

- 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	12.0
Tomato sauce & aioli or gravy	
JALAPEÑO CHEESE BALLS	16.0
Aioli	
EDEMAME DIP (V)	15.5
Wonton skins	
CRISPY CAULIFLOWER (VG)	17.5
Beetroot hummus, tahini coconut yoghurt	
TOMATO CAPONATA (VG)	 17.0
Slow cooked tomato, onion, eggplant, olives, capers, grilled ciabatta	
SALT & PEPPER CALAMARI (GF UPON REQUEST)	17.5
Lemon mayo	
SOUTHERN FRIED CHICKEN (DF)	19.0
Franks hot sauce mayo, McClures pickles	
CHICKEN WINGS (10) (DF, GF UPON REQUEST)	 18.5
Plain, BBQ or Buffalo (Hot), served w ranch 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 ONION & SHORT RIB SOUP (DF UPON REQUEST)	 25.0
Classic French style onion soup, braised short rib, parmesan toastie	

- 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 REMEMBER TO VALIDATE YOUR PARKING AT THE BAR

DF - DAIRY FREE

GF - GLUTEN FREE

VG - VEGAN FRIENDLY

V - VEGETARIAN

- MAINS -

MARLBOROUGH MUSSELS

1kg green lipped mussels, smoked tomato ragu, grilled bread

NEW

29.5

ADD FRIES +5.0

FRIED CHICKEN BURGER

Fried chicken, iceberg, McClure pickles, Frank's hot sauce mayo, shoestrings

27.0

CLASSIC HOUSE CHEESEBURGER

House ground prime beef, bacon, smoked cheddar, McClure pickles, Dijonnaise, shoestrings

26.5

ROAST PUMPKIN SALAD (GF, VG)

Roasted pumpkin, beetroot, lentils, spinach, dukkah, hummus, radish, cucumber, Moroccan dressing

NEW

25.5

EGGPLANT PARMA (VG UPON REQUEST)

Roasted eggplant, peppernata, Napoli sauce, grilled mozzarella, parmesan, herb salad, balsamic dressing

SML 24.0 | LRG 29.0

MAC & CHEESE

Classic mac & cheese, chilli oil, parmesan, grilled ciabatta

NEW

23.0

ADD PORK BELLY +8.0

BEEF BRISKET

Braised brisket, potato, corn & scallion mash, braising liquor, braised red cabbage and apple

31.0

BEER BATTERED FISH & CHIPS (DF)

Speight's Gold Medal Ale battered fish fillets, shoestring fries, crisp salad, house tartare sauce

SML 29.0 | LRG 39.0

SHEARER'S SHANK (GF) HOUSE CLASSIC

Braised lamb hind shank, creamy mash, grilled broccolini, gravy, mint glaze

SML 34.0 | LRG 43.0

PORK RIBS

Kansas City style BBQ glaze, potato, corn & scallion salad

34.5

BEEF PIE HOUSE CLASSIC

Slow cooked Old Dark marinated beef cheek, potato & leek champ, gravy

28.5

SNAPPER & PRAWN POT PIE

Snapper, prawn, creamy leek & onion sauce, pastry top, fresh ciabatta, salted butter

NEW

29.5

CHICKEN PARMA

Chicken schnitzel, Napoli sauce, smoked ham, mozzarella, shoestrings, house salad

31.0

BLACK CHERRY CHICKEN HOUSE CLASSIC

Oven roasted breast, glazed kumara, cashew & cream cheese, green beans, black cherry sauce

34.5

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- FROM THE GRILL -

LAMB RUMP (GF) HOUSE CLASSIC

36.0

Grilled lamb rump, garlic mash, broccolini, caponata, lamb jus

SIRLOIN (GF) HOUSE CLASSIC

NEW

40.0

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

T-BONE (GF)

NEW

60.0

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

- 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	12.0
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)	14.0
Passionfruit coconut frozen dessert, waffle cone shard	
BREAD AND BUTTER PUDDING	15.0
Creme anglaise, butterscotch sauce	
STICKY DATE PUDDING	15.0
Butterscotch sauce, caramel ripple ice cream	
CHOCOLATE TORTE (GF)	14.0
Berry coulis	
LEMON CURD CRÈME BRULEE (GF)	15.0

- THE PERFECT FINISH -

DESSERT WINE / 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
Flavours: Vanilla, Caramel, Hazelnut	ADD 0.5
TEA	FROM 4.5
English Breakfast, Earl Grey, Green, Mint, Lemon	
LUCKY'S COFFEE	FROM 4.5
Espresso, Long Black, Flat White, Latte, Cappuccino, Mochaccino, Bowl	
Flavours: Vanilla, Caramel, Hazelnut	ADD 0.5
SOY, OAT & COCONUT MILK AVAILABLE +0.5	

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