

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

BREWER'S NOTES

Speight's Brewery has always produced award winning, traditional ales & beers, using only the finest quality Southern ingredients & purest water. We take great care & pride in brewing our beers & are proud to present them here to you. Why not taste the whole family of Speight's beers! Purchase an Alehouse Tasting Tray, which will have a sample of each beer for you to try.



SPEIGHT'S GOLD MEDAL ALE

Beer Style	Draught Amber Ale
First Brewed	1876
Alcohol Level	4.0
Colour	21
Bitterness	14
Energy (kilojoules/100ml)	135
Calories (/100ml)	32

Flavour characteristics: Speight's is an ale with a hint of "grassy" undertones that add to its complexity. It has the full flavour of Speight's malt & hops.



SPEIGHT'S TRIPLE HOP PILSNER

Beer Style	Pilsner
First Brewed	2002
Alcohol Level	4.0
Colour	12
Bitterness	31
Energy (kj/100ml)	190
Calories (/100ml)	45

Flavour characteristics: The first thing that strikes you about the Triple Hop Pilsner is the light golden colour true to the pilsner style of beer. Being a pilsner it's a hop dominated brew, in this case we use the hop varieties; Cascades, Green Bullet & Nelson Sauvin. These give the initial hit of citrus fruit & fresh green hop character. It's the hop sharpness that gives a refreshingly crisp taste on the palate at first. Then the classic pilsner malt flavour kicks in to provide a light malty biscuit background, the slight bitterness of the hops.



SPEIGHT'S OLD DARK

Beer Style	English Porter
First Brewed	1991
Alcohol Level	4.0
Colour	90
Bitterness	23.5
Energy (kilojoules/100ml)	150
Calories (/100ml)	36

Flavour characteristics: This dark ale has roasted malt character with a hint of chocolate. The flavour has been balanced with extra hops & rounded out with just enough sweetness.



SPEIGHT'S DISTINCTION ALE

Beer Style	Traditional Dark Ale
First Brewed	1994
Alcohol Level	4.0
Colour	40
Bitterness	17
Energy (kj/100ml)	172
Calories (/100ml)	41

Flavour characteristics: This is a dark lager style beer. It sets itself apart from typical lagers through the subtle sweetness of slightly caramelised malts with relatively little hop bitterness or flavour from the Green Bullet & Pacific Jade hops. The darker speciality malts provide a more complex malty caramel flavour that gives this brew a well rounded character.



SPEIGHT'S CIDER

Beer Style	Cider
First Brewed	May 2011
Alcohol Level	4.6
Colour	7.9 EBC
Energy (kilojoules/100ml)	171.58
Calories (/100ml)	40.85

Flavour characteristics: Speight's brings you a well balanced, refreshing cider. The full bodied profile comes from the batch fermentation of juice sourced from 100% New Zealand grown apples, & is expertly coupled to a dry finish, which leaves you wanting more of this amber cider.



SPEIGHT'S SUMMIT LAGER

Beer Style	Lager
First Brewed	June 2008
Alcohol Level	4.0
Energy (kilojoules/100ml)	135
Calories (/100ml)	31

Flavour characteristics: Brewed with only natural ingredients, Speight's Summit Lager is a smooth flavoured lager free of artificial additives & preservatives. With the addition of the Pacific Hallertau hop variety added late in the brew. Speight's Summit Lager delivers a smooth, crisp & refreshing taste with less of the maltiness associated with Speight's Gold Medal Ale.



SPEIGHT'S PORTER

Beer Style	Porter
First Brewed	2002
Alcohol Level	5.0
Colour	155
Bitterness	27
Energy (kj/100ml)	181
Calories (/100ml)	43

Flavour characteristics: Speight's Porter is a red-black beer with a rich, robust palate & complex full aromas. A blend of crystal, caramalt, roasted wheat & chocolate malt combine to give a complex, smoky, mocha aroma & a rich coffee flavour which finishes on a subtle chocolate note.



SPEIGHT'S MID ALE

Beer Style	Ale
First Brewed	2014
Alcohol Level	2.5
Colour	26
Bitterness	12.5
Energy (kj/100ml)	98
Calories (/100ml)	23

Flavour characteristics: Speight's MID Ale is brewed using the specialty malts Crystal, Caramalt & Chocolate malt, enough to give the beer a smooth caramelised malty flavour & aroma. The sweetness provided by the malts is balanced by an addition of Pacific Jade & Green Bullet hops to the kettle boil to release their hoppy bitterness.



SPEIGHT'S EMPIRE IPA

Beer Style	India Pale Ale
First Brewed	2010
Alcohol Level	5.5
Colour	20
Bitterness	40
Energy (kj/100ml)	200
Calories (/100ml)	50

Flavour characteristics: Our brewers decided to bring back an old favourite. Speight's Empire is brewed with a generous addition of Kohatu hops to deliver spicy aromas & a clean bitterness.

ENTREES

Ale House Loaf

Half Loaf **8.0** | Whole Loaf **14.0**

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 toasted baguette

Seafood Chowder

18.9

An abundance of local seafood in a rich creamy chowder, served in a farmhouse cobb loaf

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 toasted garlic baguette

Pig Hunters Ribs

18.0

Slow cooked pork ribs stacked and smothered in a rich hoisin and sesame seed sauce

Manuka Smoked Ribs

18.0

Smoked pork ribs coated in a creole BBQ rub then slow smoked in house with manuka and glazed with spiced apple sauce

Grilled Lamb

17.9

Tender lamb leg served on wilted greens, grilled red onion and asparagus, topped with salsa verde and garlic baguette.

Chicken Diavolo

16.9

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

Creole and Lime Squid

16.9

Tender squid in a zesty creole and lime seasoning, flash fried and served with a tangy dipping sauce and a side salad

If you have any special dietary requirements (ie. Allergies) please tell your waiter

MAINS

Blue and Gold

small **26.9** | large **31.9**

Blue cod fillets coated in a Speight's Summit Ultra batter and cooked till golden. Served on fries with a garden salad and tartare sauce

Deep South Salmon and Blue Cod

32.9

Stewart Island salmon and a southern blue cod skewer, 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 spicy garlic and lemon madras cream and served with garlic toasted baguette

Portobello Wellington (V)

26.9

Portobello mushrooms stuffed with spinach, sundried tomatoes and hummus, then wrapped in flaky pastry and baked till golden. Served on an oven baked kumara stack with a garden salad and finished with a balsamic reduction

Chicken Parcels

small **24.90** | large **28.9**

Roast chicken, bacon red onion and sun dried tomato folded through cream cheese and wrapped in filo pastry. Baked until golden and crisp, 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 a chicken and cherry mousse.

Served with sautéed mushrooms on a bed of wild aromatic rice

Pig Hunters Ribs

37.9

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

Manuka Smoked Ribs

37.9

Moist and tender pork ribs, coated in a creole BBQ rub then slow smoked In house with manuka and glazed with spiced apple sauce; served with steak fries and salad

Highlander Roast Pork **25.9**

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

Pork Belly **33.9**

Twice cooked pork belly topped 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

Good Old Bangers And Mash **22.9**

Truck stop sized sausages served on creamy mashed potatoes with Freshly made onion gravy topped with crispy onion rings

The Roaring Stag **37.9**

Denver 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 red wine jus.

Drunken Steak **36.9**

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

Southernman Steak **36.9**

300 gram Hereford Ribeye steak cooked to your liking, served with mushroom duxelle, freshly made onion gravy, salsa verde and a side of creamy mash potato

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

Speights Shearers Shank **27.9**

Slow cooked lamb shank served with seasonal steamed vegetables 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 an orange kumara mash with wilted greens, roasted tomato, baby beets, garlic, finished with a red wine jus and blue cheese and walnut crumb

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SALADS

Chicken Salad	25.5

Crispy 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 feta 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 and crisp garlic croutons

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 fettuccine with chicken, bacon, mushrooms and herb pesto tossed in a creamy white wine and garlic sauce and topped with parmesan.

Chilli Smoked Mussel & Chorizo Arrabiata	25.9

Fettuccine with chilli smoked mussels and chorizo in a spicy tomato and caper sauce and topped with a Kalamata and lemon tapenade.

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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 garlic aioli and BBQ sauce in a fresh toasted bun, served with fries

Chicken

25.9

Crispy coated chicken thighs with salad greens, camembert cheese, tomato, streaky bacon, and guacamole, with garlic aioli and plum sauce in a fresh toasted bun, served with fries

Blue Cod

26.9

Beer batter fried blue cod with salad greens, tomato, red onion and beetroot with tartare sauce in a fresh toasted bun, served with fries

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PLATTERS TO SHARE

CHEESE PLATTER

42.0

A variety of cheeses served with fresh and dried fruits, pickled vegetables, dips, crackers and breads

MALTHOUSE PLATTER

48.0

A generous selection of seafood, meats, cheese, charred and pickled vegetables, fruit and dips served with crackers and an Ale House loaf

DEEP FRIED PLATTER

small (2-4 people) **31.9** | Large (4-6 people) **45.0**

Prawn twisters, fish bites, squid rings, chicken chippees, spring rolls and samosas with fries and a selection of dipping sauces

SIDES

Side Salad	6.5	Side Vegetables	6.5
Fries	4.5	Wedges	5.5
Beer Battered fries	5.5	Mashed Potatoes	4.0
Mash and Gravy	5.0	Beer Battered Onion rings	4.5
Mushrooms	4.0	Eggs x 2	4.0
Mushroom sauce	4.5	Creamy Garlic Sauce	4.5
Gravy	3.0	Sour Cream	2.0
Aioli / Tartare	2.0	Sweet Chilli/ BBQ sauce	1.5
Butter – Plain / Garlic	2.0		

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DESSERTS

Death by Mud Cake	12.5

Chocolate mud cake served warm with chocolate sauce, chocolate mousse, chocolate crumb and dutch chocolate ice cream

Banoffi & Baileys Split	12.5

A twist on the traditional Banana split, loaded with vanilla ice cream, Kahlua and Baileys toffee sauce, whipped cream and chocolate covered banana chips

Lemon Meringue Sundae	12.5

Layered vanilla ice cream, tangy lemon curd and meringue pieces topped with whipped cream

Farm House Cheesecake	12.5

Baked raspberry and white chocolate cheesecake served with Chantilly cream and couli

Cromwell Crumble	12.5

Apple and mixed berry crumble served with vanilla anglaise and vanilla ice cream

Crème Brulee	12.5

Saffron infused crème brulee, served with an apple and rhubarb compote

Orange & Almond Cake	12.5

Orange and almond cake served with a lime syrup and citrus marscapone

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