


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

- Dinner Menu -

- To Start/Share -


Ale House Loaf	Half	- \$9.00
<i>Plain or Garlic.</i>	Whole	- \$16.90
Seafood Chowder		- \$17.90
<i>Creamy mussel prawn and daily white fish chowder with ciabatta.</i>		
Buffalo Wings (GF)		- \$16.90
<i>Fried chicken tossed in a buffalo sauce.</i>		
Baby Back Ribs		- \$16.90
<i>Maple bourbon baby back ribs.</i>		
Popcorn Prawns (GF,DF)		- \$16.90
<i>With bang bang mayo.</i>		
Tacos	Each	- \$10.50
- <i>Cajun fish with Ale House slaw Mexican salsa, coriander and lime yoghurt</i>		
- <i>Pulled pork with Ale House Slaw, cheese and Mexican salsa</i>		
- <i>BBQ Pulled Jackfruit (Vegan) and Ale House slaw & Mexican salsa</i>		
Parmesan Fries	Side	- \$8.00
<i>Fries sprinkled with parmesan and served with tomato & aioli sauce.</i>	Bowl	- \$10.00
Plain Fries	Side	- \$6.00
<i>Served with tomato and aioli sauce.</i>	Bowl	- \$10.00
Loaded Fries		- \$12.50
<i>Fries with tomato, aioli, mustard and fried frankfurter.</i>		

- Platters -

BBQ Platter (2 people)	- \$34.90
<i>Buffalo wings, BBQ ribs, pickles & fries.</i>	
Seafood Platter (2 people)	- \$37.50
<i>House smoked salmon, marinated mussels, popcorn prawns & ciabatta.</i>	
Ultimate Seafood Platter	- \$55.90
<i>House smoked salmon, calamari rings, battered fish bites, prawn cocktail, popcorn prawns marinated mussels with dips and ciabatta bread.</i>	
Malthouse Platter (2 people)	- \$34.90
<i>Selection of cured meats and cheese, fig jam, pickles, ciabatta & crackers.</i>	

- Sides -

Seasonal Vegetables	- \$6.00
Potato Mash	- \$5.00
Onion Rings	- \$5.00
Side Salad	- \$6.00
Egg (Fried or Soft Boiled)	- \$4.00
Mushroom Sauce	- \$4.50
Jus	- \$4.00

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- Dinner Menu -

- Mains -

- Brunch Bowl** (GF, V) - \$25.90
Your choice of Whitestone Haloumi OR smoked chicken with broccoli, red onion, quinoa, cherry tomatoes, house-made hollandaise and soft boiled egg.
- Lamb Salad** (GF) - \$28.90
Sugar cured lamb, roasted pumpkin, beetroot, feta, vinaigrette.
- Seafood Laksa** (GF, DF) - \$25.90
Coconut and lemongrass broth, mussels, prawns, vermicelli noodles and Asian greens.
- Asian Roasted Pork** (DF) - \$28.90
Soy and chilli roasted pork with jasmine rice, fried shallots and Asian greens.
- Crispy Skin Salmon** (GF) - \$34.90
Roasted fennel, cherry tomatoes, potatoes, salad greens and hollandaise.
- Braised Lamb Shoulder** - \$32.90
12 hour braised lamb served with sautéed seasonal greens, pomme puree and jus.
- Beef Burger** - \$23.90
House made patties, bacon jam, swiss cheese, beer battered onion rings, gherkin, aioli, lettuce and fries.
- Blue and Gold** - \$39.90
Speights battered blue cod with fries, salad and homemade tartare sauce.
- Jackfruit Burger** (Vegan) - \$20.50
BBQ pulled Jackfruit, apple slaw, fried onions served with fries.
- Crumbed Chicken Schnitzel** - \$27.90
House crumbed Chicken schnitzel served with fries and salad and your choice of either Plum or creamy mushroom sauce.
- Aged Ribeye Steak** (250g) - \$34.90
Served with your choice of fries or mashed potatoes (400g) - \$44.90
seasonal sauteed vegetables with Cafe de Paris herb butter & jus.
(Traces of seafood in butter for flavour)
- Ale House Chicken Parcel** - \$28.90
Marinated chicken parcels with bacon, apricot and brie, wrapped in pastry, topped with garlic mayo served with fries & salad.