

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

**Breads & Dips & Garlic Bread**

A selection of local breads accompanied by the chef's choice of oils and dips.

**And then choose from the following main meals**

**Blue 'n' Gold**

Southern blue cod lightly golden fried in Speight's beer batter, served with fresh garden salad and hand cut fries.

**Rib Eye Steak**

250gm Rib Eye, cooked to your liking, served with fresh garden salad and golden fries. Accompanied by your choice of topping: Creamy mushroom sauce, roasted garlic, fresh green peppercorn sauce.

**Vegetarian Ravioli**

Homemade Vegetarian Ravioli filled with mushroom, cheddar, sundried tomatoes, pine nuts, a fresh sundried tomato and basil sauce with a side of garden salad

**Shearer's Shank**

Tender and delicious, oven roasted with Central Otago thyme and garlic, topped with Ale House gravy and mint glaze. Served on potato mash with a medley of vegetables or salad.

**Chicken**

Stuffed Chicken Breast, wrapped in bacon stuffed with cashew nuts & cream cheese, served with a toasted pine nut spiced couscous and garden salad

**Wild Venison**

Wild Venison cooked rare with a blackcurrant jus, served with a Swiss mash, & sautéed vegetables

**And to finish choose dessert from the following**

**Cheesecake**

Baked Cheesecake with Vanilla Ice Cream & Cream

**Berry Meringue**

Layers of Meringue & Berries with Vanilla Ice Cream & Cream

**Chocolate Torte**

Chocolate Torte with Chocolate Ice Cream and a Chocolate & Frangelico Sauce

**\$39.50 per person**