

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

## **GLUTEN FREE MENU**

### ENTREES

**Ale House Loaf 8.0**

Gluten Free bread, served warm with your choice of garlic or plain butter

**Soup Of The Day 13.9**

Chef's choice of the freshest local ingredients, served with garlic toast

**McKenna Mussels 17.9**

A half dozen southern green lipped mussels steamed open on a hearty bed of pork belly lardons, spicy chorizo, red onion, gourmet potatoes and tomatoes in a McKenna bourbon broth. Served with garlic toast

**Pig Hunters Ribs 18.0**

Slow cooked pork ribs stacked and smothered in a rich smoky chipotle sauce

**Grilled Lamb 17.9**

Tender lamb leg, grilled red onion and asparagus & capsicum, topped with salsa verde and garlic toast

**Chicken Diavolo 16.9**

Succulent chicken thigh fillets marinated in paprika, chilli and orange, then grilled and served on oven roasted kumara stack and finished with a fresh herb yoghurt

**Goat's Cheese With Hazel Nuts (V) 16.9**

Chevre cheese, warmed and layered with toasted hazelnuts in a maple balsamic glaze. Served on mesclun with garlic toast

## MAINS

Blue And Gold small 26.9 | large 31.9

Blue cod fillets pan fried, served on fries with a garden salad and mayonnaise

Deep South Salmon And Blue Cod 32.9

Stewart Island salmon and southern blue cod fillets, pan seared then oven baked, served on a red pepper and parmesan risotto with bacon wrapped asparagus, roast capsicum puree and hollandaise sauce

Seafood Bowl 30.9

Green lipped mussels, prawns, squid and blue cod steamed on a bed of gourmet potatoes and red onion and finished with a garlic and lemon madras cream and served with garlic toast

Chicken Crepes small 24.90 | large 28.9

Roast chicken, red onion, bacon and sun dried tomato folded through cream cheese, and wrapped in a crepe, topped with peach and mango chutney. Served on fries with a garden salad

Black Cherry Chicken 32.9

Succulent rolled chicken thigh wrapped in bacon and stuffed with cherries. Served with sautéed mushrooms on a bed of wild rice

Pig Hunters Ribs 37.9

Slow cooked pork ribs smothered in a rich smoky chipotle sauce, stacked on fries and served with a garden salad

Highlander Roast Pork 25.9

Succulent roast pork served with roasted potatoes, pumpkin and kumara, steamed carrots and peas, Gluten Free gravy, apple sauce and crackling

Pork Belly 33.9

Twice cooked pork belly stuffed with crystallised ginger, pear and sage and served on creamy mashed potato with pan roasted carrots, parsnips and asparagus and finished with a cider and five spice jus

The Roaring Stag 37.9

Juniper and rosemary rubbed venison leg, pan seared and oven baked to medium rare served on a baked kumara stack with a red wine poached pear, green beans, a parmesan crisp and a peppered port reduction

### Drunken Steak 36.9

300g Hereford ribeye cooked to your liking and served on a Portobello mushroom, roasted potatoes and wilted spinach. Finished with a Speight's Old Dark jus

### Surf & Turf 39.9

300g Hereford ribeye cooked to your liking and served resting on a baked potato gratin, topped with prawns in a creamy garlic sauce with a garden salad

### Shearer's Shank 27.9

A Southland lamb shank, slow cooked with calamine beans and fresh herbs. Includes a side of mash and gravy

### Munro Lamb 37.9

Lamb leg, pan seared, finished in the oven to medium rare. Served resting on swede and nutmeg mash with wilted greens, roasted tomato, baby beets, garlic, finished with a red wine jus

## SALADS

### Chicken Salad 25.5

Chicken breast strips served on a salad of mixed greens, crispy bacon, tomato, red onion and cucumber and topped with shaved parmesan, maple creole roasted cashews and a mandarin, mango and mint salsa

### Kumara, Date & Walnut (V) 25.5

Roasted kumara, dates and walnuts resting on a salad of mixed greens and topped with crumbled goat's cheese and fresh slices of pear. Finished with a maple and balsamic drizzle and avocado oil

### Smoked Salmon 25.5

Chilli and lime smoked salmon, cherry tomatoes, cucumber, guacamole, red onion and gourmet potatoes tossed with salad greens topped with a herbed yoghurt dressing

## PASTA

### Spinach, Mushroom & Blue Cheese Risotto (V) 25.9

Roast kumara, spinach and mushrooms in a creamy blue cheese risotto and topped with shaved parmesan and toasted pumpkin seeds

### Chicken, Bacon & Mushroom Carbonara 25.9

Our twist on the traditional with chicken, bacon, mushrooms and herb pesto tossed in a creamy white wine and garlic sauce and topped with parmesan. Served with fettuccine pasta and salad

### Chilli Smoked Mussel & Chorizo Arrabiata 25.9

Chilli smoked mussels and chorizo in a spicy tomato and caper sauce and topped with a Kalamata and lemon tapenade. Served with fettuccine pasta and salad

## BIG BARN BURGERS

### Vegetarian (V) 25.9

Grilled peppers, red onion, kumara and mushrooms on lettuce and tomato with hummus and chilli jam in a fresh toasted bun, served with fries

### Steak 25.9

150g flatiron steak, cooked to your liking, with salad greens, grated cheese, tomato, beetroot and a fried egg with mayonnaise and BBQ sauce in a fresh toasted bun, served with fries

### Chicken 25.9

Chicken thighs with salad greens, camembert cheese, tomato, streaky bacon, and guacamole, mayonnaise and plum sauce in a fresh toasted bun, served with fries

### Blue Cod 26.9

Pan fried blue cod with salad greens, tomato, red onion and beetroot with mayonnaise in a fresh toasted bun, served with fries

## DESSERTS

Orange and Almond Cake            12.50  
served with lime syrup and citrus mascarpone

Lemon & Lime Cheesecake        12.50  
served with vanilla icecream  
(takes 20 minutes recommended to order with mains)

Chocolate Mudcake                12.50  
served warm with chocolate icecream

Rhubarb & Apple Crumble        12.50  
served with vanilla icecream

Ice Cream Sundae                 12.50  
your choice of chocolate, caramel or strawberry sauce, served over chocolate  
and vanilla icecream