



\$40 Set Menu



To start:

Toasted Bruscetta

Fresh tomato salsa and feta.

To follow a choice of:

The 'Townie' vegetable salad

Summer salad leaves, Israeli cous cous, vegetables and feta.
Yoghurt tahini dressing and crustini.

Blue 'n' Gold

Great southern Blue Cod, golden fried in Speight's beer batter,
served with fresh garden salad and fries.

Drunken Steak ✓

BIG 300g of prime steer sirloin, marinated in old dark beer and slapped on the grill!
Cooked your way and served with golden fries, fresh salad greens and garlic butter.

Lamb Shank

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.

To finish a choice of:

Chef's cheesecake

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

Goopy chocolate cake ✓

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

✓ Can be made gluten free. Please ask your wait staff.





\$45 Set Menu



To start:

Ale House Loaves

To follow a choice of:

Drunken Steak ✓

BIG 300g of prime steer sirloin, marinated in old dark beer and slapped on the grill!
Cooked your way and served with golden fries, fresh salad greens and garlic butter.

Cherry Chicken ✓

Chicken breast pocketed with cream cheese, rosemary and pine nuts. Wrapped in Smokey bacon and served on honey mustard kumara with fresh garden salad. Black cherry jus.

Lamb Rump

With panko sweetbreads, garlic thyme roasted veges and a garden salad. Smoked tomato jus.

Salmon Fillet

Aoraki salmon fillet, smoked tomato cous cous salad, steamed summer greens and herb crème fraiche.

Vegetarian Cannelloni

Spinach and ricotta cannelloni, tomato ragu and garden salad.

To finish a choice of:

Chef's cheesecake

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

Goopy chocolate cake ✓

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

✓ Can be made gluten free. Please ask your wait staff.





\$50 Set Menu



To share on arrival:

Ploughman's platter & Bruschetta

Smoked sausage, salami, cheese and Mediterranean nibbles. Ciabatta and tomato salsa.

To follow a choice of:

Cherry Chicken ✓

Chicken breast pocketed with cream cheese, rosemary and pine nuts. Wrapped in Smokey bacon and served with honey mustard kumara and garden salad. Black cherry jus.

Filet Mignon ✓

The old classic! Aged eye fillet wrapped in streaky bacon, pate and port wine jus. Served with golden potato bake, summer greens and blistered tomato.

Salmon Fillet

Aoraki salmon fillet, smoked tomato cous cous salad, steamed summer greens and herb crème fraiche.

Pork Sirloin

400g of tasty dry rubbed pork, barbecued to perfection and stacked on garlic roasted potatoes. Served with crispy crackle and a garden salad. Smokey stout chutney and rich Speight's gravy.

Vegetarian Cannelloni

Spinach and ricotta cannelloni, tomato ragu and garden salad.

To finish a choice of:

Goopy chocolate cake ✓

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

OR

Chef 's cheesecake

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

✓ Can be made gluten free. Please ask your wait staff.

