EAT

GALBRAITH'S ALEHOUSE

WITH BEER

Jalapeño & Cheese Kransky Sausage 14.9
Bite sized pieces, wholegrain mustard & pickles

Scotch Egg 14.9
Soft boiled egg wrapped in homemade sausage meat, hot English mustard, slaw

SHARE/SNACK

Chicken Liver Pâté 14.9
Balsamic figs, homemade focaccia

Bruschetta 22.9
Tomato confit, basil, toasted homemade focaccia

Fried Chicken 22.9
Crispy thigh, pickled daikon, roast garlic & citrus mayo

Prawn Tacos 22.9
Achiote spice marinated and grilled prawns, pineapple salsa, coriander, slaw, jalapeño

Calamari 22.9
Crispy squid, tartare sauce, celery salt, parsley, lemon

Orzo Salad 24.9
Courgette, basil, pumpkin seeds, feta and salsa verde
Add grilled chicken thigh - $8

Grazing Board 49.9
A selection of cured meats, cheese, pickles and toasted homemade focaccia

BETWEEN BREAD

Roast Beef Sandwich - Add chips $5 22.9
Roast beef, horseradish, citrus mayo, seasonal salad leaves on homemade focaccia

House Burger - Add chips $5 26.9
Your choice of protein - 180gram brisket patty, **or** 180grms grilled chicken thigh, **or** vege patty, double cheese, gherkin, pickled red onion, shredded lettuce, burger sauce

CLASSICS

Pork Loin Chop - also suitable to share 29.9
300grm sliced chop, herb and garlic polenta roasties, savoy, apple cider jus

Fish & Chips 29.9
Market fresh fish, Galbraith's Praha lager batter, tartare, 5 a day salad, chips

Bangers & Mash 29.9
Homemade Cumberland sausages, creamy mash, onion gravy, buttered peas

Curry 29.9
Chicken curry, papadum, turmeric rice. Authentic and spicy

Steak & Chips 39.9
½ pound chargrilled sirloin steak, salsa verde, 5+ a day salad, chips

PUDDING

Crème Brulée 15.9
Lemon custard, caramelised sugar, blueberries, biscotti

Jelly Tip Pana Cotta 15.9
Pana Cotta, raspberry jelly, dark chocolate shards

Ice Cream Cone 15.9
Vanilla ice cream, sprinkles, waffle cone. dropped on a plate

SIDES

Chips 13.9
Truffle & Parmesan Chips 15.9
5+ a Day Salad 14.9
Chargrilled Broccolini, extra virgin olive oil, lemon 14.9

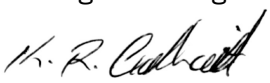
Open 7 days from mid-day. **Lunch** 12.00 – 2.30, **Dinner** 5.30 - 8.00. **Bar Menu** available at all other times

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. Please book at www.alehouse.co.nz

OUR 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. Our beer is available to take home at retail prices. All ales and lager now vegan friendly.



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. They are unfiltered and unpasteurised. These beers are served at 10 - 12 degrees through traditional beer engines (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.

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 Ale 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, and unfiltered and contain no preservatives.

HUDSON'S – aka Bob's – Golden Ale (4%) Takeout $13/litre **13.9**

Named after Bob (Soapy) Hudson who taught Keith how to brew the traditional way at Larkins Brewery in 1980's Kent. Soft juicy Golden Promise malt and aromatic Styrian Goldings are the key to this pale refreshing Real Ale.

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 classic "Best" brewed using Maris Otter pale ale and crystal malts with a smidge of roasted barley. Goldings hops throughout the boil and late addition Fuggles hops lend soft "Old World" aroma and bitterness.

MAN OF KENT TRADITIONAL IPA (5.5%) Takeout $15/litre **14.9**

Man Of Kent shows off the strong but restrained aromas of East Kent Goldings hops. There is bitterness for sure, but the rich malts balance this beer out nicely. A dryness from hardened water that runs through the palate makes Man Of Kent very moreish. Don't expect a New World IPA experience.

CORNISH RED RUSSET ALE (5.6%) Takeout $15/litre **14.9**

Cornish Red is all about place. Brewed with a single malt grown on the banks of the River Camel that flows into Padstow Bay, Cornwall and roasted to a higher degree than our usual base malts. It presents harvest gold in the malt sack but produces a beer with distinct russet colour. The resulting beer is rich and complex with our usual clean bitter finish.

PRAHA LAGER (Pilsner) (3.7%) Takeout 13/litre **13.9**

This Prague session lager, is pale copper 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.

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.

FOGHORN HAZY PALE ALE (4.8%) Takeout $15/litre **14.9**

An East Coast USA classic. Juicy and low in bitterness, this hazy is bursting with tropical, orange citrus and stone-fruit aromas and flavours from US Mosaic and Cascade hops.

VIENNA LAGER (5.6%) Takeout $15/litre **14.9**

A bronze coloured lager with a rich malt base, balanced by noble German Tettnang and Hersbrucker whole hop flowers. A style first brewed by Austrian brewer Anton Dreher in 1841.