

- STARTERS -

ALE HOUSE LOAF Garlic or plain	HALF 9.5 WHOLE 16.0
ADD HUMMUS, PESTO, BALSAMIC OLIVE OIL + 4.0	
STEAK CUT OR SHOESTRING FRIES	12.5
Tomato sauce & aioli or gravy	
JALAPEÑO CHEESE BALLS	16.5
Aioli	
CRISPY CAULIFLOWER (VG)	17.5
Beetroot hummus, tahini coconut yoghurt	
SALT & PEPPER CALAMARI (GF UPON REQUEST)	18.0
Lemon mayo	
SMOKEY RED PEPPER & WALNUT DIP	 18.0
Roasted red peppers, walnuts, crispy potato wafers	
TOMATO & RICOTTA TOAST (3)	 18.5
Roasted cherry tomatoes, capsicum, ricotta, garlic crostini	
SOUTHERN FRIED CHICKEN (DF)	19.5
Franks hot sauce mayo, McClures pickles	
CHICKEN WINGS (10) (DF, GF UPON REQUEST)	 18.5
Plain, BBQ or Buffalo (Hot), served with ranch sauce or blue cheese sauce	
BEEF KOFTA (5) (GF, DF)	19.0
Chermoula, pickled onions, tahini coconut yoghurt	
PORK & PRAWN DUMPLINGS (6) (DF)	18.5
Pan-fried, chilli dipping sauce	
THYME BAKED CAMEMBERT (V)	20.0
Ciabatta crostini, dried apricots, roasted hazelnuts	
POPCORN SHRIMP	20.0
Franks hot sauce mayo, coriander	
ALE HOUSE SEAFOOD CHOWDER	 22.0
Smoked fish chowder with mussels, calamari & shrimp, grilled ciabatta	

- 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

If you would like to use a credit card or PayWave, there is a 1.4% charge.
USING OUR CARPARK? PLEASE ASK ABOUT HOW TO VALIDATE YOUR PARKING!

- MAINS -

MARLBOROUGH MUSSELS (GFO, DFO)	29.5
1kg green lipped mussels, smoked tomato ragu, grilled bread	ADD FRIES +5.0
SOUTHERN STYLE CHICKEN BURGER	NEW 28.0
Buttermilk crusted chicken thigh, red onion, tomato, lettuce, herb & parmesan mayo, seeded brioche bun, shoestrings	
THE GARDIES BEEF BURGER	NEW 28.0
House ground beef, Swiss cheese, beetroot, tomato, iceberg, caramelised onion & bacon jam, aioli, seeded brioche bun, shoestrings	
ROAST VEGE SALAD (GF, VG)	NEW 26.5
Roasted pumpkin, kumara, carrot, beetroot, lentils, spinach, dukkah, hummus, radish, cucumber, Moroccan dressing	
EGGPLANT PARMA (VGO, GF)	SML 25.0 LRG 31.0
Roasted eggplant, peppernata, Napoli sauce, grilled mozzarella, parmesan, herb salad, balsamic dressing	
MAC & CHEESE	24.0
Classic mac & cheese, chilli oil, parmesan, grilled ciabatta	ADD PORK BELLY +9.0
MUM'S CORNED BEEF (GF)	NEW 30.0
Corned brisket, bacon colcannon, braised carrots, sweet mustard sauce	
BEER BATTERED FISH & CHIPS (DF)	SML 29.0 LRG 39.0
Speight's Gold Medal Ale battered fish fillets, shoestring fries, crisp salad, house tartare sauce	
SHEARER'S SHANK (GF) HOUSE CLASSIC	SML 34.0 LRG 44.0
Braised lamb hind shank, creamy mash, grilled broccolini, gravy, mint glaze	
OPHIR PORK RIBS (DF)	NEW 34.5
Sticky sweet Shanghai pork ribs, Asian style salad, chilli & lime dressing	
BEEF PIE HOUSE CLASSIC	28.5
Slow cooked Old Dark marinated beef cheek, potato & leek champ, gravy	
SNAPPER & PRAWN POT PIE	30.5
Snapper, prawn, creamy leek & onion sauce, pastry top, fresh ciabatta, salted butter	
CHICKEN PARMA	32.0
Chicken schnitzel, Napoli sauce, smoked ham, mozzarella, shoestrings, house salad	
BLACK CHERRY CHICKEN HOUSE CLASSIC	35.0
Roasted bacon wrapped chicken breast, kumara mash, cashew & cream cheese, spinach, black cherry jus	

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- FROM THE GRILL -

LAMB RUMP (GF) HOUSE CLASSIC

36.5

250g Lamb rump, wild garlic mash, roasted cherry tomatoes, minted pea puree, port jus

SIRLOIN (GF) HOUSE CLASSIC

44.0

300g Prime sirloin, aged for a minimum of 28 days, steak cut fries, garden salad, choice of topping

T-BONE (GF)

60.0

400g T-Bone aged for a minimum of 28 days, shoestring fries, grilled broccolini, choice of topping

GAMMON STEAK (GF)

NEW

35.0

250g Gammon steak, crushed potatoes, mustard cabbage, jus, pineapple & fig compote

- STEAK TOPPINGS -

* RED WINE JUS *ROASTED GARLIC BUTTER *BEARNAISE *CHIMMI CHURRI *PEPPERCORN
MUSHROOM SAUCE + 5.0 EXTRA TOPPING + 5.0

BLUE | Very red, warm centre

MEDIUM | Pink, hot centre

RARE | Red, warm centre

MEDIUM WELL | Dull pink, hot centre

MEDIUM RARE | Red, warmer centre

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

- ALL SIDES TO SHARE -

PUMPKIN, FETA, HONEY, HAZELNUTS 12.0

CHEESEY CAULIFLOWER, PARMESAN 12.0

BROCCOLINI, SALSA VERDE 12.0

BRAISED CARROTS, CHERMOULA 10.0

MAC & CHEESE, PARMESAN 10.0

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- DESSERTS -

HALF PINT SUNDAES	12.5
Vanilla ice cream, chocolate fudge sauce & berry drizzle, chocolate or Vanilla ice cream, butterscotch sauce, brandy snap crumb	
HALF PINT DUCK ISLAND DAIRY FREE SUNDAE (GF, VEGAN)	14.5
Passionfruit coconut frozen dessert, waffle cone shard	
BREAD AND BUTTER PUDDING	15.5
Creme anglaise, butterscotch sauce	
STICKY DATE PUDDING	15.5
Butterscotch sauce, caramel ripple ice cream	
CHOCOLATE TORTE (GF)	14.5
Berry coulis	
LEMON CURD CRÈME BRULEE (GF)	15.5

- THE PERFECT FINISH -

PORT & SHERRY	
Churchill's Reserve Oporto	14.0
Hidalgo 'Triana' PX Sweet Jerez	12.0
LIQUER COFFEE	15.0
Jameson, Bailey's, Kahlua, Tia Maria, Cointreau	
AFFOGATO	9.0
Vanilla ice cream with a shot of espresso	
ADD JAMESON, BAILEY'S, KAHLUA, TIA MARIA, COINTREAU, FRANGELICO +10.0	

- HOT DRINKS -

HOT CHOCOLATE	6.0
TEA	FROM 4.5
English Breakfast, Earl Grey, Green, Mint, Lemon	
HAVANA COFFEE	FROM 4.5
Espresso, Long Black, Flat White, Latte, Cappuccino, Mochaccino, Bowl	
Syrup Flavours: Vanilla, Caramel & Hazelnut	+0.5
Milk Alternatives: Almond, Soy, Coconut, Oat	+0.5

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