

- STARTERS -

ALE HOUSE BAGUETTE
Speight's Ale House bread, warm and delicious
With plain and garlic butter | 12.5
- OR -
With dukkah, Marlborough olive oil & hummus | 15.5

ROAST VEGETABLE SOUP | 14.0
Made from fresh local produce served with a dollop
wof sour cream, toasted pumpkin seeds & baguette
GLUTEN FREE OPTION | 3.0

**OCEAN'S BOUNTY
SEAFOOD CHOWDER | 16.0**
Thick & creamy with Marlborough mussels, fresh fish,
salmon & a splash of white wine - served with baguette

FARM HOUSE PATE | 16.0
Chicken liver, bacon and thyme pate served
with spiced apple chutney, crackers & crostini
GLUTEN FREE OPTION | 3.0

SCHOOL SHRIMP COCKTAIL | 15.0 
With iceberg lettuce, traditional
'Marie-Rose' cocktail sauce & lemon

BACK COUNTRY PORK RIBS | 18.0
Pork Ribs marinated with our own Ale House blend of
herbs & spices then smothered in finger licking sauce

SALT & PEPPER PRAWNS | 18.0 
Lightly dusted, pan seared on a crisp green salad, toasted
sesame seeds & served with peri peri dipping sauce

- SALADS -

CLASSIC CAESAR SALAD | 22.0
Cos lettuce, garlic croutons, crispy bacon, shredded
parmesan, soft poached egg and bound in a Caesar dressing
WITH CHICKEN 26.0 | ADD ANCHOVIES 4.0
GLUTEN FREE OPTION | 3.0

HIGHLAND LAMB SALAD | 28.0 
Tender marinated lamb, oven roasted medium
rare on a roast vegetable salad with a
yoghurt mint dressing and fried shallots

**RANFURLY ROAST
VEGETABLE SALAD | 24.0** 
Warm vegetables, balsamic glazed beetroot, cow's feta,
salad greens and toasted seeds with lemon and olive dressing

We will do our best to cater for special
dietary requirements - please advise wait staff

 GLUTEN FREE |  VEGETARIAN OPTION AVAILABLE

- MAIN FARE -

THREE STAR PIE Homemade hot pot style pie with a flaky pastry lid, peas and creamy mash	25.0
JAMES SPEIGHT BANGERS AND MASH Steak and onion sausages on creamy mash with caramelised onion and rich ale house gravy	22.0
GRANDMA'S LAMBS FRY  Seared lambs liver, chargrilled bacon on creamy mash, softened onions and marsala cream sauce	24.0
FLINTSTONE  400g 'on the bone' premium ribeye, cooked to your liking and served with onion rings, green peppercorn sauce and chunky fries and your choice of fresh garden salad or seasonal vegetables	42.0
FILLET MIGNON  Beef fillet wrapped in streaky bacon and cooked to your liking served with chunky potatoes, garlic butter and red wine jus with your choice of fresh garden salad or seasonal vegetables	39.0
PELORUS PORK BELLY  Twice baked, Speight's Apple Cider Pork Belly on a creamy mash, sauteéd vegetables, apple and jus	32.0
LOCAL CATCH Marlborough Salmon - please check for today's creation	34.0
BACK COUNTRY PORK RIBS Pork Ribs marinated with a special Ale House blend of herbs and spices then smothered in finger licking sauce. Served with coleslaw and fries	31.0

- SIGNATURE DISHES -

BLUE & GOLD Blue cod fish fillets lightly fried in Speight's Gold beer batter, coleslaw, fries, tartare sauce and lemon	29.5
SHEARERS LAMB SHANKS  Tender and delicious braised rosemary and garlic lamb shanks on mash with seasonal vegetables, gravy and mint glaze	ONE SHANK 29.0 TWO SHANKS 32.0
BLACK CHERRY CHICKEN  Bacon wrapped breast, filled with a herb cashew nut cream on buttered kumara with a side of red currant cherry sauce and a crisp green salad	31.0
SOUTHERN MAN'S DRUNKEN STEAK  250g premium scotch fillet - cooked to your liking, with a fried egg and fries, side of drunken gravy and a fresh garden salad	34.0

- SIDES -

VEGETABLES SEASONAL	6.0	CRISP GARDEN SIDE SALAD OR COLESLAW	5.0	FRIES WITH TOMATO SAUCE	8.9
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- DESSERTS -

CAPE CAMPBELL CRUMBLE Apple & berry compote topped with a golden spiced crumble, vanilla bean ice cream and warm anglaise	14.0
CITRUS CHEESECAKE With lemon curd syrup, supreme of orange and whipped cream	14.0
LAKE DUNSTAN CHOCOLATE PUDDING A rich mud and chocolate mousse cake served with Wither Hills red wine poached cherries and cream	14.0
BANOFFE PIE SUNDAE Salted caramel, cashew nut ice cream topped with caramel sauce, banana slices, whipped cream and biscuit crumbs	14.0
STICKY DATE PUDDING Served warm with a jug of pouring cream, salted caramel sauce and vanilla ice cream	14.0
AFFOGATO Vanilla bean ice cream, a shot of frangelico and espresso	18.0
CHEESEBOARD New Zealand cheese selection served with crackers, crostini and condiments	16.5

- LIGHT MEALS -

SOUTHERN GOLD | 28.0
A selection of crumbed and battered morsels including
tempura prawn tails, corn bites, mini 'dippy dogs',
crumbed calamari and fries (serves 1-2)

MAC 'N CHEESE | 18.0
Macaroni cheese with a bubbly herb and
cheese crumb topping
ADD BACON 4.5

AUTHENTIC ITALIAN PIZZA
Wood fired, margherita topped with garlic and flaky
Marlborough sea salt, basil and a pesto swirl | 19.0
Meat lovers | 26.0
Chicken, cranberry and brie | 26.0

KIWI STYLE FISH 'N' CHIPS | 19.0
Beer battered blue cod served with chunky fries
and Watties tomato sauce

SALT & PEPPER PRAWNS | 25.0 
Lightly dusted, pan seared on a crisp green salad, toasted
sesame seeds & served with peri peri dipping sauce

**OCEAN'S BOUNTY
SEAFOOD CHOWDER | 20.0**
Thick & creamy with Marlborough mussels, fresh fish,
salmon & a splash of white wine - served with baguette

- BURGERS & SANDWICHES -

**MUSTERER'S PRIME
RIBEYE SANDWICH | 24.0**
Medium rare with rocket, horseradish cream and
aged cheddarin warm bread served with a side of fries

GOLDFIELD'S CHICKEN SANDWICH | 21.0
Warm succulent harissa spiced chicken, baby spinach, cheese,
fresh tomato in warm bread served with a side of fries

COUNTRY CARVED PORK SANDWICH | 21.0
Carved roast shoulder of pork and gravy with coleslaw and
apple sauce in warm bread served with a side of fries

SOUTHERN LAKE'S BURGER | 25.9
Homemade Angus beef pattie, iceberg lettuce, slices of
tomato, egg, grilled bacon, cheese, garlic aioli
and beetroot relish in a toasted burger bun with fries

"BLUE'S" COD BURGER | 25.9
Crispy Speight's beer battered blue cod, iceberg lettuce,
slices of tomato and tartare sauce in a toasted
burger bun with fries

**ALL SANDWICHES AND LAKES
BURGER AVAILABLE GF \$3.0**

BREWER'S NOTES

Speight's Brewery has always produced award winning, traditional ales and beers, using only the finest quality Southern ingredients and purest water. We take great care and pride in brewing our beers and are proud to present them here to you. Why not taste the whole family of Speight's beers! Purchase an Ale House Tasting Tray, which will have a sample of each beer for you to try.



SPEIGHT'S GOLD MEDAL ALE

Beer Style Draught Amber Ale

Alcohol Level 4.0

Flavour characteristics: Speight's is an ale with a hint of "grassy" undertones that add to its complexity. It has the full flavour of Speight's malt and hops.



SPEIGHT'S SUMMIT LAGER

Beer Style Lager

Alcohol Level 4.0

Flavour characteristics: Brewed with only natural ingredients, Speight's Summit Lager is a smooth flavoured lager free of artificial additives and preservatives. With the addition of the Pacific Hallertau hop variety added late in the brew. Speight's Summit Lager delivers a smooth, crisp and refreshing taste with less of the maltiness associated with Speight's Gold Medal Ale.



SPEIGHT'S EMPIRE IPA

Beer Style India Pale Ale

Alcohol Level 5.5

Flavour characteristics: Our brewers decided to bring back an old favourite. Speight's Empire is brewed with a generous addition of Kohatu hops to deliver spicy aromas and a clean bitterness.



SPEIGHT'S CIDER

Beer Style Cider

Alcohol Level 4.6

Flavour characteristics: Speight's brings you a well balanced, refreshing cider. The full bodied profile comes from the batch fermentation of juice sourced from 100% New Zealand grown apples, and is expertly coupled to a dry finish, which leaves you wanting more of this amber cider.



SPEIGHT'S TRIPLE HOP PILSNER

Beer Style Pilsner

Alcohol Level 4.0

Flavour characteristics: The first thing that strikes you about the Triple Hop Pilsner is the light golden colour true to the pilsner style of beer. Being a pilsner it's a hop dominated brew, in this case we use the hop varieties; Cascades, Green Bullet and Nelson Sauvin. These give the initial hit of citrus fruit and fresh green hop character. It's the hop sharpness that gives a refreshingly crisp taste on the palate at first. Then the classic pilsner malt flavour kicks in to provide a light malty biscuit background, the slight bitterness of the hops.



SPEIGHT'S OLD DARK

Beer Style English Porter

Alcohol Level 4.0

Flavour characteristics: This dark ale has roasted malt character with a hint of chocolate. The flavour has been balanced with extra hops and rounded out with just enough sweetness.



SPEIGHT'S DISTINCTION ALE

Beer Style Traditional Dark Ale

Alcohol Level 4.0

Flavour characteristics: This is a dark lager style beer. It sets itself apart from typical lagers through the subtle sweetness of slightly caramelised malts with relatively little hop bitterness or flavour from the Green Bullet and Pacific Jade hops. The darker speciality malts provide a more complex malty caramel flavour that gives this brew a well rounded character.

THE SPEIGHT'S ALE HOUSE
— GENEROUS TO A FAULT —
BLENHEIM