

- STARTERS -

ALE HOUSE LOAF Garlic or plain	HALF 8.5 WHOLE 15
	ADD HUMMUS, PESTO, BALSAMIC OLIVE OIL + 4.0
	GLUTEN FREE BREAD AVAILABLE + 2.0
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EDEMAME DIP (V) Wonton skins	15.0
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JALAPEÑO CHEESE BALLS (V) Aioli	15.0
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CRISPY CAULIFLOWER (VG) Beetroot hummus, tahini coconut yoghurt	16.0
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BEEF KOFTA (5) (GF, DF) Chermoula, pickled onions, tahini coconut yoghurt	17.5
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SALT & PEPPER CALAMARI (GF UPON REQUEST) Lemon mayo	17.5
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CHICKEN WINGS (12) (GF UPON REQUEST, DF) Plain, BBQ, Buffalo (Hot), served w ranch sauce	18.5
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CASTLE ST FRIED CHICKEN (DF) Honey mustard mayo, bread & butter pickles	18.5
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PORK & PRAWN DUMPLINGS (8) (DF) Pan-fried, soy ginger dipping sauce	18.5
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THYME BAKED CAMEMBERT (V) Ciabatta crostini, dried apricots, roasted Hazelnuts	19.0
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PORK BELLY SKEWERS (5) (DF) Korean BBQ glaze, sesame, coriander	19.0
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If you would like to use a credit card or PayWave,
we'll add a 1.4% charge to cover costs

- 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

- SALAD & PASTA -

ROAST VEGETABLE SALAD (GF, VG) 23.5
Roasted kumara, carrot, beetroot, lentils, baby spinach, hummus, spiced pumpkin seeds, Moroccan dressing
ADD GRILLED CHICKEN BREAST OR BEEF KOFTA +9.0

EGGPLANT PARMA (GF, DF UPON REQUEST) SML 22.0 | LRG 25.5
Roasted eggplant, peppernata, Napoli sauce, grilled mozzarella, parmesan, herb salad, balsamic dressing

PAPPARDELLE RAGOUT 26.0
Slow cooked Pork ragout, fresh pappardelle, parmesan

- SOUTHERN CLASSICS -

BEER BATTERED FISH & CHIPS (DF)
Speight's Gold Medal Ale battered fish fillets, shoestring fries, crisp salad, house made tartare sauce
Market Fish SML 28.5 | LRG 39.5
Blue Cod (when available) SML 32.0 | LRG 43.0

BEEF CHEEK PIE 28.0
Slow cooked Old Dark marinated beef cheek, potato & leek champ, gravy, mushy peas

CUMBERLAND PORK SAUSAGE 27.0
Island Bay pork sausage, mash, gravy, slow cooked onions

CHICKEN PARMA 30.0
Chicken schnitzel, Napoli sauce, smoked ham, mozzarella, parmesan, shoestrings, salad

SHEARER'S SHANK GF (DF UPON REQUEST) SML 32.0 | LRG 42.0
Braised lamb hind shank, creamy mash, gravy, mint sauce

PORK RIBS (GF, DF) 33.5
Kansas City style BBQ glaze, potato, corn & scallion salad, herby mayo dressing

BEEF BRISKET 28.5
Braised brisket, herb potatoes, broccolini, pickled onions, chimichurri

GOLDFIELDS CHICKEN PARCEL 29.5
Golden filo, chicken, spinach, feta, capsicum relish, herb potatoes, garden salad

BLACK CHERRY CHICKEN 34.0
Oven roasted chicken breast, bacon, glazed kumara, cashew & cream cheese, green beans, black cherry sauce

SALMON FILLET (GF) 38.5
Skin-on Salmon fillet, roasted beetroot, herb & potato salad, saffron baby onions, citrus butter, salsa verde

DF - DAIRY FREE

GF - GLUTEN FREE

VG - VEGAN FRIENDLY

V - VEGETARIAN

- BURGERS -

CLASSIC BACON CHEESE BURGER (DF UPON REQUEST)	25.5
House ground sirloin (SERVED PINK) smoked cheddar, McClure's crinkle cut pickles, Dijon, aioli, shoestring fries	
CHICKEN SCHNITZEL BURGER	26.0
Herb crumbed chicken, iceberg, hot sauce mayo, McClure's crinkle cut pickles, shoestring fries	
FISH BURGER (DF UPON REQUEST)	26.5
Beer battered market fish fillets, iceberg, tomato, red onion, tartare, shoestring fries	
	GLUTEN FREE BUN +4.0

- FROM THE GRILL -

LAUDER LAMB RUMP (GF)	34.5
Grilled lamb rump, buttery mash, broccolini, salsa verde, lamb jus	
PATEAROA PORK (GF)	32.0
300g Pork ribeye, roast vege hash, broccolini, creamy peppercorn sauce	
SHOTOVER SIRLOIN (GF)	39.5
300g Prime sirloin, aged for a minimum of 28 days, steak fries, garden salad, your choice of sauce	
BANNOCKBURN BEEF FILLET (GF)	43.0
200g Tender beef fillet, aged for a minimum of 28 days, potato gratin, spinach, your choice of sauce	
ST BATHANS T-BONE (GF)	55.0
500g T-Bone aged for a minimum of 28 days, chunky potatoes, green beans, your choice of sauce <i>when available</i>	

- STEAK TOPPINGS-

*WHISKY SAUCE *CREAMY PEPPERCORN SAUCE *GARLIC HERB BUTTER *BEARNAISE *RED WINE JUS

EXTRA TOPPINGS \$4

all toppings are gluten free

- ALL SIDES TO SHARE -

PUMPKIN, FETA, HONEY, HAZELNUTS 10.0

CHEESEY CAULIFLOWER, PARMESAN 10.0

BROCCOLINI, SALSA VERDE 8.5

BRAISED CARROTS, CHERMOULA 8.5

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	13.5
Double chocolate ice cream, fudge sauce & berry drizzle <i>or</i> Caramel ripple ice cream, butterscotch sauce	
DUCK ISLAND DAIRY FREE SUNDAE (GF, VEGAN)	14.0
Peanut butter cookie dough, berry drizzle	
BREAD AND BUTTER PUDDING	13.5
Creme anglaise, butterscotch sauce	
STICKY DATE PUDDING	13.5
Butterscotch sauce, caramel ripple ice cream	
CHOCOLATE MOUSSE (GF)	13.0
Vanilla cream, honeycomb	
LEMON CURD CRÈME BRULEE	14.0
Shortbread	

- THE PERFECT FINISH -

DESSERT WINE / PORT / SHERRY	
The Ned Noble Sauvignon Blanc	12.0
Churchill's Reserve Oporto	14.0
Hidalgo 'Triana' PX Sweet Jerez	12.0
LIQUER COFFEE	14.0
Jameson, Bailey's, Kahlua, Tia Maria, Cointreau	
AFFOGATO	8.0
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

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