

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

Choose from the following

Lamb Entrée

Sugar Cured South Canterbury Lamb loin served rare with a salad garnish of roast pumpkin, sliced fennel, feta & a balsamic dressing

Seafood Chowder or Soup of the Day

Served with Ale House Bread

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

\$47.00 per person