

FOOD



BEER NIBBLES All 12.9

Sweetcorn fritter balls
sriracha sour cream dip

Beer battered Alehouse
pickles, ranch dressing

Mac, cheese & bacon bites
chipotle mayo

LUNCH/LIGHT MEALS All 19.9 (except where indicated)

Soup - Served with grilled sourdough. See our blackboard for today's offering & price

Salmon Fishcake - house smoked salmon, creamed spinach, poached egg, hollandaise, cress

Lamb Open Sandwich - slow-cooked shoulder, house pita, capsicum, cucumber, cherry tomato, feta, tzatziki

Steak Roll - medium rare sirloin, sticky balsamic onions and rocket in a ciabatta roll

Pappardelle - slow cooked beef brisket ragu, parmesan tomato, bay, thyme, olive oil – 24.9

SNACK/SHARE All 22.9

Chicken Croquettes - light cucumber pickle, Parmesan, mayo

Lamb Kofta - sumac & yogurt dressing, shallots, chilli, mint, crispy chickpeas

Pork Belly Bites - char sui, caramelised apple sauce, crackling

Korean Chicken - sticky boneless chicken pieces, Asian slaw, sesame

Baja Fish Tacos - panko crumbed fresh fish, salad, pineapple salsa, candied jalapeno, chipotle mayo

PUB CLASSICS All 29.9

Fish & Chips - market fish, Heidelberg pilsener batter, mesclun salad, steak fries

Bangers & Mash - home-made Cumberland sausages, creamy mash, onion gravy, buttered peas

Curry - Sri Lankan chicken curry, papadum, rice.
Resident Sri Lankan chef Rukshan's family recipe. Do try it

BURGERS All 29.9

Classic Burger - home-ground 200gms brisket & sirloin patty, aged cheddar, red onion, lettuce, tomato, gherkin, mustard, ketchup, fries

Chicken Burger - FRANK'S HOT SAUCE fried chicken thigh, Autumn pickle, lettuce, tomato, red onion, blue cheese mayo, fries

Quinoa & Lentil Burger - fried egg, battered onion rings, aged cheddar, red onion, lettuce, tomato, gherkin, mustard, ketchup, fries

BISTRO STYLE

Sirloin Steak - 250gms, dauphinoise potato, grilled broccolini, porcini mushroom sauce 37.9

Lamb Shank - celeriac mash, charred broccolini, truss tomato, jus 39.9

Beef Osso Bucco - capers, olives, roasted peppers, saffron, Risotto, gremolata 39.9

Confit Duck Leg - charred kumara, rum-soaked prunes, parsnip puree, radicchio 39.9

SIDES

Green Leaf Salad 13.9

Charred Broccolini, lemon oil, almonds 13.9
Frites 12.9

Truffle & Parmesan frites 15.9

PUDDING Both 15.9

Crème Brûlée
Egg custard, crunchy
caramelised sugar top, ice
cream

Sticky Date Pudding
Moist dark sponge, dates,
toffee sauce, ice cream

Groups wishing to eat together should place their orders together. Our food is cooked fresh as the orders are received. Whilst we take great care in preparation, our kitchen does contain 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 sipped, not chugged, and always inspires lively conversation in our pub.

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.

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.

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.

This 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.

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.

MUNICH LAGER (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.

HEIDELBERGER PREMIUM PILSNER (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.

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.