

BEER SNACKS

Jalapeno Kransky
bite sized pieces,
artichoke cream dip
12.9

Scotch Egg
Served w house piccalilli & hot
English mustard
14.9

Beer battered Alehouse
pickles, aioli
12.9

LIGHT MEALS

Steak Sandwich - served medium rare, balsamic onions, rocket,
in a toasted ciabatta roll - 19.9

Indian Steetfood Roll - flaky flatbread filled w spiced chicken,
green chutney, capsicum, chat masala, red onion - 19.9

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

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

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

SHARE

Chicken Balls (5) – spiced & panko crumbed chicken & vegetable
balls, mango dipping sauce - 19.9

Prawn Dumplings (5) - house made prawn dumplings, root ginger
& soy dipping sauce, chilli oil (hot) on the side - 19.9

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

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

Platter to share – all of the above – 79.9

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, papadum, rice. Resident Sri
Lankan chef Rukshan's family recipe. Do try it - 29.9

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

Steak Frites - 250gms grass-fed rump cap, frites, petite salad,
porcini mushroom sauce (only cooked medium, medium rare or
rare) - 33.9

BURGERS

(Add Frites \$5)

Cheese Burger - single smash patty, single cheese, pickles,
mustard, sweet fried onions & our own burger sauce - 19.9

Oklahoma Burger - double smash patty, double cheese, fried
onions, gherkin, mustard & 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 - crispy fried battered chicken thigh, FRANK'S
HOT SAUCE, 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 BITTER (4%) Takeout \$13.5/litre (early Sept) 12.9

Brewed using Golden Promise and pale crystal malts with generous additions of Slovenian Styrian Golding hop flowers throughout the boil. Hard water provides a tangy and refreshingly bitter finish. Named after Bob "Soapy" Hudson, who taught Keith how to brew the traditional way at Larkins Brewery in Kent in the late 1980's.

BELLRINGER'S BEST BITTER (4.8%) Takeout \$14/litre 14.5

First brewed by Keith in 1987 when he worked for Larkins. 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 roasted barley. Goldings hops throughout the boil 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.

IGOR OF KIEV RUSSIAN STOUT (5.6%) Takeout \$15/litre 14.9

First brewed three years ago as a cask-conditioned version of Rurik Russian Imperial Stout our World beating roasted/malty/bitter masterpiece. Igor is made using the same recipe albeit dialled back in alcohol content. Everything in spades here. Deep ruby black with espresso coffee and chocolate. Rich & warming with mouthcoating complexity & a drying bitter finish.

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 (3.9%) Takeout 13.50/litre 12.9

This Prague session lager, is pale in colour with solid malt flavours and soft bitterness. There is a spicy note from Czech Saaz complimented with the aromatic character of Tettnang whole hop flowers. Popular with blue and white colour workers in the Praha 1 district where Keith first discovered its light drinking but full flavoured appeal.

NZPA (4.4%) Takeout \$14.9/litre - (early Sept) 13.9

A reintroduction of our original NZPA turned up a notch on the hop aromatics, but down on the hard hop bitterness. Made using both pale ale and lager malts along with Carahell in the mash tun and generous doses of Nelson Sauvin and Motueka hops in the boil and dry hop.

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.

HAZY DAVY HAZY PALE ALE (5.5%) Takeout \$15/litre 14.9

An East Coast USA classic. 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.