

THE SPEIGHT'S ***
ALE HOUSE
— GENEROUS TO A FAULT —
BLLENHEIM

- STARTERS / SMALL PLATES -

ALE HOUSE LOAF \$13.0

With salted and garlic butter

GARLIC FOCACCIA BREAD \$13.0

Focaccia bread smothered with garlic butter, parmesan cheese and toasted, served with basil pesto

JALAPENO POPPERS \$13.0

Served with citrus sour cream

BUTTERMILK FRIED CHICKEN (GF) \$13.5

Boneless chicken thighs marinated in buttermilk and herbs, served with peri peri sauce

HOUSE SMOKED SALMON (GF) \$16.0

House smoked Marlborough Salmon, capers, crème fraiche, cold sliced potatoes and radishes

SIZZLING GARLIC PRAWNS \$13.0 (GF)

Served with focaccia bread

HAM HOCK TERRINE (GF) \$16.0

Parsley and ham hock terrine served with piccalilli, toasted bread and crackers

ARANCINI BALLS \$13.0

Arancini balls served with romesco and rocket

BACK COUNTRY PORK RIBS \$19.0

Pork Ribs marinated with a special Ale House blend of herbs and spices then smothered in finger licking sauce.

OCEANS BOUNTY SEAFOOD CHOWDER

Thick and creamy with Marlborough mussels, clams, fresh fish, salmon and a splash of white wine, served with garlic focaccia
\$18.50 small / \$23.0 large

SALT AND PEPPER SQUID \$19.0 (GF)

Served with tartare verde

BEEF BRISKET CROQUETTES \$13.5

Slow cooked brisket with our secret herbs and spices, mustard,

- MAINS -

200 gram FILLET MIGNON \$37.50 (GF)

Served with Buttery Braised Potatoes

And a choice of 1 side and 1 sauce (on reverse)

300 gram RIBEYE \$36.0 (GF)

Served with a Baked Potato

And a choice of 1 side and 1 sauce (on reverse)

BLACK CHERRY CHICKEN \$35.0 (GF)

Bacon wrapped chicken, stuffed with cream cheese, cashews and cherries. Served with creamy mash and steamed greens.

SHEARERS LAMB SHANKS (GF)

Tender and delicious braised rosemary and garlic lamb shanks on creamy mash with steamed greens, gravy and mint jelly
ONE SHANK \$30.0 | TWO SHANKS \$37.0

BACK COUNTRY PORK RIBS \$25.0

Pork Ribs marinated with a special Ale House blend of herbs and spices then smothered in finger licking sauce.

Served with salad.

ADD A SIDE OF FRIES \$8.9

SLOW COOKED CURRY \$26.0

Please check with your waitstaff for today's flavor

GRANDMA'S LAMBS FRY \$26.0 (GF)

Seared lambs liver, chargrilled bacon on creamy mash, softened onions and marsala cream sauce

'BLUE & GOLD' FISH AND CHIPS

Blue Cod fish fillets lightly fried in Speight's Gold beer batter, garden salad, fries, tartare sauce and lemon
SMALL \$23.5 | LARGE \$31.5

PORK FILLET \$25 (GF)

Pork fillet served with sautéed potatoes, greens, bacon and cider sauce

RISOTTO \$26.0 (GF)

Please see your waitstaff for today's flavor

BLACKBALL BEEF BANGERS AND MASH \$24.0

Served with mash, peas and gravy

FRESH FISH \$36.5

Please check with your waitstaff for today's dish

- BURGERS -

SOUTHERN LAKES BURGER \$25.9

Homemade Angus beef pattie, iceberg lettuce, egg, grilled bacon, cheese, garlic aioli and beetroot relish in a toasted burger bun with a side of shoestring fries available gluten free \$3.00

BUTTERMILK FRIED CHICKEN BURGER \$25.9

Boneless chicken thigh, marinated in buttermilk and herbs and spices and fried, served with bacon, slaw and pickles in a toasted burger bun and a side of shoestring fries available gluten free \$3.00

FISH BURGER \$25.9

Battered Blue Cod with iceberg lettuce and caper mayo in a toasted burger bun and a side of shoestring fries

VEGETARIAN BURGER \$25.9

Black bean patty, beetroot humus, cheese, mustard mayo in a toasted burger bun with a side of shoestring fries available gluten free \$3.00
Vegan option available

- SALADS -

CLASSIC CAESAR SALAD \$22.50

with cos lettuce, crispy bacon, croutons, soft egg & parmesan

add anchovies \$4.0

add chicken \$4.0

available gluten free \$3.0

WARM VEGETABLE SALAD \$24.50 (GF)

Poached apples and fennel, beetroot humus, pickled and roast beetroot, feta and toasted seeds
Vegan option available

- PIZZAS -

MEATLOVERS \$24.0

VEGETARIAN \$22.0

PEPPERONI, MOZZARELLA
& HOMEMADE PESTO \$22.0

SMOKED CHICKEN, ROASTED CAPSICUM &
ONION \$22.0

HOT SMOKED SALMON WITH CRÈME FRAICHE,
CAPERS,
RED ONION AND SPINACH \$24.0

GARLIC & CHEESE \$16.0

Available on gluten free bases \$3.0

- SIDES -

Mac and Cheese \$7.0

Creamy Mash with Gravy \$7.0

Fresh Garden Salad \$6.0

Baked Potato with Bacon,
Cheese and Sour Cream \$6.0

Buttery Braised Potatoes \$6.0

BBQ Broccoli with Parmesan Sprinkle \$6.0

Onion Rings \$4.0

Fries \$8.9
Makikihi or Shoestring Fries with tomato sauce

Polenta Chips \$8.9
and a side of Béarnaise Sauce

- SAUCES -

Béarnaise
Garlic Butter
Red Wine Jus
Mushroom Sauce

- DESSERTS -

LEMON MERINGUE PIE \$14.0
Served with raspberry sorbet and whipped cream

BANOFFEE PIE SPLIT \$14.0
Our famous Sundae with Salted Caramel and Cashew Nut icecream,
caramel sauce, sliced banana,
whipped cream and biscuit crumb

STICKY DATE PUDDING \$14.0
Warm with butterscotch,
vanilla bean icecream and cream

BAKED CHEESECAKE \$14.0
Served warm with vanilla bean icecream

CHOCOLATE BROWNIE \$14.0
Warmed with vanilla mascarpone and chocolate sauce

AFFOGATO \$18.0
Vanilla Bean icecream, almond tuille
and your choice of Liqueur.
We recommend;
Bumba Rum (delicious flavours of banana and vanilla)
Frangelico (Hazelnut)
Amaretto Galliano (Almond)
Chambord (Raspberry)

We apply a 1.5% surcharge to payments made using a Visa
or Mastercard which is in line with our cost of acceptance.

Thank You