

BAR CLASSICS

Big 'Uns Steak Fries	
- Tomato sauce & aioli (GF/DF)	9.50
- Cheese & gravy	10.90
- Cheese, bacon & sour cream (GF)	12.90
Chunky Seasoned Wedges	
- Sour cream & sweet chilli	11.90
- Cheese, bacon, sour cream & sweet chilli	14.90
Prawn Twisters	16.90
Crispy prawn twisters sided with sweet chilli & aioli	
Southern Nachos	16.90
Corn chips topped with angus beef & chilli bean mince, grilled cheese, smashed avocado & sour cream	
Pizza of the Day (takeaway available)	18.90
Check with our friendly staff for today's pizza creation. Our pizzas are 12" thin crust, topped with herby italian tomato sauce & finished with melted mozzarella	

BREWERY PLATTERS

Perfect for two to share

Southern Plains	39.90
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	39.90
Seasoned wedges, steak fries, sticky chicken drums, pork belly sticks, swordfish bites, prawn twisters, southern cheese rolls & sauces	
Southern Ocean	42.90
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	

ALE HOUSE BREADS

House Baked Flat Bread	9.90
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	13.90
Fresh baked cobb loaf filled with garlic, cheddar & sweet chilli butter	

SOUPS

Soup of the Day (V/GF without bread)	12.90
Fresh in house soup made daily served with crusty bread. Ask our friendly staff for today's creation	
Speight's Chowder	Entrée 14.90 Main 22.90
Creamy smoked fish chowder with potato, bacon & sweetcorn, sided with crusty bread	

WE WILL ALWAYS DO OUR BEST TO CATER FOR DIETARY REQUIREMENTS, PLEASE ADVISE OUR FRIENDLY WAIT STAFF

SMALL PLATES/ENTRÉE

Smoked Fish , sour cream & potato croquettes served with aioli & lemon wedge (2)	11.50
Sticky Chicken Drums , smoky chipotle & BBQ marinated oven roasted chicken drum sticks (3) (DF)	11.50
Smoky BBQ Pulled Beef Rib Rillettes served with tomato relish, white bean puree & charred ciabatta	11.90
White Bean Puree , confit garlic & smoked chilli oil sided with vegetable sticks & pita croute (DF)	9.50
Southern Seas Salt & Pepper Squid served with a lemon wedge, chipotle & aioli	10.50
Smoked Salmon Pate sided with tomato relish, toasted ciabatta & lemon wedge (GF without ciabatta)	10.90
Southern Cheese Rolls , toasted rolls with cheese, bacon & sweet corn topped with garlic butter (3)	9.50
Char Grilled Pork Sticks , marinated sticky soy & honey glazed pork belly skewers (3)	11.90
South Island Lamb Sliders , slow roasted lamb shoulder, salad leaves, cumin gouda, aioli & tomato relish (2)	11.50
Breaded Swordfish Bites coated in a spanish style panko crumb sided with aioli & lemon wedge	10.90
Mushroom & Mozzarella Arancini topped with shaved pecorino, cress & basil pesto oil (3)	11.90
Prawn Cutlets sautéed in garlic butter served with aioli & sweet chilli (6) (GF)	12.50

SALADS

Mediterranean Lamb Salad	22.90
Slow roasted lamb shoulder tossed with orange infused cous cous, roasted capsicum, red onions, cherry tomatoes, marinated feta, fresh leaves & finished with toasted seeds, cucumber raita & parsnip crisps	
Crispy Chicken Salad	22.90
The ALE HOUSE CLASSIC! Crumbed chicken tender strips with brie, mango chutney & macadamia nuts, tossed in seasonal salad greens & drizzled with aioli	
Roasted Pumpkin Salad (V)	20.90
Roasted pumpkin & baby beetroot tossed with crumbed feta, fresh leaves, dukkha, tomatoes, cucumber, onions & finished with aioli	

SPEIGHT'S BURGERS

Gourmet Venison Burger	23.90
Homemade wild venison burger, crispy bacon, beetroot, tomato, blue cheese aioli & fresh greens, sided with steak fries	
Gourmet Beef Burger	23.90
Breaded angus short rib, crispy bacon, caramelised onions, beetroot, cheddar, fresh greens & BBQ sauce, sided with steak fries	
Gourmet Chicken Burger	23.90
Chargrilled chipotle chicken thigh, smashed avocado, crispy bacon, fresh greens, tomato, onion, cheddar, sided with steak fries	

MAINS

Blue & Gold	27.90
South Island's finest blue cod fillets fried in crispy gold medal batter served with steak fries, house salad, tartare sauce & lemon wedge	
Speight's Lamb Shank Pie	26.90
Gold medal braised lamb shank & baby onion pie with a kumara, cheddar & rosemary mash topping sided with smashed minted peas, southland baby carrots, charred corn cobb & a side of ale house gravy	
Wild Goat Curry (GF without naan)	29.90
Tender wild goat rogan josh style curry, sided with basmati rice, garlic naan & cucumber raita	
West Coast Groper (GF)	30.90
Grilled West Coast groper served on creamy mash with green peas, charred prawns & chorizo finished with a garlic & saffron cream	
Drunken Steak (GF without gravy)	32.90
200g Chargrilled angus scotch fillet, smoked portobello mushrooms, kumara mash, wilted spinach, béarnaise sauce & ale house gravy Or Steak fries, fresh salad, fried free range eggs & ale house gravy	
South Island Salmon	31.90
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	29.90
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)	30.90
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)	30.90
Slow roasted pork belly & crackled pork skin served with kumara mash, apple & fennel slaw, apple sauce & ale house gravy	
Spanakopita (V)	26.90
Wilted spinach, feta & toasted pine nuts wrapped in filo baked till golden & crispy served on creamy mash & sided with fresh salad	

KIDS MENU

12.90 with fizzy drink & ice cream sundae (12 years & under)

Junior Ploughman's	Shark & Tatties
Southern cheese, bacon & sweetcorn roll, vegetable sticks, dip, venison sausage, free range boiled egg & fresh fruit	Crumbed fish fillet, curly fries & salad
Chicken Run	Junior's Pie
Crispy fried chicken tenders, curly fries & salad	Mini homemade lamb shank pie, creamy mash, green peas, tomato sauce
	Wee Man's Burger
	Beef & cheese mini burger, curly fries & salad

PUB BRUNCH - UNTIL 4PM

Mushroom Bruschetta	18.90
Chargrilled portobello mushroom, basil pesto, shaved pecorino & poached free range eggs served on garlic butter toasted ciabatta finished with fresh rocket, cracked black pepper & olive oil	
Bubble & Squeak (GF without gravy)	19.90
Grilled locally made venison sausages served on fried mash with caramelised onions, free range fried egg & ale house gravy	
Avocado Smash	17.90
Two free range poached eggs on toasted ciabatta with crispy bacon, freshly smashed avocado, micro herb salad & drizzled with lemon oil	
Southern Man's Breakie	21.90
Crispy bacon, homemade wild venison sausage, hash browns, grilled tomatoes, fried free range eggs, baked beans & toasted ciabatta	
Eggs Benedict	18.90
Free range poached eggs, toasted english muffin, with either crispy bacon or wilted spinach topped with hollandaise & sided with hash browns	
Salmon & Cream Cheese Quiche	19.90
Cold smoked salmon, served on a cherry tomato & cream cheese quiche with tomato relish & aioli sided with fresh greens	
Chicken & Bacon Bagel	19.90
Chargrilled chicken, portobello mushroom, & crispy bacon served on a fresh baked bagel with fresh greens, tomato relish & brie sided with a fresh salad	
Scrambled Eggs	15.90
Free range scrambled eggs served on a toasted bagel with oven roasted cherry tomatoes & basil pesto	
Bacon & Egg Sandwich	20.90
The classic bacon & egg buttie, lashings of crispy bacon & fried free range egg served between fresh buttered white bread sided with green salad & steak fries	

All desserts 13.90

THE FINALE

Ale House Classic Baked Cheesecake
In house baked cheesecake - check for today's creation
White Chocolate Mousse (GF without crumble)
With freeze dried raspberries, raspberry couli & vanilla crumble
All About Crumble
Homemade blackberry crumble, sided with apple crumble ice cream, caramel popcorn & vanilla custard
Gourmet Ice Cream Sandwich
Homemade white chocolate & macadamia cookies, hokey pokey ice cream & salted caramel dipping sauce
Chocolate Brownie (GF)
Homemade hot chocolate brownie topped with hot chocolate sauce & vanilla bean ice cream
Banoffee Sundae
Ice cream sundae with vanilla & chocolate ice cream, toffee sauce, crushed biscuits, fresh banana, chantilly cream & chocolate