

# WHAT'S ON!

## TUESDAY

\$20 BURGERS

QUIZ NIGHT 7.00pm

## WEDNESDAY

\$30 T-BONE

500G T-BONE, SHOESTRING FRIES, JUS

ADD A GLASS OF DECIBEL MALBEC FOR \$10

## THURSDAY

\$25 CHICKEN PARMA

## FRIDAY

\$1 CHICKEN WINGS

\$10 G.M.A OR ULTRA PINTS

## SATURDAY

DOUBLE YOUR DUMPLINGS \$25

12-6pm

## SUNDAY

\$25 ½ ROASTED CHICKEN,  
POTATO & CORN SALAD, HARRISSA\*

## ALL WEEK

\$10 COCKTAILS

GIN FIZZ, MULE, SPRITZ, DOWNFALL ,MARGARITA

3pm UNTIL 6pm

*\*CONDITIONS APPLY*



## -TAP BEER & CIDER-

### Speight's Brewery

ABV

GOLD MEDAL ALE Draught Amber Ale		4.0%
5 MALT OLD DARK English Porter		4.0%
EMPIRE IPA India Pale Ale		5.5%
PILSNER NZ Pilsner		4.0%
HAZY Pale Ale		4.5%
SUMMIT ULTRA Low Carb Lager		4.2%
LIMITED RELEASE please see board		

### Zeffer Cider

ROTATING TAPS please see board

### Emerson's Brewery

LONDON PORTER Porter		5.0%
ROTATING TAPS please see board		

### Bottle Beer

Steinlager Classic	330ml	5.0%	10.0
Steinlager Pure	330ml	5.0%	11.0
Stella Artois	330ml	5.0%	11.5
Corona	355ml	4.5%	12.0
Panhead Blacktop Oat Stout	330ml	5.5%	12.0

### Cans

Emerson's Super Quench Pilsner (low carb)	330ml	4.0%	11.5
Panhead Quickchange XPA	330ml	4.6%	11.5
Panhead Supercharger APA	330ml	5.7%	11.5

### Low/Alcohol Free Beer & Cider

Speight's Mid Ale	330ml	2.5%	9.0
Steinlager Light	330ml	2.5%	9.5
Mac's Freeride Pale Ale	330ml	0.5%	9.0
Speight's Summit Zero	330ml	0.0%	9.0
Emerson's Little Bird IPA	330ml	0.5%	10.0
Zeffer Cider Co Zero Cider	330ml	0.0%	9.0

### Byron Bay Brewery Sparkling Cocktail

#### Served tall over ice

Strawberry Daiquiri	330ml	4.6%	11.0
Pina Colada	330ml	4.6%	11.0

### Hard Soda

#### Served tall over ice

Hyoketsu Vodka & Lemon	330ml	6.0%	11.0
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## -WINE -

			120ml	200ml	750ml
<b>Lindauer Rosé</b>				13	45
<b>Lindauer Prosecco</b>			11		45
<b>Daniel Le Brun NV</b>			13		65
<b>Daniel Le Brun Rosé NV</b>					65
<b>Collet Art Deco Brut Champagne</b>					110
			150ml	1/2 btl	btl
<b>Rosé</b> HERRINGBONE	Hawkes Bay		12	30	55
<b>Rosé</b> TE WHARE RA	Marlborough				55
<b>Rosé</b> ROARING MEG	Central Otago		12	30	55
<b>Pinot Gris</b> DECIBEL 'Giunta'	Hawkes Bay		12	30	55
<b>Pinot Gris</b> ROARING MEG	Central Otago				65
<b>Pinot Gris</b> SADDLEBACK	Central Otago		13	32.5	60
<b>Riesling</b> MT DIFFICULTY 'Target Gully'	Central Otago		14	35	65
<b>Gewurztraminer</b> TE WHARE RA	Marlborough		13	32.5	60
<b>Chardonnay</b> KOPIKO BAY	Gisborne		10	25	45
<b>Chardonnay</b> STONEWEAVER	Marlborough		12	30	55
<b>Chardonnay</b> NAUTILUS	Marlborough				60
<b>Chardonnay</b> TE KAIRANGA 'John Martin'	Martinborough		15	37.5	70
<b>Sauvignon Blanc</b> KOPIKO BAY	Marlborough		11	27.5	50
<b>Sauvignon Blanc</b> VAVASOUR	Marlborough				55
<b>Sauvignon Blanc</b> MARTINBOROUGH VINEYARD	Martinborough		12	30	55
<b>Sauvignon Blanc</b> MT DIFFICULTY	Central Otago		13	32.5	60
<b>Pinot Noir</b> TE TERA	Martinborough		13	32.5	60
<b>Pinot Noir</b> TE WHARE RA	Marlborough				65
<b>Pinot Noir</b> TED	Central Otago		16	40	75
<b>Pinot Noir</b> SADDLEBACK	Central Otago		16	40	75
<b>Pinot Noir</b> BURN COTTAGE 'Moonlight Race'	Central Otago				85
<b>Pinot Noir</b> MT DIFFICULTY	Central Otago				90
<b>Shiraz</b> FRANKLIN ESTATE 'Rocky Gully'	Western Australia		12	30	55
<b>Shiraz</b> YALUMBA 'Paradox'	Barossa				68
<b>Syrah</b> GRAND AMATEUR 'Gentleman'	Hawkes Bay				72
<b>Cabernet Sauvignon</b> YALUMBA 'Cigar'	Coonawarra				60
<b>Merlot</b> KOPIKO BAY	Hawkes Bay		11	27.5	50
<b>Tempranillo</b> BIDEONA LADERAS	Rioja, Spain		12	30	55
<b>Malbec</b> DECIBEL	Hawkes Bay		12	30	55
<b>Port/Sherry/Dessert</b>					75ml
Churchills Reserve	Oporto				14.0
Hildago "Triana" PX	Jerez				12.0
The Ned Noble Sauvignon Blanc	Marlborough				12.0

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



## -COCKTAILS-

<b>Spritz</b>	15.0
Aperol, prosecco, soda, orange	
<b>Bloody Spritz</b>	16.0
Four Pillars Bloody Shiraz gin, prosecco, ruby grapefruit, orange	
<b>Gin Fizz</b>	16.0
Bombay Sapphire gin, Aperol, grapefruit, tonic, lime	
<b>Who Shot Tom</b>	16.0
Four Pillars Rare gin & Bloody Shiraz gin, Six Barrel lemonade	
<b>Rosebud</b>	17.0
Vanilla vodka, passionfruit, cranberry, pineapple	
<b>Espresso Martini</b>	17.0
Kahlua, 42 Below vodka, espresso	
<b>Sunset Vibes</b>	17.0
42 Below vodka, Aperol, grapefruit, tonic, Mezcal float	
<b>Mezcal Days</b>	17.0
Derrumbes Mezcal, Aperol, Pineapple, lemon	
<b>Downfall</b>	16.0
Bacardi, peach schnapps, pineapple, lime, mint	
<b>Dark &amp; Stormy</b>	15.0
Skipper rum, ginger beer, lime	
<b>Rum Punch</b>	16.0
El Dorado 5 yr old rum, pineapple, lime, passionfruit, mint	
<b>Tiki</b>	16.0
El Dorado 5 yr old rum, ginger liqueur, orange, lime	
<b>Spiced Hurricane</b>	16.0
Black Tears spiced rum, passionfruit, orange, lemon	
<b>Parasol Daiquiri</b>	17.0
Bacardi, banana liqueur, pineapple, lime	
<b>Paloma</b>	16.0
Calle 23 Blanco tequila, grapefruit, soda, lime	
<b>South Beach Margarita</b>	17.0
Calle 23 Blanco tequila, Cointreau, lime, chilli rim (served short on rocks)	
<b>Alcohol Free Cocktails</b>	
<b>Cherry Nojito</b>	12.0
Six Barrel Cherry & Pomegranate syrup, mint, lime, soda	
<b>Spiced Mule</b>	12.0
Seedlip Spice 94, ginger beer, bitters, lime	
<b>Bandwagon Tonic</b>	12.0
Four Pillars Bandwagon, Quina Fina Tonic, lemon	



# -SPIRITS-

## Malt Whisky

Dalwhinnie 15 YEAR OLD	Highland	14.0
Glenmorangie 10 YEAR OLD	Tain	14.0
Talisker 10 YEAR OLD	Skye	14.0
Laphroaig 10 YEAR OLD	Islay	16.0

## Irish Whiskey

Jameson	Cork	12.0
Bushmills 10 YEAR OLD	Antrim	12.0

## Rum

Bacardi	Puerto Rico	11.0
Appleton Estate	Jamaica	12.0
Skipper	Guyana	12.0
Black Tears dry spiced	Cuba	12.0
El Dorado 5 YEAR OLD	Guyana	12.5
Ron Santisima 7 YEAR OLD	Trinidad	13.0

## Bourbon

Jim Beam	Clermont	12.0
Jack Daniels	Lynchburg	12.0
Maker's Mark	Loretto	13.0
Buffalo Trace	Frankfort	14.0
Wild Turkey Longbranch	Lawrenceburg	14.0
Michter's 'Unblended American'	Louisville	14.0

## Gin

Gordon's Pink	England	12.0
Bombay Sapphire	England	12.0
Peninsula	New Zealand	12.0
Reid + Reid 'Native'	New Zealand	12.0
Scapegrace	New Zealand	14.0
Four Pillars 'Rare'	Australia	14.0
Four Pillars 'Bloody Shiraz'	Australia	14.0
Tanqueray '10'	England	15.0
Hendricks	Scotland	16.0

## Vodka

42 Below	New Zealand	12.0
Stoli Vanilla	Russia	12.0
Grey Goose	France	14.0



# -NON-ALCOHOLIC-

## Soft Drinks

small 3.8 large 4.8

## Juice

small 4.5 large 6.5

Orange, Pineapple, Apple, Tomato, Cranberry

Mac's Ginger Beer, Lemon Crush, Tropical Passion

6.5

Six Barrel Soda Co. Lemonade

7.0

Good Buzz Pineapple Mango Kombucha

7.0

## Water/Tonic

Antipodes Sparkling

500ml

8.0

Quina Fina Tonic

200ml

4.0

## Alcohol Free Cocktails

Cherry Nojito

12.0

Six Barrel Cherry & Pomegranate syrup, mint, lime, soda

Spiced Mule

12.0

Seedlip Spice 94, ginger beer, bitters, lime

Bandwagon Tonic

12.0

Four Pillars Bandwagon 'gin', Quina Fina Tonic, lemon

## Alcohol Free Beer/Cider

Mac's Freeride Hazy Pale

330ml

0.5%

9.0

Speight's Summit Zero

330ml

0.0%

9.0

Emerson's Little Bird IPA

330ml

0.5%

10.0

Zeffer Cider Co Zero Cider

330ml

0.0%

9.0

## Hot Drinks

Hot Chocolate

5.5

Vanilla, Caramel, Hazelnut

add 0.5

Tea

from 4.0

English Breakfast, Earl Grey, Green, Mint

Lucky's Coffee

from 3.5

Espresso, Long Black, Flat White, Latte, Cappuccino, Moccaccino, Bowl

Flavours Vanilla, Caramel, Hazelnut

add 0.5

Oat, Soy & Coconut milk available

## - FUNCTION ROOM -

FROM BIRTHDAYS AND ENGAGEMENTS TO LARGE GROUP DINNERS.

CATERING FOR GROUPS OF 30-100

PLEASE EMAIL:

[manager@alehousepetone.co.nz](mailto:manager@alehousepetone.co.nz)

OR VISIT

[www.alehousepetone.co.nz](http://www.alehousepetone.co.nz)



## - BAR SNACKS -

<b>ALE HOUSE LOAF</b>	Garlic or plain	<b>HALF 8.5</b>	<b>WHOLE 15.5</b>
	<b>ADD HUMMUS, PESTO, BALSAMIC OLIVE OIL</b>		<b>+4.0</b>
	<b>GLUTEN FREE BREAD AVAILABLE</b>		<b>+2.0</b>
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<b>CHUNKY FRIES</b>	(v, GF)		<b>10.0</b>
Aioli, Tomato sauce			
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<b>SHOESTRING FRIES</b>	(v, GF)		<b>12.0</b>
Aioli, Tomato sauce			
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<b>EDEMAME DIP</b>			<b>15.0</b>
Wonton skins			
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<b>JALAPEÑO CHEESE BALLS</b>	(v)		<b>15.0</b>
Aioli			
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<b>CRISPY CAULIFLOWER</b>	(VG)		<b>16.0</b>
Beetroot hummus, tahini coconut yoghurt			
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<b>BEEF KOFTA (5)</b>	(GF, DF)		<b>17.5</b>
Chermoula, pickled onions, tahini coconut yoghurt			
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<b>SALT &amp; PEPPER CALAMARI</b>	(GF UPON REQUEST)		<b>17.5</b>
Lemon mayo (GF UPON REQUEST)			
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<b>CHICKEN WINGS (12)</b>	((GF UPON REQUEST, DF)		<b>18.5</b>
Plain, BBQ or Buffalo (Hot)), served w ranch sauce			
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<b>CASTLE ST FRIED CHICKEN</b>	(DF)		<b>18.5</b>
Hot sauce mayo, bread & butter pickles			
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<b>PORK &amp; PRAWN DUMPLINGS (8)</b>	(DF)		<b>18.5</b>
Pan-fried, soy ginger dipping sauce			
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<b>THYME BAKED CAMEMBERT</b>	(v)		<b>19.0</b>
Ciabatta crostini, dried apricots, roasted Hazelnuts			
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<b>PORK BELLY SKEWERS (5)</b>	(DF)		<b>19.0</b>
Korean BBQ glaze, sesame, coriander			
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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

***PLEASE REMEMBER TO VALIDATE YOUR PARKING***

