

- STARTERS -

ALE HOUSE LOAF Garlic or plain	HALF 8.5 WHOLE 15.5
Add hummus, sundried tomato pesto, balsamic olive oil + 4.0	
GLUTEN FREE BREAD AVAILABLE + 2.0	
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PARMESAN SHOESTRING FRIES (GF, V)	13.5
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JALAPEÑO CHEESE BALLS (V)	15.0
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CRISPY CAULIFLOWER (VG)	16.0
Beetroot hummus, tahini coconut yoghurt	
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MUSHROOM ARANCINI (5) (V)	16.5
Aioli	
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BEEF KOFTA (5) (GF, DF)	17.0
Chermoula, pickled onions, tahini coconut yoghurt	
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SALT & PEPPER CALAMARI	16.5
Wasabi mayo (GF UPON REQUEST)	
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HALF PINT PRAWN COCKTAIL	16.5
Half pint of prawns, iceberg, Marie Rose sauce	
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KARAAGE CHICKEN BITES (GF, DF)	17.5
Lemongrass & lime mayo	
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PORK BELLY BITES (GF, DF)	18.0
Hoisin sauce, sesame	
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SMOKED FISH CHOWDER	19.5
Creamy smoked fish, herbs, grilled bread	
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MARLBOROUGH MUSSELS	19.5
½kg green lipped mussels, smoked tomato ragu, grilled bread	
	ADD SHOESTRING FRIES + 5.0
	DOUBLE YOUR MUSSELS + 5.0

If you would like to use a credit card or PayWave,
there will be a 1.4% surcharge

- FUNCTION ROOM -

FROM BIRTHDAYS AND ENGAGEMENTS TO LARGE GROUP DINNERS.
CATERING FOR GROUPS OF 30-100

PLEASE EMAIL:

manager@alehousepetone.co.nz

OR VISIT

www.alehousepetone.co.nz

- BURGERS -

BBQ PULLED PORK BURGER (GF)(DF UPON REQUEST)	24.5
Pulled pork, BBQ sauce, slaw, aioli, shoestring fries	
CLASSIC BACON CHEESE BURGER (GF)(DF UPON REQUEST)	25.5
House ground sirloin (SERVED PINK) provolone, McClure's crinkle cut pickles, Dijon, aioli, shoestring fries	
BLUE COD BURGER (DF UPON REQUEST)	27.5
Beer battered blue cod, iceberg, tartare, shoestring fries	
	ADD FRIED EGG + \$2
	GLUTEN FREE BUN + \$4

- SALADS & VEGETARIAN -

LOWBURN SALAD (GF, VG)	20.8
Crispy cauliflower, eggplant, chickpeas, shallots, cucumber, pickled mint, tahini dressing	
	ADD GRILLED CHICKEN BREAST OR BEEF +9.0
EGGPLANT PARMA (GF, V)(VG UPON REQUEST)	SML 20.3 LRG 24.9
Roasted eggplant, peppernata, Napoli sauce, grilled cheese, herb salad, balsamic dressing	
	VEGAN CHEESE +4.0

- SOUTHERN CLASSICS -

BEEF CHEEK PIE	26.8
Slow cooked Old Dark marinated beef cheek, potato & leek champ, gravy, mushy peas	
CARDRONA CHICKEN PARCEL	27.0
Golden filo, chicken, spinach, feta, capsicum relish, chunky potatoes, garden salad	
CHICKEN PARMA	34.0
Chicken schnitzel, Napoli sauce, smoked ham, mozzarella, shoestring fries, salad	
CHICKEN SCHNITZEL	29.0
Chicken schnitzel, mash, jus, braised cabbage	
SHEARER'S SHANK GF (DF UPON REQUEST)	SML 30.0 LRG 41.0
Braised lamb hind shank, creamy mash, braised carrots & parsnips, gravy, gremolata	
RANFURLY PORK RIBS (GF, DF)	33.5
Kansas City style BBQ glaze, shoestring fries, Ale House southern slaw, house made BBQ dipping sauce	
MINERS CHICKEN	32.0
Oven roasted chicken supreme, beetroot risotto, pickled radish, Zhoug sauce	

- FROM THE SEA -

BLUE & GOLD ^(DF)

SML 29.5 | LRG 40.0

Speight's Gold Medal Ale battered Blue Cod, shoestring fries, crisp salad, house made tartare sauce

SALMON FILLET ^(GF)

38.5

Skin-on salmon fillet, roasted beetroot, herb & potato salad, saffron baby onions, citrus butter, salsa verde.

- FROM THE GRILL -

CUMBERLAND PORK SAUSAGE ^(GF)

26.0

Creamy mustard mash, onion gravy

CHATTO CREEK LAMB ^(GF)

31.5

Rolled lamb shoulder, parmesan mash, caponata, lamb jus

DART RIVER SHORT RIB ^(GF)

32.5

Tender beef short rib, braised carrots, smoked tomato & onion mash, beef jus, chimichurri

SHOTOVER SIRLOIN ^(GF)

38.5

300g Prime sirloin aged for a minimum of 28 days, house fries, garden salad

*Creamy mushroom *Creamy pepper *Roasted garlic butter* Red wine jus ^{DF}

ST BATHANS T-BONE ^(GF)

55.0

500g T-Bone aged for a minimum of 28 days, chunky potato, scallion & garlic mash, truffle butter, jus

Limited supply

- SIDES -

GARDEN SALAD 5.0 | ALE HOUSE SLAW 5.0

SHOESTRING FRIES 6.0 | MASH & HOUSE JUS 6.5

HERB ROASTED MUSHROOMS, BACON LARDONS 7.5

CHEESEY CAULIFLOWER, PARMESAN CRUMB 7.5

GREEN BEANS, TOASTED ALMOND BUTTER 7.5

BRAISED CARROTS, PARSNIP, CHERMOULA 7.5

MAC & CHEESE 8.5

BLUE | Very red, warm centre

RARE | Red, warm centre

MEDIUM RARE | Red, warmer centre

MEDIUM | Pink, hot centre

MEDIUM WELL | Dull pink, hot centre

WELL DONE | No pink, hot centre (will take longer)

- DESSERTS -

LAZY SUNDAES 12.5

Double chocolate ice cream, fudge sauce & berry drizzlé or
Caramel ripple ice cream, butterscotch sauce & brandy snap crumb

DUCK ISLAND DAIRY FREE SUNDAE (GF) 13.5

Salted chocolate brownie, dark chocolate, berry drizzle

HOUSE APPLE PIE 13.0

Slice of cinnamon apple pie, crème anglaise

BREAD & BUTTER PUDDING 13.0

Crème anglaise, butterscotch sauce

WARMED CHOCOLATE BROWNIE (GF) 13.0

Double chocolate ice cream, vanilla cream

OUR FAMOUS STICKY DATE PUDDING 13.0

Butterscotch sauce, vanilla ice cream, brandy snap

- THE PERFECT FINISH -

DESSERT WINE / PORT / SHERRY

The Ned Noble Sauvignon Blanc 11.0

Churchill's Reserve Oporto 12.0

Hidalgo 'Triana' PX Sweet Jerez 11.0

LIQUER COFFEE 14.0

Jameson, Bailey's, Kahlua, Tia Maria, Cointreau

AFFOGATO 7.0

Vanilla ice cream with a shot of espresso

- HOT DRINKS -

HOT CHOCOLATE 5.0

Flavours: Vanilla, Caramel, Hazelnut ADD 0.5

TEA FROM 4.0

English Breakfast, Earl Grey, Green, Mint, Lemon

LUCKY'S COFFEE FROM 3.5

Espresso, Long Black, Flat White, Latte,

Cappuccino, Mochaccino, Bowl

Favours: Vanilla, Caramel, Hazelnut ADD 0.5

SOY & COCONUT MILK AVAILABLE +0.5

If you would like to use a credit card or PayWave,
there will be a 1.4% surcharge

-WORKERS LUNCH-

FRIDAY

12-4pm

\$25

DRINK + MEAL

½ of Speights Brewery tap range
150ml Kopiko Bay Sauvignon Blanc, Chardonnay, or Merlot
½ of Soft drink or Juice

CHICKEN SCHNITZEL

Crumbed breast, mash, jus, braised cabbage

PORK PARPADELLE (DF UPON REQUEST)

Slow cooked pork ragu, fresh pappardelle, parmesan

EGGPLANT PARMA

Roasted eggplant, peppernata, Napoli sauce, grilled cheese, herb salad, balsamic dressing

CLASSIC BACON CHEESEBURGER (DF UPON REQUEST)

House ground sirloin (SERVED PINK) provolone, McClure's crinkle cut pickles,
Dijon, aioli, shoestring fries

CONDITIONS:

No changes or substitutions.
No discount vouchers maybe used in conjunction with this menu.
Price is set independent of drink selection.

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PLEASE REMEMBER TO VALIDATE YOUR PARKING