



BREWER'S NOTES MENU

HAMILTON

PROOF



BREWER'S NOTES

Speight's Brewery has always produced award winning, traditional ales and beers, using only the finest quality Southern ingredients and purest water. We take great care and pride in brewing our beers and are proud to present them here to you.

Why not taste the whole family of Speight's beers! Purchase an Ale House Tasting Tray, which will have a sample of each beer for you to try.



SPEIGHT'S GOLD MEDAL ALE

Beer Style	Draught Amber Ale
First Brewed	1876
Alcohol Level	4.0
Colour	21
Bitterness	14
Energy (Kilojoules/100ml)	135
Calories (100ml)	32

Flavour characteristics: Speight's is an ale with a hint of "grassy" undertones that add to its complexity. It has the full flavour of Speight's malt and hops.

SPEIGHT'S OLD DARK

Beer Style	English Porter
First Brewed	1991
Alcohol Level	4.0
Colour	90
Bitterness	23.5
Energy (Kilojoules/100ml)	150
Calories (100ml)	36

Flavour characteristics: This dark ale has roasted malt character with a hint of chocolate. The flavour has been balanced with extra hops and rounded out with just enough sweetness.



SPEIGHT'S DISTINCTION ALE

Beer Style	Traditional Dark Ale	Bitterness	17
First Brewed	1994	Energy (Kj/100ml)	172
Alcohol Level	5.0	Calories (100ml)	41
Colour	40		

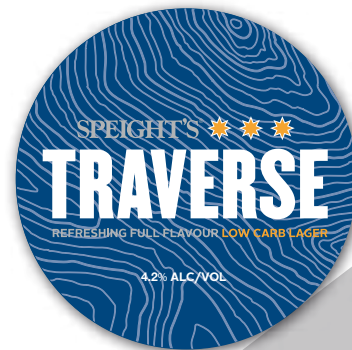
Flavour characteristics: Speight's Distinction Ale is a full-flavoured malt ale with a reddish-brown hue. Five malts have been blended to create this premium ale's full maltiness. The predominant impression is of caramel flavours with a light hoppy estery note, providing a clean, extended finish.



SPEIGHT'S TRAVERSE

Beer Style	Lager
First Brewed	November 2009
Alcohol Level	4.2
Energy (Kilojoules/100ml)	115
Carbs (g/100ml)	0.9

Flavour characteristics: A golden lager with a refreshing full flavour and less than half the carbs of regular beers. The slow brewing technique our brewers have perfected keeps the carbs down, while maintaining the full taste we expect from a Speight's beer - the best of both worlds



SPEIGHT'S PORTER

Beer Style	Porter	Bitterness	27
First Brewed	2002	Energy (Kj/100ml)	181
Alcohol Level	5.0	Calories (100ml)	43
Colour	155		

Flavour characteristics: Speight's Porter is a red-black beer with a rich, robust palate and complex full aromas. A blend of crystal, caramalt, roasted wheat and chocolate malt combine to give a complex, smoky, mocha aroma and a rich coffee flavour which finishes on a subtle chocolate note.

SPEIGHT'S PILSENER

Beer Style	Pilsener	Bitterness	31
First Brewed	2002	Energy (Kj/100ml)	190
Alcohol Level	5	Calories (100ml)	45
Colour	12		

Flavour characteristics: With such a classic Czech lager style, the challenge is to achieve flavour balance between characterful malts and the strong hop content. Nelson Sauvignon and New Zealand Saaz hops are added at boil's end for a fresher fruitier aroma. The biscuity residual sweetness of Munich Malt provides the balance, leaving a clean finish.



SPEIGHT'S SUMMIT LAGER

Beer Style	Lager
First Brewed	June 2008
Alcohol Level	4.0
Energy (Kilojoules/100ml)	135
Calories (100ml)	31

Flavour characteristics: Brewed with only natural ingredients, Speight's Summit Lager is a smooth flavoured lager free of artificial additives and preservatives. With the addition of the Pacific Hallertau hop variety added late in the brew, Speight's Summit Lager delivers a smooth, crisp and refreshing taste with less of the maltiness associated with Speight's Gold Medal Ale.



The Kitchen have rustled up a great selection of Southern favourites with generous portions to suit a real hunger. As master brewer, I have prepared a few tasting notes and selected the perfect partner for these great dishes

STARTERS

Speight's Ale Loaf	10.9
Speight's Ale loaf. Hot and delicious-served with homemade dips.	
Akaroa's Garlic Bread	6.9
Fresh baked baguette smothered in garlic butter.	
West Coast Big Uns (G)	7.9
Big chips with tomato sauce.	
Spicy Potato Wedges	14.5
Topped with bacon, cheese, sour cream and sweet chilli sauce.	
Kumara Chips	12.5
Served with roasted garlic aioli.	
Malthouse platter	37.8
A selection of Speight's meaty favourites, served with 'slaw, kumara chips and garlic bread.	
Moana platter	45.0
A bounty of seafood to share with your mates.	
Ploughman's platter	23.5
Smoked sausage, salami, cheese and Mediterranean nibbles.	
Kawhia Chowder	14.9
A local favourite. Seafood bound in a beautiful creamy fish stock, delicately flavoured with fresh herbs. Served with toasted sour dough.	
Soup of the Day	10.9
Today's hearty soup option, served with toasted sour dough.	
Crispy crumbed camembert	16.5
An oldie but a goodie! Crispy camembert with a gooey centre, spiced plum chutney and rosemary apple jelly	
Pork belly (G)	15.9
Rubbed in five spice and slow cooked for 10 hours. Served on creamy potato with sweet pickled cabbage, apple syrup and peanuts.	

(G) - Can be made Gluten - Free. Please ask your wait staff

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Scallops wrapped in bacon (G) 17.8

Juicy scallops wrapped in bacon, a tangy tequila and lime glaze.

Buffalo Wings with dipping sauce 14.5

Wickedly HOT chicken wings with smoked hickory BBQ sauce and Roasted garlic Aioli. Don't forget a Summit Ale to wash them down.

LIGHT MEALS AND SALADS

Chicken Parcels *single 19.5* *double 27.9*

Persian spiced chicken with apricot, bacon and cream cheese, wrapped in filo and baked 'till golden. Served with crispy potatoes, garden salad, roasted almonds and spiced plum chutney.

Mussel Fritters 16.8

Mussel and choritzo fritters. Aioli and tomato chilli jam.

Col the Greek *small 16.9* *large 23.5*

Tender marinated calamari rings, cooked until crispy, served with roasted garlic aioli and a Greek salad.

The 'Townie' vegetable salad (G) 18.5

Dukkah roasted vegetables with cannellini beans, Kalamata olives, feta and salad greens. Garlic pita bread and a lemon tahini yoghurt dressing.

The 'Hot chick' salad (G) 19.9

Sweet chilli chicken, avocado, brie and a fresh summer salad. Roasted garlic aioli and crispy noodles.

Traverse Salad (G) 17.9

Cos lettuce, crispy bacon, croutons and Parmesan, with anchovies, poached egg and Speight's Caesar dressing.

Add Chicken 4.0

'Lamb Hill' Salad (G) 20.9

Marinated lamb rump, red onion, grilled capsicum, sundried tomato, marinated mushrooms, grapes, feta and pine nuts. Salad greens, balsamic reduction and roast garlic aioli.

Blue bull salad (G) 19.9

Prime steer pieces with marinated mushrooms, roasted kumara, capsicum, red onions, blue cheese and salad greens with a Honey mustard dressing.

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SOUTHERN COMFORTS

Blue 'n' Gold		27.5
Great southern Blue Cod, golden fried in Speight's beer batter, served with fresh garden salad and fries.		
Lamb Shanks	<i>single</i> 24.5	<i>double</i> 30.9
Tender and delicious shank of lamb, oven roasted with garlic and rosemary. Topped with ale house gravy and mint glaze. Mangakino potato mash, garden salad or seasonal vegetables.		
Arran' Sore Ribs		28.9
Slow roasted pork spare ribs, smothered in a secret Speight's Old Dark and orange inspired BBQ sauce, served with crispy potatoes and Southern' slaw. Prepare to get messy with this one.		
Speight's 🍷🍷🍷 Pie		18.5
Ask your wait staff for today's delicious, meaty masterpiece! Served with golden fries and garden salad.		
The "Greenslade" Vege Patch		18.5
Vegetable and barley cottage pie with cheesy potato top, and garden salad.		
Porter sausage		19.9
Raglan butcher sausage with Mangakino mash potato, rich Speight's gravy, caramelized onion and toasted sour dough.		
"Gran Ma's" lambs fry and bacon		19.6
Tender lambs liver sautéed with Smokey bacon and caramelized onion in a rich Speight's gravy. Served on Mangakino potato mash with toasted sour dough.		
Serious Burgers		
<i>All burgers served with golden fries.</i>		
Beef		20.5
200g beef patty with bacon, cheddar, caramelized onion and egg. Served on a monster bun with lettuce, tomato, BBQ sauce and beetroot chutney.		
Chicken		21.5
Cajun and buttermilk marinated chicken fillets with brie, bacon, caramelized onion and avocado. Served on a monster bun with lettuce, tomato, plum sauce and roast garlic aioli.		
Fish		20.5
Battered blue cod, a fried egg, red onion and pickles. Served on a monster bun with lettuce, tomato tartare sauce and green tomato chutney.		

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MAINS

Drunken Steak		28.5
BIG 300g of prime steer sirloin, marinated in old dark beer and slapped on the grill! Cooked your way and served with golden fries, garden salad and a choice of toppings. Garlic, mushroom or peppercorn sauce.		
Eye fillet (G)		33.9
Prime eye fillet char grilled to your liking. Served with potato gratin, garlic roasted mushroom and warm vegetable medley. Port jus and a horseradish crème.		
Lamb Rump (G)		29.9
Cooked medium with choritzo sausage, potato gratin, Mediterranean vegetables and feta.		
Cherry Chicken (G)		29.9
Chicken breast pocketed with cream cheese, rosemary and pine nuts. Wrapped in Smokey bacon and served on honeyed kumara whip with garden salad and a balsamic black cherry jus.		
Pork sirloin (G)	<i>200g</i> 24.5	<i>400g</i> 31.9
200g or a whoppin' 400g of tasty dry-rubbed pork, barbequed to perfection and stacked on garlic roasted potatoes. Served with crispy crackle and a garden salad. Topped with a Smokey stout chutney and rich Speight's gravy.		
Duck confit (G)		31.5
Confit duck leg, kumara mash, pinot braised onions, smashed peas, and feta with pistachio and orange.		
The Roaring Stag (G)		32.5
Premium Venison Denver Leg cooked medium rare, creamy potato, braised vegetables, smokey bacon and a red current jus.		
Salmon fillet (G)		28.5
Aoraki salmon fillet, rice pilaf and steamed greens served with tomato Puttanesca sauce and lemon crème.		
Vegetarian cannelloni	<i>single</i> 19.5	<i>double</i> 28.5
Spinach and ricotta cannelloni, tomato ragu and garden salad.		
Catch of the Day (G)		29.9
See your wait team for today's fresh fish special.		
"The Plains" Pasta of the Day		23.8
See your wait team for today's special, served with a garden salad.		

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KID'S MENU

For Kids 12 years and under only

all 15.5

“Shark & Taties”

Fish & Chips- Lightly battered Southland Blue Cod served on golden fries and garden salad.

“Headless Chook”

Crumbed chicken Schnitzel served with golden fries and garden salad.

“Big Boys & Girls” Hotdog & Chips

Mini battered hotdogs served with golden fries and garden salad.

Kids “Cabbie”

Bacon and mushrooms bound in a creamy garlic sauce with pasta and garden salad.

The “Junior Burger”

Beef burger patty with cheese, tomato, lettuce and BBQ sauce. Served with golden fries.

“Wee Mans” Steak (G)

Prime sirloin, served with golden fries and garden salad.

“Little Kuni Kuni” ribs

BBQ ribs with golden fries and garden salad...prepare to get messy!

All come with a Half-pint sundae or Spider and Smarty Bag.

Side Dishes

Egg	2.0	Mushrooms	4.5
Onions	3.0	Toast	1.0
Side salad	5.5	Vegetables	5.5
Crispy potatoes	4.5	Wedges	7.5
Fries	3.5	Kumara chips	6.0

Sauces

Aioli Sweet chilli Sour cream Plum all 1.0

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DESSERT

If you now have a hankering for something sweet, here's the best on offer.

all 11.9

Warm bourbon and pecan pie

Served with Speight's old dark icecream and whipped cream.

Cheesecake creation

Ask your wait team for today's creation. Served with seasonal fruit salad.

Goopy chocolate cake (G)

Served with hot chocolate sauce, vanilla bean ice cream, whipped cream and wild berry compote.

Gourmet Ice plate (G)

Speight's old dark, vanilla bean and forest berry ices. Served with sweet treats.

Crème brulee (G)

Butterscotch and Baileys brulee, with pistachio and orange macaroons .

Cambridge crumble

Apple and rhubarb topped with a golden oat and coconut crumble. Served with custard and vanilla ice cream.

Warm sticky ginger and pear pudding

Served with vanilla bean ice cream and custard.

“Distinction” Cheese Board

2-3 ppl 22.9

4-6 ppl 36.9

An assortment of fine cheeses and seasonal fruit served with crackers and spreads.

BOOK YOUR NEXT FUNCTION WITH US NOW

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