



Samuel Bealey
(1821 – 8 May 1909)

WELCOME

Welcome to The Bealey. Named after Samuel Bealey, our establishment combines a charming sense of history with sumptuous gourmet pub grub!

We are honoured that you have chosen to spend your time here.
Hopefully, this is the first of many times to come, or even better,
the third time you've been in this week.

At The Bealey we want you to feel at home.
The charm of a great pub is embodied in the comfort of it.
An uncomfortable pub is like a shoe that doesn't fit – you can't wait to get
out of it. That is why we try to go out of our way to make you feel at home.
If there is anything we can do to make your time with us more enjoyable,
please just ask. Now tuck-in, we are so glad to have you here.

Cheers (& beers)
Your friends at The Bealey.

WEEKLY LINE-UP

HAPPY HOUR 4-6PM MON-FRI

MONDAYS

**QUIZ NIGHT &
PLATTERS**
FROM 5PM

TUESDAYS

**\$25 SCHNITZEL & PINT NIGHT
& CHASE THE ACE**
FROM 5PM

WEDNESDAYS

\$30 WINE, PIZZA & GAMES
FROM 5PM

THURSDAYS

\$30 BURGER & BEER
FROM 5PM

FRIDAYS

MEAT RAFFLE
FROM 4PM

SUNDAYS

SUNDAY LUNCH CARVERY
12-3PM

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free. 15% public holiday surcharge applies.

Please let us know if you have any allergies or dietary needs. We will always do our best to accommodate you, but we cannot guarantee complete elimination of allergen traces.

LG – low gluten | LD – low dairy | V – vegetarian | VG – vegan | LGO – low gluten option | LDO – low dairy option | VO – vegetarian option | VGO – vegan option

STARTERS

MUSSEL POT x8 FOR 16 OR x16 FOR 26

Whole shell green lipped mussels cooked in a creamy white wine broth served with house baked ciabatta | LGO

HOUSE LOAF 14

House baked triple loaf served with warm cheese dip | V, VGO

BEALEY CHICKEN TENDERS 21

Buttermilk marinated chicken tenders coated in our signature crispy coating served with Bealey sauce and McClures sweet and spicy pickles | LG

SALT AND PEPPER SQUID 17

Marinated squid in a lemon pepper coating served with aioli, charred lemon and a petite salad | LG

BUFFALO CAULIFLOWER 17

CHEFS PICK

Tempura battered cauliflower tossed in our spicy buffalo sauce served with Bealey sauce and sesame seeds | LD, LG, V, VGO

GARLIC PIZZA BREAD 15

Cheesy garlic pizza bread topped with confit garlic butter and sweet chili sauce | LGO, V, VGO

PORK BELLY PIZZA BREAD 16

Sticky chilli pork belly, confit cherry tomatoes, red onion and our cheese blend | LGO, VO

BOWL OF FRIES 12

Crispy fries tossed in our signature seasoning served with aioli and tomato sauce | LD, LG, V

LIGHT MEALS

CAESAR SALAD 21

Crisp cos lettuce tossed in Bealey creamy dressing, crisp bacon, croutons, parmesan cheese and a poached free range egg | LDO, LGO, VO, VGO

BEALEY SALAD 18

Mixed greens, capsicums, cucumber, red onion, cabbage, carrot, mung beans, grated cheese, crispy tortillas tossed in a balsamic and vanilla vinaigrette | LDO, LGO, VO, VGO

BEALEY TACOS 27

Three grilled tortillas filled with house slaw, grilled pineapple salsa, aioli

ADD TO YOUR SALAD:

FRIED CHICKEN | LG 7.50

GRILLED CHICKEN | LG 7.00

MUSHROOMS AND HALLOUMI | LG 7.50

STICKY CHILI PORK BELLY | LG, LD 6.50

BUFFALO CAULIFLOWER | LG, LD 6.00

CHOOSE:

SMASHED FALAFEL | LD, LGO, V, VGO

GRILLED CHICKEN | LGO

FRIED CHICKEN | LGO

STICKY CHILLI PORK BELLY | LD, LGO, V, VGO

PIZZAS

OUR HOUSE MADE PIZZA DOUGH IS HAND-STRETCHED, TOPPED WITH
NAPOLI SAUCE BASE AND OUR SIGNATURE GRATED CHEESE BLEND.
GLUTEN-FREE BASE EXTRA \$3

HAWAIIAN 28

Ham and pineapple | LDO, LGO, VO, VGO

STEAKHOUSE 28

Salami, chorizo, smashed beef bites, bacon, BBQ sauce | LDO, LGO

MARGHERITA 28

Vine tomato, mozzarella, basil | LDO, LGO, V, VGO

LAMB 28

Canterbury lamb, red onion, spiced cream cheese and aioli | LDO, LGO

BEALEY 28

Buttermilk fried chicken, cream cheese, bacon and sweet chili sauce | LGO

BURGERS

ALL BURGERS CAN COME ON A GLUTEN-FREE BUN FOR \$2

CHICKEN BURGER 29

Buttermilk fried chicken tenders, lettuce, tomato, smoked cheese, cranberry sauce, aioli and crispy fries | LGO

SMASH CHEESEBURGER 29

Smashed beef patty, smoked cheese, McClures sweet and spicy pickles, bacon, American mustard, tomato sauce and crispy fries | LDO, LGO

MUSHROOM AND HALLOUMI BURGER 29

Crisp fried mushroom, grilled halloumi, served with lettuce, tomato, beetroot relish, Bealey sauce and crispy fries | LDO, LGO, V, VGO

PORK BELLY BURGER 29

Sticky chili pork belly, coleslaw, smoked cheese and crispy fries | LDO, LGO

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BEALEY CLASSICS

CANTERBURY LAMB SHOULDER 38.5

Rolled slow cooked canterbury lamb shoulder served with dauphinoise potato, balsamic roasted carrots, minted pea puree, confit cherry tomatoes and Bealey gravy | LG

CHICKEN PASTA 28.5

Shredded chicken, bacon, sauteed onions cooked in creamy white wine sauce tossed with fettuccine | VO

CHICKEN SCHNITZEL 29

Served with crispy fries, garden salad and topped with Bealey gravy

BEER BATTERED FISH AND CHIPS 29

Served with crispy fries, garden salad and tartare sauce | LD, LGO

BANGERS AND MASH 27

Trio of Cumberland sausages served with creamy mashed potato, green peas, sauteed onions topped with Bealey gravy | LG

MAINS

CHICKEN PARMIGIANA 32

Chicken schnitzel topped with Napoli sauce, ham and cheese toasted golden and served with crispy fries and garden salad

TOMATO SPINACH AND MUSHROOM PASTA 27.5

Confit mushrooms, spinach and sauteed onion and penne pasta tossed in a tomato sauce | LDO, V, VGO

PORK RIBS 33

BBQ basted pork ribs served with crispy fries and coleslaw | LD, LG

FROM THE GRILL

ALL STEAKS ARE COOKED TO YOUR LIKING AND COME WITH YOUR CHOICE OF FRIES & SALAD OR MASH & STEAMED GREENS, AND YOUR CHOICE OF SAUCE.

SIRLOIN STEAK 300G 44

Canterbury sirloin on the bone | LDO, LGO

WAGYU RUMP 250G 41

New Zealand Wagyu rump | LDO, LGO

RIBEYE STEAK 200G 49

Rolled Canterbury ribeye | LDO, LGO

CHOOSE YOUR SIDES:

CRISPY FRIES & GARDEN SALAD

LD, LG, V

CREAMY MASH & SEASONAL STEAMED VEGETABLES

LD, LG, V, VGO

CHOOSE YOUR SAUCE:

BEALEY GRAVY | LD, LG

PEPPERCORN | LD, LG

MUSHROOMS | LD, LG, V

GARLIC BUTTER | LG, V

UPGRADES

MUSHROOMS | LD, LG, V | 8

ONION RINGS | V | 8

TWO FRIED EGGS | LD, LG, V | 5

EXTRA SAUCE

BEALEY GRAVY | LD, LG | 3

PEPPERCORN | LD, LG | 3

MUSHROOMS | LD, LG, V | 3

GARLIC BUTTER | LG, V | 3

DESSERTS

COOKIE PIE 15

House baked cookie loaded with a white chocolate granola and whipped cream | V

ICE CREAM SUNDAE 10

The classic sundae with your choice of mixed berry, chocolate or caramel sauce | LG, V

AFFOGATO 18

Vanilla ice cream with a shot of espresso and a choice of either baileys, frangelico or kahlua | LG, V

OATY CARAMEL TART 15

Oaty tart base, caramel filling topped with poached pears and a mixed berry and white chocolate mousse | LDO, V, VGO

Tea / Coffee

Espresso/Short Black

Long Black

Cappuccino

Flat White

Latte

Mochaccino

Hot Chocolate

Chai Latte

Decaf Coffee

Range of Teas

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