

SEAFOOD

Seafood Chowder \$19.90

A rich and creamy chowder with an abundance of seafood served in a toasted farmhouse cob loaf.

Blue & Gold.....\$22.90

Local blue cod fillet deep fried in a lemon herb crumb, a crisp golden beer batter or pan fried in seasoned flour. Served with steak fries, chunky house made tartare and salad.

Three Chilli Squid \$17.90

Pan seared marinated chilli and lime squid, served with a sweet tangy citrus mango and chilli salsa with a fresh herb salad and spicy chilli mayo.

Salmon Salad.....\$19.90

House smoked Stewart Island salmon served on a bed of mesclun, crispy golden roast potatoes, olives, tomatoes, green beans and red onion salad; sprinkled with shaved parmesan topped with a poached egg and hollandaise.

Mussels.....\$19.90

Moule Frite: Steamed green lipped mussels served in a classic French style creamy herb, garlic and white wine sauce with shoestring fries and lightly toasted garlic bread.

or

McKenna Mussels: Steamed green lipped mussels served in a hearty bourbon broth with spicy chorizo and bacon lardons, tomato, onion and potatoes with lightly toasted garlic bread.

G.F & Vegan Options Available Upon Request

Please Speak to your Server regarding any Special Dietary Requirements you may have.



Restaurant & Courtyard Available for Private Functions.
Talk to the Manager for Details.

Phone 03 214 5333
Email info@speightsalehouseinv.co.nz
Website www.speightsalehouseinv.co.nz



The Speight's Ale House (Invercargill)
@SpeightsAleHouse

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ALL DAY
MENU

BRUNCH

Hotcakes \$17.90
A short stack of fluffy hotcakes served with your choice of either; caramelised banana and bacon drizzled with maple syrup or berry compote and cream.

Omelette \$17.90
A three-egg omelette with your choice of up to three fillings, served with a slice of toasted garlic bread. Choose from ham, cheese, tomato, bacon, salmon, spinach, mushroom or onion

Eggs Benedict.....\$17.90
Classic eggs benedict; sliced and lightly fried honey mustard glazed ham with two poached eggs, covered in rich velvety hollandaise, served on warm golden toasted split muffins. Replace glazed ham with either: house smoked salmon, bacon steaks or spinach sautéed in garlic butter.

Speights Breakfast \$22.90
Full English breakfast; two eggs cooked to your liking served on golden slices of toast with bacon, sausage, black pudding, Boston style beans, slow roasted tomato, sautéed mushrooms, house made hash browns and hollandaise.

CHICKEN

Honey Butter Fried Chicken \$22.90
Tender chicken pieces marinated in butter milk, coated in a spicy southern American mix and deep fried. Served with lashings of honey and thyme butter, house made cornbread and a charred corn cob.

Chicken Filo Parcels \$21.90
Pieces of succulent garlic and herb roasted chicken breast with bacon, sundried tomato and red onion folded through cream cheese and wrapped in filo pastry then baked till crisp and golden; served with fries and salad; topped with peach and mango chutney.

Chicken Caesar \$19.90
Slices of succulent butter milk marinated grilled chicken breast tossed with crispy bacon lardons, shaved parmesan, anchovies, garlic croutons and Caesar dressing resting on a bed of crisp cos lettuce and topped with soft boiled egg.

PORK

Manuka Smoked Ribs \$17.90
Half a rack of moist and tender pork ribs, coated in a creole BBQ rub then slow smoked with manuka, and glazed with spiced apple sauce; served with steak fries.

Pig Hunter Ribs \$17.90
Slow cooked pork ribs smothered in a rich hoisin and sesame sauce, stacked on steak fries.

Bangers and Creamy Mash \$17.90
Handmade pork sausages, served on creamy mash potato and peas; with a rich onion gravy and battered onion rings.

LAMB

Lamb Salad \$22.90
Tender pieces of lamb cooked medium rare with kumara, pumpkin, beetroot and baby carrots roasted in orange, rosemary and honey; with crisp roast potatoes, green beans, tomatoes and black pepper, red onion and marinated feta. Served on a bed of mesclun topped with yoghurt dressing, dukkha and balsamic glaze.

Lamb's Fry \$17.90
Seared slices of lamb's liver with fried onion and crisp bacon lardons, in a rich marsala sherry gravy. Served on creamy mash potatoes, with a hearty slice of garlic buttered toast.

BEEF

Brisket Sandwich.....\$17.90
200gms of tender American-style slow smoked brisket, with aged cheddar and branstion pickle between two slices of toasted garlic bread with steak fries.

Steak, Eggs, Chips.....\$19.90
200gms of prime steer porterhouse cooked to your liking, with two fried eggs, steak fries and your choice of sauce.
Peppercorn/Mushroom/Garlic Butter

Cheeseburger.....\$17.90
Classic cheese burger, 200gm beef pattie, with melted cheddar cheese, American mustard and pickles in a lightly toasted brioche bun served with steak fries.

VEGETABLES

Vegetable Salad \$17.90
Kumara, pumpkin and baby carrots roasted in orange, rosemary and honey; with crisp roast potatoes, green beans, tomato and black pepper, red onion, and marinated feta. Served on a bed of mesclun topped with yoghurt dressing, dukkha and balsamic glaze.

Thai Yellow Curry \$19.90
Kumara, green beans, capsicum and potatoes in a spicy Thai yellow coconut curry with steamed jasmine rice and mango chutney.
Add chicken or lamb \$25.90

THE SPEIGHT'S 

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