

Speights Ale House Hamilton – Full Summer Menu

STARTERS

Speights Ale Loaf \$10.90

Freshly baked Speight's Ale loaf. Hot and delicious-served with homemade dips.

Akaroa's Garlic Bread \$6.90

Fresh baked baguette smothered in garlic butter.

West Coast Big Uns \$7.90

Big chips with tomato sauce

Spicy Potato Wedges \$13.80

Topped with bacon & cheese, served with sour cream and sweet chilli sauce.

Kumara Chips \$11.90

Sweet kumara chips with roasted garlic aioli.

Malt house platter \$37.80

Smokey sausage, Buffalo wings, Drunken Beef Kebabs and Arran's sore ribs. Served with southern 'slaw, kumara chips, garlic bread and dipping sauces.

Moana platter \$39.80

Crispy Greek calamari, prawn twisters, shrimp cocktail, mussels, rock oysters, smoked fish pate, garlic bread and dips.

Ploughmans platter \$30.90

Ham, Smokey sausage, salami, Brie, Cheddar, gherkin, pickled onions, fresh tomato and seasonal fruit. Served with bread, crackers and a selection of dips.

Kawhia Chowder \$14.90

A local favorite. Seafood bound in a beautiful creamy fish stock, delicately flavored with fresh herbs. Served with toasted sour dough.

Shrimp Cocktail \$15.90

Shrimps bound in a creamy cocktail sauce, served with fresh melon compote and cos lettuce.

Crispy crumbed camembert \$15.90

An oldie but a goodie! Crispy Kaimai camembert with a gooey centre, spiced plum chutney and rosemary apple jelly

Pork belly \$15.90

Rubbed in five spice and slow cooked for 10 hours. Served on creamy potato with sweet pickled cabbage, apple syrup and peanuts.

Scallops wrapped in bacon \$17.80

Juicy scallops wrapped in bacon, a tangy tequila and lime glaze and finish with a summer salad.

Buffalo Wings with dipping sauce \$14.50

Wickedly HOT chicken wings with smoked hickory BBQ sauce and Roasted garlic Aioli. Don't forget a Summit to wash them down.

Oysters au natural 6@\$16.80 or 12@\$29.90

6 or 12 with lemons, rock salt and balsamic vinegar.

LIGHT MEALS AND SALADS

Chicken Parcels sgl \$21.50 or dbl \$26.90

Persian spiced chicken with apricot and cream cheese, wrapped in filo and baked till golden. Served with crispy potatoes, salad greens, roasted almonds and spiced plum chutney.

Mussel Pots \$16.80

Green lip mussels drowned in white wine, garlic, coriander and sweet chilli. With grilled sour dough to mop it up.

Col the Greek sml \$16.90 or lge \$23.50

Tender marinated calamari rings, cooked until crispy, served with roasted garlic aioli and a Greek salad.

The 'Townie' vegetable salad \$19.80

Dukkah roasted vegetables with cannellini beans, Kalamata olives, feta and salad greens. Garlic pita bread and a lemon tahini yoghurt dressing.

The 'Hot chick' salad \$19.90

Sweet chilli chicken, avocado, brie and a fresh summer salad. Roasted garlic aioli and crispy noodles.

Traverse Salad \$18.90

Cos lettuce, crispy bacon, croutons and parmesan, with anchovies a poached egg and Speights Caesar dressing. **Add Chicken \$4.**

Add Seafood \$6.

'Lamb Hill' Salad \$20.90

Marinated lamb rump, red onion, grilled capsicum, sundried tomato, marinated mushrooms, grapes, feta and pine nuts. Salad greens, balsamic reduction and roast garlic aioli.

Blue bull salad \$19.90

Prime steer pieces with marinated mushrooms, slow roasted tomato, capsicum, red onions, blue cheese and salad greens with a tarragon mustard dressing.

SOTHERN COMFORTS

Blue 'n' Gold \$26.50

Great southern Blue Cod, golden fried in Speight's beer batter, served with fresh garden salad and fries.

Lamb Shanks sgl \$23.50 or dbl \$30.50

Tender and delicious shank of lamb, oven roasted with garlic and rosemary, topped with ale house gravy and mint glaze. Served on potato mash with fresh garden salad or seasonal vegetables.

Arran's Sore Ribs \$28.90

Slow roasted pork spare ribs, smothered in a secret Speight's Old Dark and orange inspired BBQ sauce and served with crispy potatoes and garden salad. Prepare to get messy with this one.

Speights * Pie \$18.50**

Ask your wait staff for today's delicious, meaty masterpiece! Served with golden fries and garden salad.

Porter sausage \$19.90

Raglan butcher sausage with Mangakino mash potato, rich Speights gravy, caramelized onion and toasted sough dough.

"Gran Ma's" lambs fry and bacon \$19.60

Tender lambs liver sautéed with Smokey bacon and caramelized onion in a rich Speights gravy. Served on creamy mash potato with toasted sour dough.

Serious Burgers \$20.50

All burgers served with golden fries.

200g beef patty with bacon, cheddar, caramelized onion and egg. Served on a monster bun with lettuce, tomato, BBQ sauce and beetroot chutney.

Cajun and buttermilk marinated chicken fillets with brie, bacon, caramelized onion and avocado. Served on a monster bun with lettuce, tomato, plum sauce and roast garlic aioli.

Battered blue cod, a fried egg, red onion and pickles. Served on a monster bun with lettuce, tomato tartare sauce and green tomato chutney.

MAINS

Duck confit \$32.90

Crispy seared confit of duck, potato gratin, minted pea whip, and a chorizo, feta, orange and avocado salad.

Salmon fillet \$29.90

On a smoked salmon Kedgeree cake with seasonal greens, blistered tomato, a grilled corn salsa, avocado and roquette.

Eye fillet \$33.90

Prime eye fillet char grilled to your liking. Served with potato gratin, garlic roasted mushroom and warm vegetable medley. Port jus and a horseradish crème.

The Scotchman \$32.50

Angus scotch char grilled to your liking, garlic roasted potatoes, summer salad and a trio of sweet chilli prawns. Port wine jus and aioli.

Drunken Steak \$27.50

BIG 300g of prime steer sirloin, marinated in old dark beer and slapped on the grill! Cooked your way and served with golden fries, fresh salad greens and a choice of toppings. Garlic, mushroom or peppercorn sauce.

Cherry Chicken \$29.90

Chicken breast pocketed with cream cheese, rosemary and pine nuts. Wrapped in Smokey bacon and served on honeyed kumara whip with fresh garden salad and a balsamic black cherry jus.

Pork sirloin 200g \$23.80 400g \$29.90

200g or a whoppin' 400g of tasty dry rubbed pork, barbequed to perfection and stacked on garlic roasted potatoes. Served with crispy crackle and a garden salad. Topped with a Smokey stout chutney and rich Speights gravy.

The "Greenslade" Vege Patch \$26.50

Spiced vegetables and cottage cheese wrapped in filo and baked till golden. Accompanied with a flavor filled dahl, garden salad, chutney and riata.

The Roaring Stag \$33.90

Premium Venison Denver Leg cooked medium rare, kumara croquette, blue cheese, beans, almonds and slow roasted plum.

Catch of the Day \$29.90

See your wait team for today's fresh fish special.

Pasta of the Day \$23.80

See your wait team for today's special, served with a garden salad.

Side Dishes

Egg

Mushrooms

Onions

Toast

Side salad

Garden salad

Vegetables

Crispy potatoes

Wedges

Fries

Kumara chips

Sauces all \$1

Aioli

Sweet chilli

Sour cream

Plum

KID'S MENU

All come with a Half pint sundae for only \$15.50

For Kids 12 years and under only

“Shark & Taties”

Fish & Chips- Lightly battered Southland Blue Cod served on golden fries and fresh salad.

Southern Kids Picnic Platter

A healthy array of picnic goodies, ham, cheese, fruit, bread and vege sticks.

“Headless Chook”

Crumbed chicken Schnitzel served with golden fries and garden salad.

“Big Boys & Girls” Hotdog & Chips

Mini battered hotdogs served with golden fries and fresh salad.

Kids “Cabbie”

Bacon and mushrooms bound in a creamy garlic sauce with pasta and fresh salad.

The “Junior Burger”

Beef burger patty with cheese, tomato, lettuce and BBQ sauce, served with golden fries.

“Wee Mans” Steak

Prime sirloin, served with golden fries and fresh salad.

“Little Kuni Kuni” ribs

BBQ ribs with golden fries and garden salad...prepare to get messy!

DESSERT all \$11.90

Cromwell Apricot cheesecake

Cromwell Apricots and a hint of mixed spice make for a delicious cheesecake. Served with seasonal fruit, berry couli and Chantilly cream.

Goopy chocolate cake

Served with hot chocolate sauce, vanilla bean ice cream, chantilly cream and wild berry compote.

Gourmet Ice plate

Speights old dark, vanilla bean and forest berry ice's served with sweet treats.

Crème brulee

Butterscotch and baileys brulee, with a gingered pear compote and almond shortbread.

Apple tart tatin

Caramelized apple tart on a sweet crust pastry, served with vanilla bean ice cream, whipped cream and apple syrup.

Cambridge crumble

Apple and Rhubarb topped with a golden oat and coconut crumble. Served with custard and vanilla ice cream.

Chocolate plate

Rich chocolate mousse, white chocolate and raspberry brownie with chocolate dipped strawberry, vanilla bean ice cream and whipped cream.

“Distinction” Cheese Board 2-3 people \$22.90 4-6 people \$36.90

An assortment of fine cheeses and seasonal fruit served with crackers and spreads.