
Starters + Small Plates.

Pate Served with pickles and ciabatta toast.	\$22.0
Ale House Loaf With salted and garlic butter.	\$15.5
Garlic Bread Toasted bread smothered with garlic butter and parmesan cheese, served with basil pesto.	\$13.5
Chicken Wings Chicken wings coated in our own spice mix, served with ranch sauce.	\$19.0
Buttermilk Fried Chicken (GF) Boneless chicken thighs marinated in buttermilk and herbs. Served with peri peri sauce.	\$18.0
Dumplings 6 house made "momos" Nepalese chicken dumplings, served with tomato chutney and minted yoghurt.	\$18.0
Baked Cheese Camembert cheese with honey and thyme, served with toasted bread.	\$19.0
Pan Fried Garlic Prawns (GFO) Served with garlic bread.	\$19.0
Salt And Pepper Squid (GF) Served with tartare verde.	\$19.5
Crispy Cauliflower Coated in our spice mix, served with cumin yoghurt.	\$17.5
Pork Bites with Hoisin Sauce	\$19.0
Yorkshire Puddings Filled with slices of beef topped with bearnaise sauce and gravy.	\$18.0
Hot Platter Prawn twisters, crispy cauliflower, buttermilk fried chicken, squid, crumbed cheese and fries.	\$35.0
Cold Platter to Share House-smoked salmon, pate, pickles, cheese, pepperoni salami and ciabatta bread with salted butter.	\$65.0
The Crowd Platter Chicken wings, House ribs, dumplings, beef sausages, buttermilk fried chicken, fries, and an Alehouse Loaf.	\$95.0

Burgers and Sammies.

Southern Lakes Burger Add a side of fries Homemade Angus beef patty, lettuce, egg, grilled bacon, cheese, garlic aioli and beetroot relish in a toasted burger bun.	\$26.0 + \$6.0
Beef Smash Burger Add a side of fries Two beef smash patties, double cheese, onions, bacon and house made burger sauce in a toasted burger bun.	\$26.0 + \$6.0
Fish Burger Add a side of fries Battered tarakihi with lettuce and caper mayo in a toasted burger bun.	\$26.0 + \$6.0
Buttermilk Fried Chicken Burger Add a side of fries Boneless chicken thigh, marinated in buttermilk and herbs and spices. Served with bacon, lettuce and pickles in a toasted burger bun.	\$26.0 + \$6.0
Chicken Parmie Sandwich Add a side of fries Hot crumbed chicken with parma sauce, basil, cheese, and rocket, served in a ciabatta sandwich.	\$26.0 + \$6.0
Open Steak Sammie Add a side of fries Steak served on ciabatta bread with romesco sauce, rocket, caramelised onions and horseradish mayo, topped with bearnaise sauce.	\$26.0 + \$6.0
GF available	+ \$3.0

Pizzas.

All pizzas available on gluten free base	+ \$3.0
Meatlovers	\$28.0
Vegetarian	\$24.5
Pepperoni, Mozzarella & H/made Pesto	\$26.0
Margherita: Fresh Mozzarella & Basil on a Tomato Base	\$26.0
Ham, Cheese & Pineapple	\$25.0
Smoked Chicken, Brie & Cranberry	\$28.0
Garlic and Cheese	\$20.0

Mains.

Chicken Parmigiana Crumbed chicken breast topped with ham, cheese and tomato Parma sauce, served with fries and salad.	\$35.0
Macaroni Cheese Beef Lasagne House made beef sauce with a twist of macaroni cheese pasta, served with salad.	\$31.0
Marlborough Mussels Local Marlborough mussels steamed in Marlborough Sauvignon Blanc, served with dipping bread.	\$35.0
Oven Roasted Salmon Grilled salmon served with kumara mash, seasonal greens and salsa verde.	\$38.9
Roast Pork Belly Served with apple sauce, roast vegetables, greens and gravy.	\$34.0
300 Gram Porterhouse Steak Add garlic prawns Cooked medium rare, served with thick cut fries, salad, onion rings and jus.	\$44.0 + \$12.0
250 Gram Ribeye (GF) Add garlic prawns Served with a baked potato, your choice of salad or vegetables, and garlic butter, gravy, mushroom or bearnaise sauce.	\$47.0 + \$12.0

Salads.

Warm Roast Vegetable Salad (GF) Add chicken or pork Served with feta and walnuts.	\$26.0 + \$5.0
Classic Caesar Salad GF Available Upgrade to buttermilk fried chicken Cos lettuce, chicken, crispy bacon, anchovies, croutons, a soft egg and parmesan.	\$30 + \$3.0 + \$6.0
Hot Smoked Salmon Salad Served with new potatoes, rocket, pine nuts and crème fraiche.	\$27.0
Vietnamese Chicken Salad (GF) Shredded cabbage, red onion, chicken, coriander and a mint tangy dressing, topped with roasted peanuts and fried shallots.	\$30.0
Shrimp Cocktail Salad Classic shrimp cocktail served with lettuce and Marie Rose sauce.	\$30.0

Ale House Classics.

Black Cherry Chicken (GF) Bacon wrapped chicken, stuffed with cream cheese and cashews. Served with creamy kumara mash and steamed greens with cherry sauce.	\$39.0
Oceans Bounty Seafood Chowder Thick and creamy with Marlborough mussels, clams, scallops, fresh fish and a splash of white wine, served with garlic bread.	\$28.5
Back Country Pork Ribs L \$34.0 / S \$26.0 Add a side of fries	+ \$6.0
Pork ribs marinated with a special Ale House blend of herbs and spices, smothered in finger licking sauce. Served with salad.	
Fish And Chips Tarakihi fish fillets lightly fried in Speight's Gold beer batter. Served with salad, fries, tartare sauce, and lemon.	\$35.0
Grandma's Lambs Fry (GF) Seared lambs liver, served on creamy mash, with chargrilled bacon, softened onions, and marsala cream sauce.	\$28.0
Bangers and Mash Two beef sausages served on creamy mash with peas and gravy.	\$25.0
Shearer's Lamb Shank (GF) Add a second shank Tender and delicious braised rosemary and garlic lamb shank. Served with creamy mash, steamed greens, and gravy.	\$37.0 + \$10.0

Sides.

Mac and Cheese	\$9.0
Creamy Mash With Gravy	\$7.0
Fresh Green Salad	\$7.0
Baked Potato Add Chilli Mince With Bacon, Cheese and Sour Cream.	\$7.0 + \$5.0
Seasonal Vegetables	\$7.0
Onion Rings	\$8.0
Makikihi Steak Cut or Shoestring Fries Sprinkled with chicken salt.	\$11.0

While we offer gluten free options, our kitchen is not a gluten free environment; cross contamination can occur and our restaurant cannot guarantee that any items can be free from allergens. Patrons are encouraged to consider this information in light of their individual requirements and needs.



We apply a 1.5% surcharge to payments made using a Visa or MasterCard which is in line with our cost of acceptance. We do not surcharge debit cards if inserted/swiped; using paywave will incur a fee. Thank you.

While we offer gluten free options our kitchen is not a gluten free environment; cross contamination can occur and our restaurant cannot guarantee that any items can be free from allergens. Patrons are encouraged to consider this information in light of their individual requirements and needs.