

PIZZAS

MEATLOVERS **\$24.5**

VEGETARIAN **\$23.5**

PEPPERONI, MOZZARELLA &
HOMEMADE PESTO **\$23.5**

HAM, CHEESE & PINEAPPLE **\$23.5**

SMOKED CHICKEN, BRIE &
CRANBERRY **\$25**

GARLIC AND CHEESE **\$18.5**

Available on gluten free base **\$3**

SIDES

MAC AND CHEESE **\$7**

CREAMY MASH WITH GRAVY **\$7**

FRESH GARDEN SALAD **\$7**

BAKED POTATO WITH BACON,
CHEESE AND SOUR CREAM **\$7**

STEAMED GREENS **\$7**

BBQ BROCCOLI WITH PARMESAN
SPRINKLE **\$7**

ONION RINGS **\$7**

POLENTA CHIPS WITH ROMESCO
SAUCE **\$9.5**

MAKIKIHI OR SHOESTRING FRIES
WITH CHICKEN SALT **\$9**
ADD TRUFFLE PARMESAN **\$3**

DESSERTS

BANOFFEE PIE SPLIT **\$15.5**

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

WHITE CHOCOLATE AND RASPBERRY
CREAM BRULEE **\$15.5**

Served with almond biscuit, whipped cream and preserved berries

TIRAMISU **\$15.5**

Seasonal, ask our staff

ADULT SUNDAE **\$15.5**

AFFOGATO **\$18**

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.

While we offer gluten free options our kitchen is not a gluten free environment, cross contamination can occur and our restaurant cannot guarantee that any item can be free from allergens. Patrons are encouraged to consider this information in light of their individual requirements and needs.

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

STARTERS + SMALL PLATES

ALE HOUSE LOAF \$15.5

With salted and garlic butter

GARLIC FOCACCIA BREAD \$13.5

Toasted focaccia smothered with garlic butter and parmesan cheese, served with basil pesto

CHICKEN LIVER PATE \$16

House made chicken liver pate, served with bread, pickles and chutney

CHICKEN WINGS \$18

Chicken wings coated in our own spice mix served with buffalo sauce and ranch

BUTTERMILK FRIED CHICKEN \$15 (GF)

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

DUMPLINGS \$17

House made "momos" Nepalese dumplings, 3 pork and 3 chicken served with tomato chutney and minted yoghurt

BAKED CHEESE \$19

Cranky Goat baked cheese with honey and thyme served with toasted bread

PAN FRIED GARLIC PRAWNS \$19 (GFO)

Served with focaccia bread

SALT AND PEPPER SQUID \$19.5 (GF)

Served with tartare verde

CRISPY CAULIFLOWER \$16

Coated in our spice mix served with cumin yoghurt

PORK BITES \$18

Served with hoisin sauce

BURGERS

SOUTHERN LAKES BURGER \$26.9

Homemade Angus smash 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 \$26.9

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 tarakihi with lettuce and caper mayo in a toasted burger bun and a side of shoestring fries

VEGETARIAN BURGER \$25.9

Crumbed eggplant, spicy Indonesian relish, lettuce, cheese, mustard mayo in a toasted burger bun with a side of shoestring fries. Vegan option available. GF available \$3.0

MAINS

300 GRAM PORTERHOUSE STEAK \$40.9

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

250 GRAM RIBEYE \$43.9 (GF)

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

BLACK CHERRY CHICKEN \$38.0 (GF)

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

SHEARERS LAMB SHANK \$35.0 (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 L \$32 / S \$24

Pork ribs marinated with a special Ale House blend of herbs and spices then smothered in finger licking sauce. Served with garden salad. Add a side of fries \$6.0

ROAST PORK BELLY \$29.5

Served with apple sauce, roast vegetables, greens and gravy

OCEANS BOUNTY SEAFOOD CHOWDER \$27.5

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

GRANDMA'S LAMBS FRY \$27 (GF)

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

'BLUE & GOLD' FISH AND CHIPS \$29

Tarakihi fish fillet lightly fried in Speight's Gold beer batter, garden salad, fries, tartare sauce and lemon

SALMON \$37.9

Grilled salmon served with potatoes, cherry tomatoes, seasonal greens and salsa verde

EGGPLANT PARMIGIANA \$33

Crumbed eggplant deep fried, topped with tomato and capsicum, mozzarella served with shoestring fries and salad

WARM ROAST VEGETABLE SALAD \$26 (GF)

Served with feta and walnuts. Add chicken or pork \$5

CLASSIC CAESAR SALAD \$29

Cos lettuce, chicken, crispy bacon, anchovies, croutons, soft egg & parmesan

GF Available \$3.0

FRESH ITALIAN SALAD \$31

Served with creamy mozzarella, tomatoes, beets, rocket, pinenuts, basil oil and balsamic