

BEER SNACKS

Jalapeno Kransky
bite sized pieces
artichoke cream dip
12.9

Scotch Egg
Served w house piccalilli & hot
English mustard
14.9

Chicken Drumstick Popsicles
Spicy chicken & vegetable
filling, panko crumb
14.9

LIGHT MEALS

Fish Tacos - crumbed fresh fish pieces, salad, pineapple salsa,
candied jalapeno, chipotle mayo - 22.9

Steak Roll – 100grms medium rare sirloin, balsamic onions,
rocket in a toasted ciabatta roll - 24.9

Open Lamb Sandwich - slow-cooked leg, house pita, capsicum,
cucumber, cherry tomato, feta, tzatziki - 24.9

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

Caesar Salad – baby cos lettuce, bacon, parmesan, poached egg,
anchovies, Caesar dressing, ciabatta croutons - 26.9

SHARE

Dumplings (MOMO) - house made pork dumplings, Asian herbs,
mild spiced sauce, chilli oil, chilli garnish - 19.9

Spring Rolls – vegetarian spring rolls, house sweet chilli
dipping sauce – 19.9

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

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

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

ALEHOUSE CLASSICS

Fish & Chips – fresh market fish, Munich lager batter,
mesclun salad, aioli & tomato sauce, chunky chips - 29.9

Bangers & Mash - home-made Cumberland sausages,
creamy mash, onion gravy, buttered peas - 29.9

Curry - Sri Lankan chicken curry, papadam, rice.
Resident Sri Lankan chef Rukshan's family recipe. Do try it - 29.9

Steak & Ale Pie – Chuck steak slow cooked in MOK Traditional IPA,
mushrooms, carrots, celery, onion & thyme, pastry top, mash &
gravy, buttered peas - 33.9

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

BURGERS

(Add Frites \$5)

Oklahoma Burger - double smash patty, double cheese, sweet onions,
gherkin & our own burger sauce - 23.9

Classic Burger - home-ground brisket & sirloin patty, aged cheddar,
red onion, lettuce, tomato, gherkin, mustard, ketchup - 24.9

Chicken Burger - FRANK'S HOT SAUCE fried chicken thigh, pickle,
lettuce, tomato, red onion, blue cheese mayo - 24.9

Vege Burger - Quinoa & lentil patty, fried egg, battered onion rings,
cheese, red onion, lettuce, tomato, gherkin, mustard, ketchup - 24.9

SIDES

Frites – 13.9

Truffle & Parmesan frites – 15.9

Green Leaf Salad – 14.9

Charred Broccolini, lemon oil, almonds – 14.9

PUDDING

15.9

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

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

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 traditional British style Real Ales are brewed using the finest malted barley and whole hop flowers sourced from the UK. We are the only NZ brewery to be licensed by MPI to import hops in this form and believe the flavour and aromatic profile of whole hops to be superior to processed hop pellets. Galbraith's Real Ales are the product of warm open fermentation, long cool natural conditioning in the cask from which they are served. They are unfiltered and unpasteurised and served at 10 - 12 degrees. Cool, not ice cold and never room temperature. They are served using traditional beer engines or hand pumps and are neither artificially carbonated nor served under gas pressure.

As a result, those not used to the style often use the terms "flat" and "warm". Those of us in on the secret drink a natural product as old as time that has a huge depth of flavour, complexity and depth. This is a style of beer designed to be supped, not chugged, and always inspires lively conversation in our pub.

BOB HUDSON'S GOLDEN ALE (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.

YES PADDY CREAM STOUT (5.4%) Takeout \$14/litre

14.5

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 in Burton-on-Trent, UK.

This Stout was first made by Dave in 2018 after pestering Keith for an age. Finally Keith said in a voice louder than it needed to be, "Yes Paddy".

Maris Otter malt, oats and highly roasted black malts & barley make up the backbone of this Cream Stout with small amounts of whole cone Northern brewer hops adding a soft bitterness.

BELLRINGER'S BEST BITTER (4.8%) Takeout \$14/litre

14.5

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

14.9

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 and 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 Ales, these beers are made only from finest malt and whole hop flowers we can find and various strains of brewer's yeast. They are unpasteurised, unfiltered and contain no preservatives or added sugar. All are now all vegan friendly.

PRAHA LAGER (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.

MUNICH LAGER (5.0%) Takeout \$14/litre

14.5

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.

WEST COAST I.P.A. (5.2%) Takeout \$14.9/litre

14.9

The classic Californian beer style. Pale ale and caramel malts, Simcoe whole cone hops for bittering with Simcoe and Amarillo CRYO HOPS for aroma. Deceptively pale with strong ripe tropical fruit flavours and aromas. Unapologetically bitter, with gentle malt and a clean dry finish.

HAZY DAVY HAZY PA (5.5%) Takeout \$15/litre

14.9

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.

HEIDELBERGER PREMIUM PILSNER (5.7%) Takeout \$15/litre

14.9

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.