

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

- STARTERS / SMALL PLATES -

ALE HOUSE LOAF \$13.0
with regular & garlic butter

GARLIC FOCACCIA BREAD \$13.0

BUTTERMILK FRIED CHICKEN \$13.5
And a side of peri peri sauce

CHAR SUI BBQ PORK BELLY BITES \$13.5

OCEANS BOUNTY SEAFOOD CHOWDER \$18.0
Thick and creamy with Marlborough mussels,
fresh fish, salmon and a splash of white wine,
served with garlic foccacia

SALT AND PEPPER PRAWNS \$19.0
Lightly dusted, pan seared with an asian slaw
and side of peri peri sauce

- MAINS -

200 gram FILLET MIGNON \$39.0
with 2 sides and 1 sauce

200 gram RIBEYE \$36.0
with 2 sides and 1 sauce

SIDES: Slaw, Vegetables, Fries, Parmesan Potato Cake
SAUCE: Béarnaise, Peppercorn, Garlic Butter, Jus

400 gram FLINTSTONE \$45.0
Ribeye on the bone, served with onion rings, green
peppercorn sauce, chunky fries and slaw

SHEARERS LAMB SHANKS
Tender and delicious braised rosemary and garlic lamb shanks
on creamy mash with seasonal vegetables,
gravy and mint glaze
ONE SHANK \$30.0 | TWO SHANKS \$35.0

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
house slaw.
SMALL \$19.0 | LARGE \$25.0
ADD A SIDE OF FRIES \$8.9

BANGERS AND MASH \$22.0
served with mash, peas and braised red cabbage

GRANDMA'S LAMBS FRY \$26.0
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,
house slaw, fries, tartare sauce and lemon
SMALL \$23.5 | LARGE \$31.0

PORK BELLY \$34.0
with mash, braised red cabbage, greens and crackling

BLACK CHERRY CHICKEN \$34.0
Bacon wrapped breast, filled with a herb cashew nut cream
on warm roasted vegetable salad and a
red currant cherry sauce

PANSEARED GURNARD \$35.00
On a creamy potato mash, steamed seasonal
vegetables and lemon butter sauce
(this flavor changes)

- LIGHT MEALS -

SEAFOOD CHOWDER \$22.0
Thick and creamy with Marlborough mussels,
fresh fish, salmon and a splash of white wine,
served with garlic foccacia

SOUP OF THE DAY \$15.0
Creamy Thai Pumpkin with crispy bacon
(this flavor changes)

SALT AND PEPPER PRAWNS \$25.0
Lightly dusted, pan seared with an asian slaw
and side of peri peri sauce

PASTA OF THE DAY \$32.0
Fettuccini with a creamy white wine and garlic sauce,
with salmon and rocket
(this flavor changes)

- SIDES -

POLENTA CHIPS \$8.9
and a side of Béarnaise

ICEBERG WEDGE \$6.0
with condensed milk dressing

CREAMY MASH POTATOES \$6.0

HOUSEMADE SLAW \$6.0

SEASONAL VEGETABLES \$6.0

GRILLED PORTABELLO MUSHROOM \$6.0

ONION RINGS \$4.0

FRIES \$8.9
chunky or shoestring with tomato sauce

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- SALADS -

CLASSIC CAESAR SALAD \$22.0
with cos lettuce, crispy bacon, croutons,
soft egg & parmesan

add anchovies \$4.0
add chicken \$4.0

available gluten free \$3.0

WARM ROAST VEGETABLE SALAD \$24.0
with bulgur wheat, rocket, roasted seeds and nuts with
buffalo mozzarella and falafel

- PIZZAS \$22.0 -

MEATLOVERS
with BBQ sauce

VEGETARIAN

PEPPERONI, MOZZARELLA & BASIL

**SMOKED CHICKEN, ROASTED CAPSICUM &
ONION**

- BURGERS & SANDWICHES -

SOUTHERN LAKES 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 a side of fries
available gluten free \$3.00

BUTTERMILK FRIED CHICKEN BURGER \$25.9
with bacon, slaw and pickles in a toasted burger bun
and a side of fries

FRESH FISH BURGER \$25.90
Panseared gurnard with slaw and caper mayo in a
toasted burger bun with a side of fries
available gluten free \$3.00

RIBEYE SANDWICH \$24.0
Medium rare with rocket, horseradish cream and aged cheddar in
warm bread served with a side of fries

- DESSERTS -

LAKE DUNSTAN CHOCOLATE PUDDING \$14.0
A rich mud and chocolate mousse cake served with Wither Hills
red wine poached cherries and cream

STICKY DATE PUDDING \$14.0
Served warm with a jug of pouring cream, salted caramel sauce
and vanilla ice cream

BANOFFEE PIE SUNDAE \$14.0
Salted caramel, cashew nut ice cream topped with caramel sauce,
banana slices, whipped cream and biscuit crumbs

CAPE CAMPBELL CRUMBLE \$14.0
Apple and berry compote topped with a golden spiced crumble,
vanilla bean ice cream and warm anglaise.

- DRINKS -

TAP BEER

Speights \$8.9
Emersons \$9.8

BOTTLED BEER

Steinlager \$9.0
Corona \$9.0
Stella Artois \$9.0
Macs Range \$9.0
Panhead \$9.5
Little Creatures \$9.5

WINE

Lindauer Brut 200ml \$11.0
Lindauer Special Reserve 200ml \$13.0

Wither Hills Chardonnay
\$11.0 glass \$49.0 bottle

Wither Hills Sauvignon Blanc
\$9.5 glass \$45.0 bottle

Te Whare Ra Riesling
\$11.0 glass \$49.0 bottle

The Ned Pinot Gris
\$10.5 glass \$49.0 bottle

Wither Hills Pinot Noir
\$11.5 glass \$55.0 bottle

Two Rivers Pinot Noir
\$14.5 glass \$69.0 bottle

Wee Angus Merlot
\$10.5 glass \$49.0 bottle