

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

**LUNCH MENU**

**TO START**

**Ale House Loaf**

Locally baked Speight's Ale House bread, warm and delicious

With plain and garlic butter

12.50

OR

With Ale House dukkah, Marlborough olive oil and hummus

15.50

**Roast Vegetable Soup**

14.00

Made from fresh local produce served with a dollop of sour cream, toasted pumpkin seeds and baguette

**Ocean's Bounty Seafood Chowder**

15.00 entree 19.00 large

Thick and creamy with Marlborough mussels, fresh fish, salmon and a splash of white wine – served with baguette **(GF option \$3)**

**Farm House Pate**

15.00

Chicken liver, bacon and thyme pate served with spiced apple chutney, crackers and crostini **(GF option \$3)**

**Old School Shrimp Cocktail**

15.00

With iceberg lettuce, traditional 'Marie-Rose' cocktail sauce and lemon **(GF, DF)**

**Back Country Pork Ribs**

18.00

Pork Ribs marinated with our own Ale House blend of herbs and spices then smothered in finger licking sauce

**Salt and Pepper Prawns**

17.00 entree 21.00 large

Lightly dusted, pan seared on a crisp green salad, toasted sesame seeds and served with peri peri dipping sauce **(GF, DF)**

**LIGHT MEALS**

**PLATTERS TO SHARE**

**Ploughman's**

32.00

Deli meats, cheese, pickles, chicken liver pate, chutney, hummus, crackers and crostini (serves 2-3)

**Southern Gold**

24.50

A selection of crumbed and battered morsels including tempura prawn tails, corn bites, mini 'dippy dogs', crumbed calamari, fries and spiced potato wafers (serves 1-2)

**Marlborough Green Lip Mussels**

26.00

Steamed in the shell with a creamy mild red curry coconut sauce, lime, fresh coriander and sticky rice **(GF, DF)**

**Mac 'n Cheese**

18.00

Macaroni cheese with a bubbly herb and cheese crumb topping

- Add bacon

4.50

**Authentic Italian Pizza**

Wood fired, margherita topped with garlic and flaky

- Marlborough sea salt, basil and a pesto swirl

19.00

- Pepperoni

22.00

- Roasted capsicum pesto and crumbled feta with rocket

22.00

**Kiwi Style Fish 'n' Chips**

19.00

Beer battered blue cod served with chunky fries and Watties tomato sauce

- Add extra piece of blue cod

9.50

## SALADS, SANDWICHES & BURGERS

<b>Classic Caesar Salad</b>	19.50
Cos lettuce, garlic croutons, crispy bacon, shredded parmesan, soft poached egg and bound in a Caesar dressing	
With anchovies	20.50
With chicken	22.50
<b>(GF option \$3)</b>	
<b>Highland Lamb Salad</b>	26.00
Tender marinated lamb, oven roasted medium rare on a roast vegetable and crispy potato salad with a yoghurt mint dressing and fried shallots <b>(GF)</b>	
<b>Ranfurly Roast Vegetable Salad</b>	22.00
Warm vegetables, balsamic glazed beetroot, cow's feta, salad greens and toasted seeds with lemon and olive dressing <b>(GF)</b>	
<b>Musterer's Prime Ribeye Sandwich</b>	21.50
Medium rare with rocket, horseradish cream and aged cheddar in warm bread served with a side of fries	
<b>Goldfield's Chicken Sandwich</b>	18.90
Warm succulent harissa spiced chicken, baby spinach, cheese, fresh tomato in warm bread served with a side of fries	
<b>Country Carved Pork Sandwich</b>	18.90
Carved roast shoulder of pork and gravy with coleslaw and apple sauce in warm bread served with a side of fries	
<b>Southern Lake's Burger</b>	25.90
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	
<b>"Blue's" Cod Burger</b>	25.90
Crispy Speight's beer battered blue cod, iceberg lettuce, slices of tomato and tartare sauce in a toasted burger bun with fries	
<b>All sandwiches and burgers available GF \$3</b>	

## SPEIGHTS ALE HOUSE CLASSICS

<b>Three Star Pie</b>	25.00
Homemade hot pot style pie with a flaky pastry lid, peas, creamy mash and topped with a roasted tomato	
<b>Blue &amp; Gold</b>	29.50
Blue cod fish fillets lightly fried in Speight's Gold beer batter, coleslaw, fries, tartare sauce and lemon	
<b>James Speight Bangers and Mash</b>	22.00
Steak and onion sausages on creamy mash with caramelised onion and rich Ale House gravy	
<b>Grandma's Lambs Fry</b>	24.00
Seared lambs fry, chargrilled bacon on creamy mash, softened onions and marsala cream sauce <b>(GF)</b>	
<b>Southern Man's Drunken Steak</b>	32.00
250g premium scotch fillet – cooked to your liking, with a portobello mushroom, fried egg and chunky potatoes, side of drunken gravy and your choice of fresh garden salad or vegetables <b>(GF)</b>	
<b>Back Country Pork Ribs</b>	28.00
Pork Ribs marinated with a special Ale House blend of herbs and spices then smothered in finger licking sauce. Served with coleslaw and fries	