

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	14.9
Chef's choice of the freshest local ingredients, served with toasted baguette	
Seafood Chowder	21.9
An abundance of local seafood in a rich creamy chowder, served in a farmhouse cobb loaf	
Moule Mariniere	17.9
A half dozen steamed southern green lipped mussels in a classic French style creamy herb, garlic and white wine sauce. Served with toasted garlic baguette	
Pig Hunters Ribs	18.9
Slow cooked pork ribs stacked and smothered in a rich hoisin and sesame seed sauce	
Creole and Lime Squid	17.9
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 **29.9** | large **43.9**

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

Bourbon and Bacon Mussels

33.9

A dozen southern green lipped mussels steamed open on a bed of pork belly lardons, bacon, red onion, gourmet potatoes and tomatoes in a bourbon broth. Served with toasted garlic baguette

Oven Baked Salmon

37.9

Salmon, pan seared then oven baked, served with parmesan and rosemary roasted potato, broccolini, roasted tomato and lemon and fennel compound butter.

Seafood Bowl

41.9

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, served with garlic toasted baguette. (Optional without madras)

Chicken Parcels

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

Roast chicken, bacon red onion, thyme and sun dried tomato folded through cream cheese and wrapped in filo pastry. Baked until golden and crisp, topped with mango chutney, Served on fries with a garden salad

Pig Hunters Ribs

38.9

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

Chicken Diavolo

30.9

Succulent chicken topped with a spiced capsicum sauce, served on a bed of couscous, mesclun, roasted kumara and finished with a fresh herb yoghurt

Highlander Roast Pork

27.9

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

Pork Belly

35.9

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	24.9
Gourmet sausages served on creamy mashed potatoes with peas, freshly made onion gravy topped with crispy onion rings	
The Roaring Stag	39.9
Denver venison leg, pan seared and oven baked to medium rare served on a potato gratin with broccolini, beetroot couli and red onion tartlets. Finished with a red wine jus.	
Drunken Steak	42.9
300g Hereford ribeye cooked to your liking and served on a Portobello duxelle filled pastry, roasted potatoes and wilted spinach with a Speight's Old Dark jus	
Southern man Steak	42.9
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	
Steak Eggs and Chips	38.9
300 gram Hereford Ribeye steak cooked to your liking, with 2 fried eggs and fries. Served with garlic butter.	
Surf & Turf	44.9
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	38.9
Slow cooked lamb shank served with seasonal steamed vegetables, mash and Speights in house gravy	

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SALADS

Chicken Salad 25.5

Crispy chicken strips served on a salad of mixed greens, crispy bacon, tomato, red onion, cucumber and carrot. 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 vinaigrette.

Smoked Salmon 25.5

In house smoked salmon, tomatoes, cucumber, carrot, red onion and parmentier potatoes tossed with salad greens topped with a herbed yoghurt dressing, parmesan cheese, vinaigrette and crisp garlic croutons.

PASTA

Spinach, Mushroom & Blue Cheese Risotto (V) 26.9

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

Chicken, Bacon & Mushroom Carbonara 26.9

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

Midnight Pasta 34.9

Chefs specialty pasta creation. Fettuccine with a medley of pork lardons, prawns, bacon, peas, corn, red onion, olives and sun dried tomatoes seasoned with lemon zest, parmesan and chilli flakes.

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BIG BARN BURGERS

Vegetarian (V)	25.9
Grilled asparagus, red onion, kumara and mushrooms on lettuce and tomato with aioli and chilli jam in a fresh toasted bun, served with fries	
Steak Burger	28.9
150g flatiron steak, cooked to your liking, with salad greens, cheese, tomato, beetroot and a fried egg with garlic aioli and BBQ sauce in a fresh toasted bun, served with fries	
Chicken Burger	28.9
Crispy coated chicken with salad greens, cheese, tomato, streaky and bacon, with garlic aioli and plum sauce in a fresh toasted bun, served with fries	
Blue Cod Burger	29.9
Beer batter fried blue cod with salad greens, tomato, red onion and beetroot with tartare sauce in a fresh toasted bun, served with fries	
Cheese Burger	25.9
Homemade Beef patty, with salad greens, cheese, tomato, beetroot with garlic aioli and BBQ sauce in a fresh toasted bun, served with fries. Add Bacon for \$4	

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PLATTERS TO SHARE

DEEP FRIED PLATTER small (2-4 people) 36 | Large (4-6 people) 48.0

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

SPEIGHTS MIXED PLATTER 40.0

Garlic Prawns, Fried Squid, Sticky Pork Skewers,
Served with assorted dipping sauces.

SIDES

Side Salad	6.5	Side Vegetables	6.5
Fries	4.5	Wedges	5.5
Beer Battered fries	6.5	Mashed Potatoes	4.0
Mash and Gravy	5.0	Beer Battered Onion rings	4.5
Mushrooms	6.5	Eggs x 2	4.0
Mushroom sauce	4.5	Creamy Garlic Sauce	7.0
Gravy	4.0	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 **14.0**

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

Farm House Cheesecake **14.0**

House made cheesecake served with chantilly cream, Ask your server for Todays Cheesecake

Cromwell Crumble **14.0**

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

Crème Brulee **14.0**

Classic crème brulee, served with an apple and Mixed berry compote & biscotti

Black Forest Mousse **14.0**

Decadent layered dessert, cherry and pear compote with a velvety chocolate mousse topped with a Kahlua caramel sauce and shaved chocolate.

Sticky Date Pudding **14.0**

Warm Sticky Date Pudding. Served with Vanilla Ice cream and Caramel Sauce.

Ice Cream Sundae **10.0**

Vanilla Ice Cream. Served with your choice of Chocolate, Caramel, Strawberry or Passionfruit sauce.

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