



BEER

GALBRAITH'S ALEHOUSE

Was opened in 1995 as the first producer of Real Ale in New Zealand for well over half a century and is one of the country's craft brewing pioneers. Over the years we have ventured into brewing lagers and more modern beer styles as the whim takes us with an unrelenting quality focus.

Keith Galbraith Founder/Head Brewer

Galbraith's REAL ALE

Our English style Real Ales brewed on the premises use the finest malted barley and whole hops available anywhere in the world. While we don't always source locally, we always source the best.

Galbraith's Real Ales are the product of open warm fermentation, long cool natural conditioning in the cask from which they are served and are unfiltered and unpasteurised.

These beers are served at 10 - 12 degrees through traditional hand pumps and are not artificially carbonated or served under gas pressure.

As a result, those not used to the style often use the terms "flat" and "warm". Those who understand drink a natural product as old as time that has a huge depth of flavour with many dimensions not masked by excessive chilling or forced carbonation. This is a style of beer designed to be sipped, not chugged, and always inspires lively conversation in our pub.

Mr G's LUNCHEON ALE (3.7%) 11.9

This medium strength ale was first brewed by Keith in 2008. In 2009 it won 1st equal prize in UK Pub chain J. D. Wetherspoons 30th Anniversary Real Ale Festival heading off 44 U.K. and 4 International brewers.

Mr G's is suitable for daytime drinking with its low ABV. However, it punches way above its weight with good rich malt and a balancing bitter finish.

BELLRINGER'S BEST BITTER (4.8%) 12.9

First brewed by Keith in 1987 when he worked for Larkins Brewery in Kent. A recent upgrade has seen the ABV move up to 4.8% while the recipe remains relatively unchanged.

A classic "Best" brewed using Maris Otter Pale Ale and Crystal malts with a smidge of dark roasted malt. Goldings hops throughout lend a soft "Old World" aroma and bitterness.

YES PADDY MILK STOUT (4.7%) 12.9

Back in 2017 Brewer Dave/Teddy/Paddy O'Leary had been pestering Keith to allow him to brew a Lactose (Milk) Stout for a while. Being a purist, up until that time, Keith's answer had always been NO. In a moment of weakness when asked for the 100th time Keith screamed "Yes Paddy". And so, a legend was born.

Pale ale malt, oats and a blend of darker malts are the backbone of this Stout. Brambling Cross Hops in several additions lend the balancing bitterness to the grain and lactose richness.

STAR SPANGLED BANNER IPA (5.3%) 13.5

Our current seasonal IPA. Golden bronze in colour, there is an immediate assault on the nose of resin and tropical fruit from Simcoe, Amarillo & CTZ. Complex ale malts provide the backbone, and the finish is relatively soft given the usually hard nature of US hops.

Galbraith's LAGER & ALE

Our recent modern brewery addition has allowed us to improve our cold beer offerings markedly. Our attitude to these creations hasn't changed though, our focus is still to produce beer that is flavoursome, unique and not run of the mill. Beer that has real flavour, more than just a thirst quencher. Like our Real Ale these beers are made only from finest malt and hops we can find and various strains of brewer's yeast. They are unpasteurized and contain no preservatives.

PILSNER BOHEMIAN STYLE (4.3%) 11.9

Brewed in the style of the original Czech lagers, not the modern generic Euro-pils that tastes the same no matter what brewery puts it in a glass. Bohemian is light bronze in colour from the use of caramel malts and is full bodied for its ABV. Generous amounts of Czech and German whole hop flowers lend authentic Old World flavours and aromas.

Gold Medal – International Brewing & Cider Awards UK 2017

NZPA NZ PALE ALE (4.9%) 12.9

A classic golden hued pale ale with full malty palate and strong New Zealand hop character. NZ hops are sometimes accompanied by a hard, dry character that leaves a puckering feeling around the tongue caused by natural acids in the hop flower. We've selected varieties to make this beer that are low in these acids enhancing its drinkability.

LAGER MUNICH STYLE (5.0%) 12.9

Batch brewed in time-honoured fashion using Bavarian malt and noble German whole hop flowers. Extended lagering has ensured a soft malty beer with a fine aroma and mildly bitter finish. The least challenging beer for those new to our range.

DOUBLE DRY HOPPED HAZY PA (5.5%) 13.5

Brewer "Hazy Davy" O'Leary thinks he's pretty flash at making this style of ale and who are we to disagree when he's correct for the first time in his life.

Always made with the same malts and oats, Dave's Hazy utilises different hops in each batch he brews just to keep things interesting for you. Notes for the current batch are on the bar blackboard.

OPENING HOURS

Tuesday - Sunday: From Midday

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