


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

- Dinner Menu -

- To Start/Share -

Ale House Loaf

Plain or Garlic.

Half
Whole

Seafood Chowder

Creamy mussel prawn and daily white fish chowder with ciabatta.

Buffalo Wings (GF)

Fried chicken tossed in a buffalo sauce.

Baby Back Ribs

Maple bourbon baby back ribs.

Popcorn Prawns (GF,DF)

With bang bang mayo.

Tacos

Each

- *Cajun fish with Ale House slaw Mexican salsa, coriander and lime yoghurt*
- *Pulled pork with Ale House Slaw, cheese and Mexican salsa*
- *BBQ Pulled Jackfruit (Vegan) and Ale House slaw & Mexican salsa*

Parmesan Fries

Fries sprinkled with parmesan and served with tomato & aioli sauce.

Side
Bowl

Plain Fries

Served with tomato and aioli sauce.

Side
Bowl

Loaded Fries

Fries with tomato, aioli, mustard and fried frankfurter.

- Platters -

BBQ Platter (2 people)

Buffalo wings, BBQ ribs, pickles & fries.

Seafood Platter (2 people)

House smoked salmon, marinated mussels, popcorn prawns & ciabatta.

Ultimate Seafood Platter

House smoked salmon, calamari rings, battered fish bites, prawn cocktail, popcorn prawns marinated mussels with dips and ciabatta bread.

Malthouse Platter (2 people)

Selection of cured meats and cheese, fig jam, pickles, ciabatta & crackers.

- Sides -

Seasonal Vegetables

Potato Mash


Onion Rings

Side Salad

Egg (Fried or Soft Boiled)

Mushroom Sauce

Jus

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- Mains -

Brunch Bowl (GF, V)

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)

Sugar cured lamb, roasted pumpkin, beetroot, feta, vinaigrette.

Seafood Laksa (GF, DF)

Coconut and lemongrass broth, mussels, prawns, vermicelli noodles and Asian greens.

Asian Roasted Pork (DF)

Soy and chilli roasted pork with jasmine rice, fried shallots and Asian greens.

Crispy Skin Salmon (GF)

Roasted fennel, cherry tomatoes, potatoes, salad greens and hollandaise.

Braised Lamb Shoulder

12 hour braised lamb served with sautéed seasonal greens, pomme puree and jus.

Beef Burger

House made patties, bacon jam, swiss cheese, beer battered onion rings, gherkin, aioli, lettuce and fries.

Blue and Gold

Speights battered blue cod with fries, salad and homemade tartare sauce.

Jackfruit Burger (Vegan)

BBQ pulled Jackfruit, apple slaw, fried onions served with fries.

Crumbed Chicken Schnitzel

House crumbed Chicken schnitzel served with fries and salad and your choice of either Plum or creamy mushroom sauce.

Aged Ribeye Steak

(250g)

*Served with your choice of fries or mashed potatoes (400g) seasonal sauteed vegetables with Cafe de Paris herb butter & jus.
(Traces of seafood in butter for flavour)*

Ale House Chicken Parcel

Marinated chicken parcels with bacon, apricot and brie, wrapped in pastry, topped with garlic mayo served with fries & salad.