

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

BREADS TO SHARE & MAIN
\$34 PER PERSON

BREADS TO SHARE

House Baked Flat Bread

Fresh baked flat bread topped with Marlborough flaky sea salt & garlic infused olive oil served with white bean puree, tomato relish & basil pesto

Garlic, Cheddar & Chilli Bread

Fresh baked cobb loaf filled with garlic, cheddar & sweet chilli butter

MAINS

Blue & Gold

South Island's finest blue cod fillets fried in crispy gold medal batter served with steak fries, house salad, tartare sauce & lemon wedge

South Island Salmon

Oven roasted salmon, served on a cream cheese & cherry tomato tart with garlic buttered green beans & fresh leaves drizzled with basil pesto olive oil

Black Cherry Chicken

Free range chicken thighs, cream cheese & spinach wrapped in filo pastry baked till golden sided with fresh salad & creamy garlic mash finished with black cherry sauce

Angus Short Rib (GF without gravy)

Sticky slow braised angus beef short rib served with creamy mash, garlic green beans, southland baby carrots & tomato relish finished with ale house gravy

Pork & Crackle (GF without gravy)

Slow roasted pork belly & crackled pork skin served with kumara mash, apple & fennel slaw, apple sauce & ale house gravy

Spanakopita (V)

Wilted spinach, feta & toasted pine nuts wrapped in filo baked till golden & crispy served on creamy mash & sided with fresh salad

THE SPEIGHT'S ***
ALE HOUSE
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NELSON

MAIN & DESSERT
\$40 PER PERSON

MAINS

Blue & Gold

South Island's finest blue cod fillets fried in crispy gold medal batter served with steak fries, house salad, tartare sauce & lemon wedge

South Island Salmon

Oven roasted salmon, served on a cream cheese & cherry tomato tart with garlic buttered green beans & fresh leaves drizzled with basil pesto olive oil

Black Cherry Chicken

Free range chicken thighs, cream cheese & spinach wrapped in filo pastry baked till golden sided with fresh salad & creamy garlic mash finished with black cherry sauce

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Pork & Crackle (GF without gravy)

Slow roasted pork belly & crackled pork skin served with kumara mash, apple & fennel slaw, apple sauce & ale house gravy

Spanakopita (V)

Wilted spinach, feta & toasted pine nuts wrapped in filo baked till golden & crispy served on creamy mash & sided with fresh salad

DESSERTS

Ale House Classic Baked Cheesecake

In house baked cheesecake - check for today's creation

All About Crumble

Homemade blackberry crumble, sided with apple crumble ice cream, caramel popcorn & vanilla custard

Chocolate Brownie (GF)

Homemade hot chocolate brownie topped with hot chocolate sauce & vanilla bean ice cream

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

BREADS, MAIN & DESSERT
\$45 PER PERSON

BREADS TO SHARE

House Baked Flat Bread

Fresh baked flat bread topped with Marlborough flaky sea salt & garlic infused olive oil served with white bean puree, tomato relish & basil pesto

Garlic, Cheddar & Chilli Bread

Fresh baked cobb loaf filled with garlic, cheddar & sweet chilli butter

MAINS

Blue & Gold

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Angus Short Rib (GF without gravy)

Sticky slow braised angus beef short rib served with creamy mash, garlic green beans, southland baby carrots & tomato relish finished with ale house gravy

Pork & Crackle (GF without gravy)

Slow roasted pork belly & crackled pork skin served with kumara mash, apple & fennel slaw, apple sauce & ale house gravy

Spanakopita (V)

Wilted spinach, feta & toasted pine nuts wrapped in filo baked till golden & crispy served on creamy mash & sided with fresh salad

DESSERTS

Ale House Classic Baked Cheesecake

In house baked cheesecake - check for today's creation

All About Crumble

Homemade blackberry crumble, sided with apple crumble ice cream, caramel popcorn & vanilla custard

Chocolate Brownie (GF)

Homemade hot chocolate brownie topped with hot chocolate sauce & vanilla bean ice cream

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ALE HOUSE
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ENTRÉE, MAIN & DESSERT
\$49 PER PERSON

ENTRÉES

Smoky BBQ Pulled Beef Rib Rillettes served with tomato relish, white bean puree & charred ciabatta

Smoked Salmon Pate sided with tomato relish, toasted ciabatta & lemon wedge (GF without ciabatta)

Char Grilled Pork Sticks, marinated sticky soy & honey glazed pork belly skewers (3)

Mushroom & Mozzarella Arancini topped with shaved pecorino, cress & basil pesto oil (3)

MAINS

Blue & Gold
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Pork & Crackle (GF without gravy)
Slow roasted pork belly & crackled pork skin served with kumara mash, apple & fennel slaw, apple sauce & ale house gravy

Spanakopita (V)
Wilted spinach, feta & toasted pine nuts wrapped in filo baked till golden & crispy served on creamy mash & sided with fresh salad

DESSERTS

Ale House Classic Baked Cheesecake
In house baked cheesecake - check for today's creation

All About Crumble
Homemade blackberry crumble, sided with apple crumble ice cream, caramel popcorn & vanilla custard

Chocolate Brownie (GF)
Homemade hot chocolate brownie topped with hot chocolate sauce & vanilla bean ice cream

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ALE HOUSE
— GENEROUS TO A FAULT —
NELSON

NIBBLES / SHARED PLATES / PLATTERS
FROM \$15 PER PERSON / MIN 20 PEOPLE

A SELECTION OF THE OPTIONS BELOW, PERFECT FOR A CASUAL GET TOGETHER
IN ONE OF OUR AREAS IN THE BAR, BOOTHS OR OUTSIDE

BREWERY PLATTERS

Southern Plains

Trio of cheese, smoked salmon pate, marinated olives, white bean puree, tomato relish, basil pesto, vegetable sticks, mushroom & mozzarella arancini, garlic & sea salt flat bread & crackers

Brewer's Choice

Seasoned wedges, steak fries, sticky chicken drums, pork belly sticks, swordfish bites, prawn twisters, southern cheese rolls & sauces

Southern Ocean

Hapuka sliders, hot smoked fish, salt & pepper squid rings, garlic prawns, prawn twisters, smoked fish croquettes, smoked salmon pate, relishes, garlic & sea salt flat bread

NIBBLES / SHARED PLATES

Smoked Fish, sour cream & potato croquettes served with aioli & lemon wedge

Sticky Chicken Drums, smoky chipotle & BBQ marinated oven roasted chicken drum sticks (DF)

Smoky BBQ Pulled Beef Rib Rillettes served with tomato relish, white bean puree & charred ciabatta

White Bean Puree, confit garlic & smoked chilli oil sided with vegetable sticks & pita croute (DF)

Southern Seas Salt & Pepper Squid served with a lemon wedge, chipotle & aioli

Smoked Salmon Pate sided with tomato relish, toasted ciabatta & lemon wedge (GF without ciabatta)

Southern Cheese Rolls, toasted rolls with cheese, bacon & sweet corn topped with garlic butter

Char Grilled Pork Sticks, marinated sticky soy & honey glazed pork belly skewers

South Island Lamb Sliders, slow roasted lamb shoulder, salad leaves, cumin gouda, aioli & tomato relish

Breaded Swordfish Bites coated in a spanish style panko crumb sided with aioli & lemon wedge

Mushroom & Mozzarella Arancini topped with shaved pecorino, cress & basil pesto oil

Prawn Cutlets sautéed in garlic butter served with aioli & sweet chilli (GF)