

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

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 **(GF option \$3)**

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

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

Classic Caesar Salad	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
(GF option \$3)	
Highland Lamb Salad	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 (GF)	
Ranfurly Roast Vegetable Salad	22.00
Warm vegetables, balsamic glazed beetroot, cow's feta, salad greens and toasted seeds with lemon and olive dressing (GF)	
Musterer's Prime Ribeye Sandwich	21.50
Medium rare with rocket, horseradish cream and aged cheddar in warm bread served with a side of fries	
Goldfield's Chicken Sandwich	18.90
Warm succulent harissa spiced chicken, baby spinach, cheese, fresh tomato in warm bread served with a side of fries	
Country Carved Pork Sandwich	18.90
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	25.90
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	
"Blue's" Cod Burger	25.90
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 burgers available GF \$3	

SPEIGHT'S ALE HOUSE CLASSICS

Three Star Pie	25.00
Homemade hot pot style pie with a flaky pastry lid, peas, creamy mash and topped with a roasted tomato	
Shearers Lamb Shanks	One shank 27.00 Two shanks 31.00
Tender and delicious braised rosemary and garlic lamb shanks on mash with seasonal vegetables, gravy and mint glaze (GF)	
Blue & Gold	29.50
Blue cod fish fillets lightly fried in Speight's Gold beer batter, coleslaw, fries, tartare sauce and lemon	
James Speight Bangers and Mash	22.00
Steak and onion sausages on creamy mash with caramelised onion and rich ale house gravy	
Black Cherry Chicken	31.00
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 (GF)	
Grandma's Lambs Fry	24.00
Seared lambs fry, chargrilled bacon on creamy mash, softened onions and marsala cream sauce (GF)	
Chicken Parcel	27.50
Succulent chicken with soft cheeses, bacon, shallots and peaches encased in crispy filo pastry with a crisp green salad and chunky potatoes	
Southern Man's Drunken Steak	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 (GF)	

MAIN FARE

Flintstone 37.00
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 **(GF)**

Fillet Mignon 35.00
Beef fillet wrapped in streaky bacon and cooked to your liking served on crushed potato cake, roasted tomato, garlic mustard butter red wine jus with your choice of fresh garden salad or seasonal vegetables **(GF)**

Pelorus Pork Belly 32.00
Twice baked, Speight's Apple Cider Pork Belly on a creamy mash, cabbage and silverbeet slaw, granny smith apple, crackle and jus **(GF)**

Local Catch 32.00
Marlborough Salmon – please check for today's creation

Back Country Pork Ribs 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

Sides

Eggs (2) 3.00
Mushrooms 3.00
Onion Rings battered 4.00
Vegetables seasonal 6.00
Crisp garden side salad or Coleslaw 5.00
Fries with tomato sauce and aioli (steak cut or shoestring) 8.90
Mashed Potatoes 4.00
Aioli 2.00
Gravy 2.00
Bread 4.00

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