

PIZZAS

MEATLOVERS **\$24.0**

VEGETARIAN **\$23.0**

PEPPERONI, MOZZARELLA &
HOMEMADE PESTO **\$23.0**

SMOKED CHICKEN, ROASTED
CAPSICUM & ONION **\$24.0**

HOT SMOKED SALMON WITH CRÈME
FRAICHE, CAPERS, RED ONION AND
SPINACH **\$26.0**

GARLIC AND CHEESE **\$18.0**

Available on gluten free bases **\$3.0**

SIDES

MAC AND CHEESE **\$7.0**

CREAMY MASH WITH GRAVY **\$7.0**

FRESH GARDEN SALAD **\$7.0**

BAKED POTATO WITH BACON,
CHEESE AND SOUR CREAM **\$7.0**

STEAMED GREENS **\$7.0**

BBQ BROCCOLI WITH PARMESAN
SPRINKLE **\$7.0**

POLENTA CHIPS WITH ROMESCO
SAUCE **\$8.9**

ONION RINGS **\$4.0**

FRIES **\$8.9**

Makikihi or Shoestring Fries with
tomato sauce

DESSERTS

LEMON MERINGUE PIE **\$15.0**

Served with raspberry sorbet and whipped cream

BANOFFEE PIE SPLIT **\$15.0**

Our famous sundae with salted caramel and
cashew nut ice cream, caramel sauce, sliced
banana, whipped cream and biscuit crumb

STICKY DATE PUDDING **\$15.0**

Warm with butterscotch, vanilla bean ice cream
and cream

BAKED CHEESECAKE **\$15.0**

Served with vanilla bean ice cream

CHOCOLATE BROWNIE **\$15.0**

Warmed with vanilla mascarpone and chocolate
sauce (contains nuts)

ICE CREAM SUNDAE **\$12.0**

Scoops of vanilla ice cream your choice or
chocolate, berry or caramel sauce, topped with
sprinkles and a wafer

AFFOGATO **\$18.0**

Vanilla bean ice cream, almond tuille, shot of hot
espresso and your choice of Liqueur

We recommend :

Bumba Rum (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. We do
not surcharge debit cards if inserted/swiped, using paywave will
incur a fee. Thank You.

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

STARTERS + SMALL PLATES

ALE HOUSE LOAF \$15.0

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 \$14.5 (GF)

Boneless chicken thighs marinated in buttermilk and herbs. Served with peri peri sauce

SIZZLING GARLIC PRAWNS \$15.0 (GFO)

Served with focaccia bread

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.

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, onion and coated in panko crumbs, served with Japanese mayo

BURGERS

SOUTHERN LAKES BURGER \$25.9

Homemade Angus beef pattie, lettuce, egg, grilled bacon, cheese, garlic aioli and beetroot relish in a toasted burger bun with a side of shoestring fries. GF Available \$3.0

BUTTERMILK FRIED CHICKEN BURGER \$25.9

Boneless chicken thigh, marinated in buttermilk and herbs and spices, served with bacon, lettuce and pickles in a toasted burger bun and a side of shoestring fries. GF Available - \$3.0

FISH BURGER \$28.9

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

VEGETARIAN BURGER \$25.9

Black bean patty, humus, cheese, mustard mayo in a toasted burger bun with a side of shoestring fries. Vegan option available. GF Available - \$3.0

MAINS

250 GRAM PORTERHOUSE STEAK \$34.9

Cooked medium rare, served with thick cut fries, a garden salad, onion rings and jus

300 GRAM RIBEYE \$39.9 (GF)

Served with a baked potato, your choice of salad or vegetables, and garlic butter, red wine jus or mushroom sauce

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 SHANK \$31.5 (GF)

Tender and delicious braised rosemary and garlic lamb shank on creamy mash with steamed greens and gravy
Add a second shank \$9.0

BACK COUNTRY PORK RIBS \$27.9

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

OCEANS BOUNTY SEAFOOD CHOWDER \$23.0

Thick and creamy with Marlborough mussels, clams, fresh fish, salmon and a splash of white wine, served with garlic focaccia

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 \$26.5 / \$33.5

Blue Cod fish fillets lightly fried in Speight's Gold beer batter, garden salad, fries, tartare sauce and lemon

RISOTTO \$28.0 (GF)

Creamy mushroom, blue cheese and spinach (blue cheese optional)

BLACKBALL BEEF BANGERS AND MASH \$25.0 (GF)

Served with mash, peas and gravy

FRESH FISH \$38.9

Please check with your waitstaff for today's dish

ALE HOUSE ROAST \$27.5

Roast of the day served with stacks of veges and all the trimmings

CLASSIC CAESAR SALAD \$23.5

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

Add anchovies \$4.0

Add chicken \$4.0

GF Available \$3.0