

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

Breakfast

11-4pm

Hot Porridge

\$12-00

Packed with linseed, pumpkin & sunflower seeds & sultanas and finished with maple bananas & cream

Power Bowl

\$14-00

Fresh fruit, nuts, seeds, yoghurt & honey

Brunch Scramble

\$19-00

Multi vegetable, chorizo & bacon pan fried and topped with a poached egg and hollandaise, pesto or tomato relish

Bacon & Egg Panini

\$17-00

Served simply in a hot panini with mayo, relish & lettuce

Omelette

\$19-00

Of mushroom, ham, cheese served with crispy bacon & toast

Brewers Breakfast

\$20-00

Tomatoes, mushrooms on sautéed potatoes, pumpkin, red onion & spinach, poached eggs & hollandaise

Musterer's Big Breakfast

\$22-00

The meal that will get you through the day - bacon, sausages, tomatoes, mushrooms, fried eggs and double hash browns with toast & spiced tomato relish

The City Slicker - Eggs Benedict

\$22-00

Locally baked ciabatta muffin topped with crispy bacon, steamed spinach, poached eggs and finished with a flourish of hollandaise

Bacon & Eggs

\$18-00

Your choice of style of eggs with bacon and toast served with tomato relish

Please inform our wait staff of any allergies you may have and we will do our best to accommodate your needs.

Starters

Seafood Chowder **SM\$14-00** **LG\$18-00**
Thick & creamy chowder laden with seafood

Soup of the day **\$12-00**
Soup made fresh with wholesome ingredients to get you through the winters season

Speight's Chicken Pate **\$16-50**
Topped with redcurrant jelly served alongside hot ciabatta & relish (Gluten Free available)

To Share

Garlic Bread **\$9-50**
Served hot to your table smothered in garlic butter (Vegetarian)

Bonfire Bread **\$9-50**
Sweet chilli with grilled cheese (Vegetarian)

Brewers Loaf **\$13-00**
Served warm with your choice of plain, garlic butter, hummus or basil pesto (choice of 2 options) (Gluten Free option at \$16-00)

Oven Baked Camembert **\$18-00**
Served with nuts, fruit and warmed ciabatta bread (Vegetarian)

Nachos **SM\$15-00** **LG\$20-00**
Hot & spicy chilli beef – as they should be! Baked, on corn chips with cheese and finished off with guacamole, soured cream & sweet chilli – jalapeños for those that dare! (Gluten Free option available)

Bacon & Cheese Wedges **SM\$15-00** **LG\$19-00**
Big and satisfying – A plate of wedges that is ideal to share with your family & friends – served with soured cream, spring onions & sweet chilli (Vegetarian option available)

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Light Fare

The Sandwich		\$20-00
Grilled cheddar, smoked chicken, ham & mustard toasted sandwich on fries or salad (Vegetarian & Gluten Free option available)		
Crumbed Macaroni		\$22-00
Olive, spinach, sundried tomato & feta macaroni, herb crumbed and deep fried on salad with our spicy tomato relish (Vegetarian)		
Salt & Pepper Calamari	SM\$16-00	LG\$24-50
Lightly coated & flash fried, tender calamari served with salad, lemon, aioli and sweet chilli dipping sauces.... OR go large with fries		
Vegetable Delight		\$25-50
Oven roasted winter vegetables with portobello mushrooms, spinach, tomato served with, basil pesto, hummus & baked bread (Vegan, Vegetarian, Gluten Free & Dairy Free option available)		
Beef Schnitzel		\$22-00
Succulent crumbed beef schnitzel garnered with coleslaw, cheese and mayo served beside fries and a porter gravy		

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Chicken Salad	\$25-00
Moroccan chicken, winter vegetables, spinach, sundried tomato & feta tossed through with a balsamic dressing (Gluten Free)	
Chicken Filo	\$24-00
Chicken, camembert, bacon & cranberry filo parcel a top of crispy potatoes & house salad	
Asian Crispy Pork Salad	\$24-00
Crispy pork strips with salad greens, crispy noodles, cashew nuts and a spicy Asian dressing	
Bangers & Mash	\$23-00
Comfort food at its best – Methven’s Drycreekmeats superb quality sausages that use our own Rakaia Gorge back country meats & ingredients... ask us for the flavour of the night ... on a bed of potato mash with peas & a red onion marmalade gravy	
Chicken Caesar Salad	\$23-00
A classic for a reason! Crunchy cos lettuce, ciabatta croutons, grilled bacon & parmesan cheese then finished with a poached egg and creamy Caesar dressing, ask for anchovies (Gluten Free option available)	

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The Main Event

Mega Burger		\$25-50
Beef pattie, hash brown, bacon, fried egg, cheese, mayo, lettuce, beetroot relish & fries – the Hunger Buster!		
Feta, Pumpkin & Spinach Burger		\$25-50
Our own pumpkin, feta & spinach burger with portobello mushroom, capsicum, cheese, lettuce & tomato on a toasted bun. Finished with a spicy salsa & fries (Vegetarian)		
Shearers Shanks	one \$29-00/two \$33-00	
Lamb shanks, slow baked with winter vegetable casserole on creamy potato (Gluten Free)		
James Speight's Hotpot		\$24-00
What our childhood memories are made of... Ask your amazing waitperson what delight we have tonight		
Speight's Sticky Ribs	SM\$24-50	LG\$31-00
Twice cooked for melt in the mouth ribs, smothered and baked in our own BBQ Cola sauce with fries to the side		
Blue & Gold	SM\$26-00	LG\$31-00
Our famous Blue Cod in a Speight's Summit beer batter, served simply with salad & fries (Gluten Free option available)		
Oven Baked Salmon		\$38-00
Salmon fillet pan fried with butter, lemon & capers on sautéed potato, capsicum, green beans & spinach. Served alongside steamed vegetables & hollandaise (Gluten Free option available)		

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Black Cherry Chicken	\$32-00
Chicken breast stuffed with bacon, cashew & cream cheese then oven baked and served on a bed of kumara mash, spinach and finished with a black cherry & red wine jus	
Lamb Rump	\$35-00
On oven roasted vegetables cheesy potato mash, steamed greens and a minted jus (Gluten Free)	
Pork Cutlet	\$36-00
300gr stuffed with date, apple & hazelnut on a buttery kumara & spinach mash and steamed vegetables with a creamy mustard & cider sauce (Gluten Free)	
Fillet Steak	\$39-50
Chargrilled fillet atop a crumbed potato cake, spinach & finished with grilled field mushrooms, bacon and hollandaise or mushroom sauce (Gluten Free option available)	
Alehouse 300gr Ribeye	\$38-00
Chargrilled & served simply with your choice of fries, macaroni cheese, mash or fried potato chunks then choose from salad, roasted or steamed vegetables finished with either porter, mushroom or peppercorn sauce.... You choose it and we'll cook it... (Gluten Free option available)	
Southern Man's Steak	\$42-00
400gr Flinstone steak loaded up on fries, tomato, fried onions & fried eggs with your choice of mushroom, Porter gravy or peppercorn sauce (Gluten Free option available)	

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The Side Kicks

Eggs x2	\$3-50	Grilled tomato	\$2-00
Crumbed onion rings	\$3-50	Bacon	\$5-00
Mushrooms	\$5-00	Ale House hash	\$5-00
Blue Cod	\$7-00	Fries	\$5-00
Wedges	\$6-00	Extra sauce hot Sauce	\$1-00

For The Young Ones

(12 & under) includes an ice block... \$12-00

Mini Ribs (Gluten Free)

BBQ ribs with crispy fries

Pork Sausages

Served with mash & peas

Chicken Nuggets

With salad & fries

Fish & Chips

Grilled or battered Blue Cod with chips & salad

Pasta

Served in a creamy cheese and ham sauce

Junior Snack Platter (Gluten Free)

Ham, cheeses, fruit, bread and other healthy goodies

Kids Sundae

\$6-00

Vanilla ice cream and your choice of mixed berry, passion fruit, chocolate or caramel topping, finished with whipped cream

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Desserts

All desserts are served with cream & vanilla ice cream

\$14-00

Chocolate & Speight's Old Dark Mud Cake

A decadent chocolate mud cake that has been enriched with Speight's Old Dark served with chocolate ganache & berries

Crème Brulee

A creamy custard that melts in the mouth with a crunchy toffee topping

Winter Crumble

Perfect on these cold winter nights, hot fruit with a crunchy oat topping with warm custard

Speights Cheesecake

Straight from the kitchen and changes often so see if we can tempt you in the flavour of the night..

Chocolate Mousse

Our own chocolaty mousse with a winter compote of port & spiced fruits

Gourmet Sundae

Vanilla ice cream with your choice of:

- Mountainous mixed berry & white chocolate
- Banana & salted caramel
- Goey chocolate brownie
- Shortbread & passionfruit

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