

## - STARTERS -

<b>ALE HOUSE LOAF</b> Garlic or plain	HALF 8.5 WHOLE 15.5
	ADD HUMMUS, PESTO, BALSAMIC OLIVE OIL + 4.0
	GLUTEN FREE BREAD AVAILABLE + 2.0
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<b>EDEMAME DIP</b> (v)	15.0
Wonton skins	
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<b>JALAPEÑO CHEESE BALLS</b> (v)	15.5
Aioli	
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<b>MAC &amp; CHEESE FINGERS</b> (6)	16.5
Jalapeño mayo	
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<b>CRISPY CAULIFLOWER</b> (vg)	16.5
Beetroot hummus, tahini coconut yoghurt	
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<b>BEEF KOFTA</b> (5) (GF, DF)	17.5
Chermoula, pickled onions, tahini coconut yoghurt	
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<b>SALT &amp; PEPPER CALAMARI</b> (DF)(GF UPON REQUEST)	17.5
Lemon mayo, spring onion	
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<b>CHICKEN WINGS</b> (10) (DF)(GF UPON REQUEST)	18.5
Plain, BBQ or Buffalo (Hot), served w ranch sauce	
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<b>CASTLE ST FRIED CHICKEN</b> (DF)	18.5
Franks hot sauce mayo, bread & butter pickles	
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<b>PORK &amp; PRAWN DUMPLINGS</b> (6) (DF)	18.5
Pan-fried, soy ginger dipping sauce	
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<b>THYME BAKED CAMEMBERT</b> (v)	19.5
Ciabatta crostini, dried apricots, roasted hazelnuts	
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<b>PORK SKEWERS</b> (5) (DF)	20.0
Korean BBQ sauce, kewpie mayo, spring onion sesame, coriander	
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**There is a 1.4% charge for use of credit cards.  
Please remember to validate your car parking.**

### - 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)

## - 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, VG UPON REQUEST) SML 23.0 | LRG 26.0  
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) SML 28.5 | LRG 39.5  
Speight's Gold Medal Ale battered fish fillets, shoestring fries, crisp salad, house made tartare sauce

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

**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, potato, corn & scallion salad, herby mayo dressing, 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

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DF - DAIRY FREE

GF - GLUTEN FREE

VG - VEGAN FRIENDLY

V - VEGETARIAN

## - BURGERS -

<b>CLASSIC BACON CHEESE BURGER</b> (DF UPON REQUEST)	25.0
House ground sirloin ( SERVED PINK ) smoked cheddar, McClure's crinkle cut pickles, Dijon, aioli, shoestring fries	
<b>FRIED CHICKEN BURGER</b>	26.0
Fried chicken, iceberg, Frank's hot sauce mayo, McClure's crinkle cut pickles, shoestring fries	
<b>FISH BURGER</b> (DF UPON REQUEST)	26.5
Beer battered market fish fillets, iceberg, tomato, red onion, tartare, shoestring fries	
<b>BBQ PULLED PORK BURGER</b>	24.5
Pulled pork, BBQ sauce, McClure's crinkle cut pickles, house slaw, shoestring fries	
	GLUTEN FREE BUN +4.0

## - FROM THE GRILL -

<b>LAUDER LAMB RUMP</b> (GF)	34.5
Grilled lamb rump, buttery mash, broccolini, salsa verde, lamb jus	
<b>POOLBURN PORK LOIN</b> (GF)	32.0
Seared pork loin, colcannon mash, broccolini, creamy mustard sauce	
<b>SHOTOVER SIRLOIN</b> (GF)	40.0
300g Prime sirloin, aged for a minimum of 28 days , steak fries, garden salad, your choice of sauce	
<b>BANNOCKBURN BEEF FILLET</b> (GF)	44.0
200g Tender beef fillet, aged for a minimum of 28 days, potato gratin, spinach, your choice of sauce	
<b>ST BATHANS T-BONE</b> (GF)	62.5
500g T-Bone aged for a minimum of 28 days, chunky potatoes, green beans, your choice of sauce	

## - 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 -

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

## - THE PERFECT FINISH -

<b>DESSERT WINE / PORT / SHERRY</b>	
Churchill's Reserve Oporto	14.0
Hidalgo 'Triana' PX Sweet Jerez	12.0
<b>LIQUER COFFEE</b>	15.0
Jameson, Bailey's, Kahlua, Tia Maria, Cointreau	
<b>AFFOGATO</b>	8.0
Vanilla ice cream with a shot of espresso	
ADD JAMESON, BAILEY'S, KAHLUA, TIA MARIA, COINTREAU, FRANGELICO +10.0	

## - HOT DRINKS -

<b>HOT CHOCOLATE</b>	5.0
Flavours: Vanilla, Caramel, Hazelnut	ADD 0.5
<b>TEA</b>	FROM 4.0
English Breakfast, Earl Grey, Green, Mint, Lemon	
<b>LUCKY'S COFFEE</b>	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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