

SPEIGHT'S ALE HOUSE

TOWER JUNCTION

Set menu - 1 \$54.00

Soup of the Day

Chef's choice of fresh homemade soup served with bread.

OR

Ale House Loaf

Locally baked Speight's bread. Hot and delicious - garlic or plain



Shearer's Shanks

Tender and delicious shanks of Lamb oven roasted with Central thyme and garlic, topped with Ale House gravy and mint glaze.

Served on potato mash with fresh vegetables.

OR

The Pig Route

Rolled and stuffed pork belly with potato mash and seasonal vegetables finished with lashings of gravy.

OR

Catch of the Day

Allow our chefs to create for you a taste sensation using daily fresh fish from the markets.



Chocolate Mud cake

Rich, moist chocolate cake served with a decadent chocolate sauce, vanilla ice cream and cream.

OR

Grandma's Pavlova

The Kiwi classic surrounded with a salad of fresh fruit and whipped cream and smothered in a wild berry compote

OR

Farmhouse Cheesecake

Ask for today's selection

Set menu - 2 \$54.00

Malthouse Platters

Ale House loaves, served with soft cheese, pickles, dips, vegetable sticks, salami, leg ham and chicken



Black Cherry Chicken

Tender chicken breast pocketed with soft cheese and cashew nuts, topped with smoky bacon and oven roasted. Laid on kumara mash with a black cherry sauce and garden salad.

OR

High Country Hog

Good old fashioned bacon loin cutlets barbequed on our char grill and topped with apple sauce and rich Ale House gravy. Served with golden fries and fresh salad.

OR

Catch of the Day

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The Kiwi classic surrounded with a salad of fresh fruit and whipped cream and smothered in a wild berry compote

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Farmhouse Cheesecake

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TOWER JUNCTION

Set Menu \$61.50

Soup of the Day

Chef's choice of fresh homemade soup served with bread.

OR

Seafood Chowder

A local favourite. Seafood bound in a beautiful creamy fish stock, delicately flavoured with fresh herbs, served with bread

OR

"Gold Medal" Calamari

After marinating tender strips of calamari in Speight's Gold Medal Ale we lightly crumb and golden fry. Match this with salad greens, lemon aioli and mango coulis and there you have the makings of a classic.



Roast Otago Lamb Rump

Prime Otago Lamb Rump marinated in Speight's Distinction Ale and rosemary. Oven roasted and served with a medley of roasted vegetables, a minted green pea puree and glazed with a redcurrant jus. Served with fresh vegetables.

OR

Black Cherry Chicken

Tender chicken breast pocketed with soft cheese and cashew nuts, topped with smoky bacon and oven roasted. Laid on kumara mash with a black cherry sauce and garden salad.

OR

Deep South Salmon

Grilled fillet of Akaroa salmon served on a chive mash, topped with a hollandaise sauce with a choice of garden salad or fresh vegetables on the side.



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Farmhouse Cheesecake

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