

## 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 supped, not chugged, and always inspires lively conversation in our pub.*

**Mr G's Luncheon Ale (3.7%) Takeout \$13/litre 12.9**

This medium strength ale was first brewed by Keith in 2008. In 2009 it won 1<sup>st</sup> equal prize in UK pub chain J.D Wetherspoons 30th Anniversary Real Ale Festival heading off 45 U.K and 4 International brewers. Mr G's is suitable for daytime drinking with its lower ABV. However it punches way above its weight with good rich malt and a balancing bitter finish

**BELLRINGER'S Best Bitter (4.8%) Takeout \$14/litre 13.5**

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.

**RAVEN- RE-FEATHERED Dry Irish Stout (4.6%) Takeout \$14/litre 13.5**

We think we are pretty good at making Stout. In 2017 we won a Gold medal and a World Championship (best of all the gold medal beers in the category) at the International Brewing & Cider Awards. The Stout has strong roast barley characters without tasting burnt, a full dry roast palate from the brown malt and has some nice complexity for the ABV finishing bitter and clean. Hops are obvious but restrained aromatically to let the warmth and depth of the malts shine through.

**CALIFORNIA SUNSHINE North Pacific Cask (5.6%) Takeout \$15/litre 13.9**

Two brewing styles, two brewers and two worlds collide in a trippy melange of resinous aromas, rich textures and heavy-eyed hopping. Combining traditional Real Ale brewing using Heirloom malts and an ancient yeast, New World hopping techniques and cool fermentation, our brewers have concocted a beer for out of body experiences.

## 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 (4.3%) Takeout \$13/litre 12.9**

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

**LAGER Munich Style (5.0%) Takeout \$14/litre 13.5**

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.

**SOUTHERN ISLES Sub Tropical IPA (5.5%) Takeout \$14/litre 13.5**

First brewed in 2017 as both cold fizzy and cask conditioned. We decided to revisit the brew giving it a new lease of life. Brewed using Pale Ale and red crystal malts for a full body. Motueka in the kettle for bittering and a large dose of both Motueka and Nelson Sauvignon Blanc for dry hop, to give you a true NZ Pale Ale

## OPENING HOURS

**Monday - Sunday:** From Midday Kitchen open all day Please book at [www.alehouse.co.nz](http://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