



FOOD

“Good food is the celebration of local produce and seasonal ingredients with an emphasis on consistency. It is the backbone of unpretentious, bright, well-balanced cuisine.”

Darby Brooks - Head Chef

SMALL PLATES

v	Babaganoush	14.9
	Kashmiri Chilli, Tahini, Focaccia	
v	Bruschetta	14.9
	Goats Cheese, Black Garlic, Local Tomato, Grilled Kumara Bread	
	Prawn Kebab	16.9
	Grilled Prawn, Chorizo, Corn Bread, Creole Emulsion	
df	Chicken Wings	16.9
	Korean Style, Yum Yum Sauce	
	Wagyu Beef Arancini	15.9
	Basil Aioli	
df	Pulled Brisket Tacos	17.9
	Pulled Smoked Wagyu, Corn & Black Bean Salsa, House-made Mole	
	Hop Cured Salmon	18.9
	House Cured Mt Cook Salmon, Smoked Crème Fraiche, Heavy Rye, Apple	
	Chips	
v	Plain Frites	10.9
v	Parmesan & Truffle Frites	13.9
v	Triple Cooked Duck Fat Chips, Bearnaise Sauce	15.9

ALEHOUSE CLASSICS

cf	Classic Burger	25.9
	200 gm Home-Ground Wagyu Brisket and Sirloin Burger, Aged Cheddar, Red Onion Pickle, Lettuce, Tomato, Gherkin, Mustard, Ketchup, Frites	
nago	Chilli Burger Option	26.9
nago	Chicken Ciabatta	26.9
	Grilled Chicken Thigh, Aged Cheddar, Coleslaw, Buttermilk Dressing, Frites	
nag cf	Bangers and Mash	26.9
	Home-made Cumberland Sausages, Creamy Mash, Rich Onion Gravy, Buttered Peas	
	Curry	26.9
	Goan Chicken Madras, Basmati Rice	
nago	Market Fish and Chips	29.9
	Galbraith's Hazy Ale Battered Fresh Fish, Triple Cooked Chips, Mesclun Salad, Tartare Sauce	
	Braised Lamb Shank	36.9
	24 Hour Braised Lamb Shank, Rosemary Mashed Potato, Seasonal Vegetables	
cf	Steak Frites	46.9
	Handpicked 55 Day Aged Sirloin Fillet, Portobello Mushroom, Vine Tomatoes, Triple Cooked Duck Fat Chips, Bearnaise Sauce	

HERBIVOROUS

v	Mixed Greens	14.9
	Green Leaves, Carrot, Red Onion, Cherry Tomato, Cucumber, Dates, Sliced Almonds, Buttermilk Dressing	
v	Roast Beetroot	15.9
	Black Rice, Artisan Feta Cheese, Orange	
v	Thai Eggplant	16.9
	24-hour Tomato Compote, Gremolata Broad Beans	

DESSERTS

Crème Brulee	14.9
Tonka bean and Chocolate, “Yes Paddy” Stout Malt Brulee, Double Chocolate Ice Cream	
Bakewell Tart	14.9
Served warm with Vanilla Ice Cream	

SUNDAY ROAST

Rosemary Roasted ½ Chicken	29.9
Prime Steer Grass Fed Sirloin	34.9
Duck Fat Potatoes, Buttered Seasonal Vegetables, House Yorky	

***Bookings suggested to avoid disappointment

KIDS MENU

Kids Menu also available, please ask staff.

OPENING HOURS

Tuesday - Sunday: From Midday

Food served all day. Please book at www.alehouse.co.nz

GROUPS WISHING TO EAT TOGETHER SHOULD PLACE ALL ORDERS TOGETHER.

ALL OUR FOOD IS COOKED FRESH AS THE ORDERS ARE RECEIVED. WHILST WE TAKE GREAT CARE IN 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