping Sauce, Mint and Coriander' Iceberg Wraps	
	<b>Cambodian Chicken</b>	<b>15.9</b>
	Marinated Chicken Thigh Grilled on a Lemongrass Skewer, Coconut/Chilli Dip	
	<b>Roman Wagyu Brisket Suppli (4)</b>	<b>16.9</b>
	First Light Wagyu Brisket Rice Croquettes Stuffed with Mozzarella, Fresh Basil Aioli	
<b>df</b>	<b>Hot and Sweet Glazed Lamb Ribs (4-5)</b>	<b>19.9</b>
	Picked Daikon, Chilli Threads	
<b>df</b>	<b>Tataki Tuna Tacos (2 large)</b>	<b>21.9</b>
	Grilled Yellowfin Tuna, Green Tomato Salsa, Grilled Local Lime, Sesame Dressing	
<b>cf</b>	<b>Tartare of Beef</b>	<b>23.9</b>
	Hand-Cut Eye Fillet, Mushroom Aromatics Crisp Capers, 63 Degree Egg, Melba Toast	

### ALEHOUSE CLASSICS

<b>cf</b>	<b>Classic Burger</b>	<b>24.9</b>
	200 gm Home-Ground Prime Brisket/Sirloin Burger, Aged Cheddar Cheese, Red Onion Pickle, Lettuce, Tomato, Gherkin, Mustard, Ketchup, Skinny Chips	
<b>nago</b>	<b>Chilli Burger Option</b>	<b>25.9</b>
<b>nago</b>	<b>Chicken Ciabatta</b>	<b>25.9</b>
	Grilled Chicken Thigh, Aged Cheddar, Asian Coleslaw, Buttermilk Dressing, Skinny Chips	
<b>nag cf</b>	<b>Bangers and Mash</b>	<b>25.9</b>
	Home-made Cumberland Sausages, Creamy Mash, Rich Onion Gravy, Buttered Peas	
<b>cf</b>	<b>Spatchcock Chicken</b>	<b>25.9</b>
	Grilled Garlic and Thyme Marinated Chicken, Spring Vegetables, Tomato Almond Pesto, New Potatoes	
<b>nago</b>	<b>Day Boat Fish and Chips</b>	<b>25.9</b>
	<i>(please ask about today's fillet)</i> Galbraith's Beer Battered Fresh Fish, Hand Cut Triple Cooked Chips, Mesclun Salad, Tartare Sauce	
<b>cf</b>	<b>Steak Frites</b> <i>(please ask about today's cut)</i>	<b>M/Price</b>

### SALADS

<b>v, nag, df</b>	<b>Green Salad</b>	<b>12.9</b>
	Green Leaves, Carrot, Red Onion, Cherry Tomato, Cucumber, Dates, Sliced Almonds, Buttermilk Dressing	
<b>v, nag, dfo</b>	<b>Cauliflower Salad</b>	<b>12.9</b>
	Roasted Cauliflower, Grilled Sweetcorn, Warm Moroccan Spices, Pumpkin Seeds	
<b>vo, nag</b>	<b>Tuna Soba Chirashi Salad</b>	<b>23.9</b>
	Diced Miso Marinated Tuna, Soba Noodles, Pickled Radish, Tobiko Wasabi, Dashi and Yuzu	

### DESSERTS

<b>Bread and Butter Pudding</b>	<b>14.9</b>
Central Otago Jackson Orchard Apricot Confit, Clotted Cream	
<b>Vanilla Pannacotta</b>	<b>14.9</b>
Red Fruit Compote, Honey Tuille	

### MARKET MENU

Please see the Blackboard or ask our staff for today's offerings.

### SUNDAY ROAST

**Prime Steer Grass Fed Sirloin 27.9**  
Duck Fat Potatoes, Buttered Seasonal Vegetables, Yorky, Real Ale Gravy

### IN THE GARDEN

Beer Garden Menu with an Alfresco feel also available.

### OPENING HOURS

**Tuesday - Sunday: 12:00pm - Late**

Food served all day.

For Bookings, email: [bookings@alehouse.co.nz](mailto:bookings@alehouse.co.nz)

[www.alehouse.co.nz](http://www.alehouse.co.nz)

PLEASE PLACE ALL FOOD ORDERS AT THE BAR AND LEAVE THE REST TO US. GROUPS WISHING TO EAT TOGETHER SHOULD PLACE ALL THEIR ORDERS AT THE SAME TIME. ALL OUR FOOD IS COOKED FRESH AS THE ORDERS ARE RECEIVED. WHILST WE TAKE GREAT CARE IN OUR PREPARATION, OUR KITCHEN DOES CONTAIN MOST COMMONLY KNOWN ALLERGENS.

**nag** NO ADDED GLUTEN **nago** NO ADDED GLUTEN OPTION **df** DAIRY FREE **v** VEGETARIAN **vo** VEGETARIAN OPTION **cf** CARNIVORE FRIENDLY