

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

Lunch Menu

Soups

Seafood Chowder 16.9

Daily White Fish, Mussel & Prawn creamy chowder with toasted Ale House bread.

Soup of the Day

Served with toasted Ale House bread. 13.9

Breads

Bread Selection 13.5

Selection of breads with the chef's homemade dip & Balsamic Oil

Ale House Loaf - plain or garlic ½ 7.5 Whole 13.5

Malthouse platter 2 People 21.5 4 People 41.0

Cheese, crackers, gherkins, warmed olives, dried figs, salami, prosciutto, marinated mussels and pita bread with homemade dip and hummus

Shared/Small or Entrée Plates

Tacos – One 8.0 Two 16.00

- Blackened fish with Ale House slaw, coriander and lime yoghurt & fresh salsa.
(WARNING: PREPARE TO SWEAT)
- Pulled Pork with Ale House slaw, cheese & fresh salsa.

Panko Crumbed Calamari 15.9

Squid Tentacles in a cracked pepper and sea salt seasoned crumb, served with a lime mayonnaise and fresh lemon

Lamb 14.9

Sugar Cured South Canterbury Lamb Loin served rare with a salad garnish of roast pumpkin, tomato, feta & balsamic dressing.

Wild Venison (GF) 15.9

Denver Leg seared rare on polenta mash, seasonal roasted vegetables, juniper berry & Sambuca jus.

Prawn Gumbo 16.9

Spicy New Orleans style gumbo with pilaf rice

Beef Spare Ribs – Spicy tender Beef spare ribs, sweet sticky sauce. 15.9

Kumara Fries – Ale House kumara fries with sweet chilli sauce 6.9

Parmesan Fries – Ale House French fries with tomato sauce & aioli 6.9

Mains

Lamb Shanks Lunch 18.9 Large 29.9

Lamb Shanks served with our delicious Ale House gravy on mash with your choice of vegetables or fresh garden salad.

Southern Blue Cod Lunch 21.5 Large 29.9

Southern Blue Cod in Speight's Gold Medal beer batter, with fresh garden salad, Ale House French fries & homemade tartare.

Chicken Parcels Lunch 18.9 Large 26.9

Marinated chicken, bacon, apricot and brie, wrapped in golden filo pastry, topped with garlic mayonnaise, served with Ale House French fries and fresh garden salad.

Prawn Gumbo 20.9

Spicy New Orleans style gumbo with pilaf rice.

Panko Crumbed Calamari 18.9

Squid Tentacles in a cracked pepper and sea salt seasoned crumb, served with a lime mayonnaise and fresh lemon

Pork Burger 20.9

Braised Pork Belly, Ale House slaw, sliced beetroot, Cajun onion rings & maple barbeque sauce in a brioche bun with Ale House French Fries.

Open Steak Sandwich 18.9

Marinated beef strips with streaky bacon, cheddar cheese, tomato, lettuce & aioli on toasted Ale House bread, topped with an onion chutney & Ale House French fries.

Fish of the Day POA

Locally caught fish of the day.

Rib Eye Steak 250g 29.9 400g 35.9

Cooked to your liking, with Ale House French fries & fresh garden salad with either Garlic Butter, Mushroom or Peppercorn Sauce. Add Garlic prawns 5.0

Lamb Loin Salad (GF) 19.9

Sugar Cured South Canterbury Lamb Loin served rare with a salad garnish of roast pumpkin, tomato, feta & balsamic dressing.

Risotto (GF) (V) 16.9

Creamy Green pea and saffron risotto with feta, pumpkin, parmesan & fresh garden salad.