

## NIBBLES

<b>Mixed Nuts</b>	7.9
Roasted in Heidelberg Lager & Indian Spices	
<b>Corn Chips</b>	9.9
Rurik Russian Imperial Stout Queso, Salsa	
<b>Pickles</b>	9.9
Beer Battered Alehouse Pickles, Ranch Dressing	

## SMALL PLATES/SHARE

<b>Smoked Kahawai Pate</b>	14.9
Alehouse Pickles, Cress, on Kumara Sourdough	
<b>Bread &amp; Dips</b>	19.9
Flat Bread w Hummus, Tzatziki & Muhammara Dips	
<b>Sliced Roast Sirloin</b>	19.9
Chimichurri, Horseradish, Rocket, on Toasted Ciabatta	
<b>Korean Chicken</b>	21.9
Sticky Boneless Chicken Pieces, Sesame, Asian Slaw	
<b>Glazed Pork Belly Bites</b>	21.9
Sesame Cabbage, Shiitake Noodles, Pickled Cucumber, Spring Onion & Daikon	
Plain Frites	12.9
Parmesan & Truffle Frites	14.9

## ALEHOUSE CLASSICS

<b>Market Fish and Chips</b>	29.9
Galbraith's Heidelberg Lager Battered Fresh Fillets, Chunky Chips, Mesclun Salad, Tartare Sauce	
<b>Bangers and Mash</b>	29.9
Homemade Cumberland Sausages, Creamy Mash, Onion Gravy, Buttered Peas	
<b>Curry</b>	29.9
Sri Lankan chicken curry, papadum, rice	
<b>Classic Burger</b>	29.9
Home-ground 200gsm Brisket & Sirloin Patty, Aged Cheddar, Red Onion, Lettuce, Tomato, Gherkin & Frites	
<b>Chicken Burger</b>	29.9
Buttermilk Fried Chicken Thigh, Apple Slaw, Pickled Fennel, Ranch & Frites	
<b>Vege Burger</b>	29.9
Quinoa & Lentil Pattie, Fried Egg, Aged Cheddar, Battered Onion Rings, Lettuce, Tomato, Gherkin & Frites	
<b>Steak Frites</b>	37.9
250gsm Prime Grass-fed Sirloin, Porcini Mushroom Sauce, Petite Salad, Frites	

## DESSERT

<b>Coconut Panna Cotta</b>	15.9
Pineapple Salsa, Mango Sorbet	
<b>Eton Mess</b>	15.9
Smashed Meringue, Fresh Strawberries and Cream, Mint	

## 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.  
OUR KITCHEN DOES CONTAIN MOST COMMONLY KNOWN ALLERGENS.

# 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. All beer is available to take home at retail prices.

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

#### BOB HUDSON'S BITTER GOLDEN BITTER (4.4%) Takeout \$13/litre 12.9

Brewed using golden promise and Pale Crystal malts with generous additions of Slovenian Styrian Golding hop flowers throughout the boil. Hard water and generous late addition hops produced a tangy and refreshing bitter. Named after Bob "Soapy" Hudson, who taught Keith how to brew the traditional way when they worked together at Larkins Brewery in Kent in the late 1980's.

#### 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.

#### MAN OF KENT TRADITIONAL I.P.A (5.5%) Takeout \$15/litre 13.9

Man Of Kent shows strong but restrained aromas that East Kent Goldings have. There is bitterness for sure, but the rich malts used balance this beer out nicely. A dryness from hardened water that runs through the palate makes Man Of Kent very moreish, setting off the malt and hops in a game of ping pong.

#### RURIK RUSSIAN IMPERIAL STOUT (7.5%) Takeout \$18.9/litre 14.9

Imperial Russian stout brewed with flaked and roasted barley offering an initial hit of espresso, liquorice and dark chocolate. Aged on lees for a month then given light carbonation, the dry velvet mouthful is seamlessly punctuated with whole cone Fuggles.

### 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.*

#### BOHEMIAN PILSNER (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

#### HEIDELBERGER PREMIUM GERMAN STYLE LAGER (5.7%) Takeout \$15/litre 13.9

A classic lager made in accordance with the German Reinheitsgebot of 1516. 100% German malt, whole German hops flowers along with an ancient Bavarian yeast all went to make this as authentic and pure as possible.

#### STAR SPANGER BANNER AMERICAN PALE ALE(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.

#### DOUBLE DRY HOPPED HAZY PA (5.5%) Takeout \$15/litre 13.9

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.