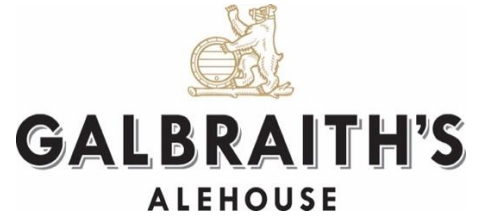


FOOD



BEER SNACKS

Sweetcorn
fritter balls
sriracha sour cream dip
12.9

Triple cooked
smashed agria
truffle & parmesan cream
15.9

Pani Puri
Crisp semolina puffs, spiced potato,
chickpea noodles, tamarind, chilli water
12.9

LIGHT MEALS

Prawn Tacos – grilled & chopped Vannamei prawn, salad,
avocado salsa, candied jalapeno, chipotle mayo 22.9

Salmon Fishcake - house smoked salmon, creamed spinach,
poached egg, hollandaise, cress - 22.9

Linguine Arrabbiata- fresh linguine, spicy homemade tomato
sauce, fresh tomato, almond crumb, feta - 24.9

Hawker Roll – flaky Indian flatbread, prawn, pork belly, slaw,
chili, coriander sriracha - 24.9

Thai Beef Salad - rare sirloin, salad greens, cherry tomato,
cucumber, spring onion, coriander, basil, peanuts, chilli - 24.9

SHARE

Dumplings (MOMO) - house made pork dumplings, Asian herbs
in a mild spiced sauce - 19.9

Salt & Pepper Squid - arrow squid, S&P crust, wasabi mayo,
rocket leaves 22.9

Bread & Dips - homemade flatbread, hummus, tzatziki &
muhammara dips 22.9

Korean Chicken - sticky boneless chicken pieces, Asian slaw,
sesame 22.9

Chicken Croquettes - light cucumber pickle,
parmesan mayo 22.9

PUB CLASSICS 29.9

Fish & Chips - market fish, Munich lager batter,
mesclun salad, chunky chips

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 29.9

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

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

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

BISTRO STYLE

Sambal Chicken – spicy chicken thigh, bok choy, edamame,
baby potato, chopped peanuts, coconut cream 29.9

Sirloin Steak - 250gms, dauphinoise potato, chargrilled
broccolini w lemon oil, porcini mushroom sauce 39.9

Lamb Neck Chop – braised chop, rosemary salt roast
potatoes, tomato jus, asparagus, chimichurri carrot 39.9

SIDES	
Green Leaf Salad	14.9
Charred Broccolini, lemon oil, almonds	14.9
Frites	13.9
Truffle & Parmesan frites	15.9

PUDDING 15.9

Trifle
Orange juice soaked sponge,
custard, berry compote, whipped
cream, candied nuts, berry sorbet

Chocolate Brownie
Homemade brownie, chocolate
sauce, vanilla bean 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.

HUDSON'S (Bob's) GOLDEN ALE (4.4%) Takeout \$13.5/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.

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 unpasteurised, unfiltered and contain no preservatives.

PRAHA (4.3%) Takeout N/A **12.9**

Poured using a Czech side-pour tap, this session lager is pale in colour with rich malt flavours, soft bitterness and a spicy note from Czech Saaz whole hop flowers.

Presented traditionally with a thick creamy head to the same volume as our other beer.

N.Z.P.A (4.4%) Takeout \$13/litre **12.9**

Brewed using Maris Otter pale ale & pale crystal malts both from Maltster James Fawcett of Yorkshire. Whole Motueka hop flowers from our friends at Clayton Hops were used for bitterness, supplemented with Rakau hop flowers for dry-hopping. A medium bodied pale ale with strong bitterness and generous aromas of apricot, mandarin and stone fruits.

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.

HAZY DAVY 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.