



To share on arrival

Speight's Ale Loaf

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

Mains

A choice of one of the following:

Small Chicken Parcel

Marinated chicken breast, bacon, apricots and cream cheese, wrapped in golden filo pastry, topped with plum sauce and toasted almond shavings.
Served with salad greens and crispy potatoes.

Col The Greek Calamari

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

The 'Townie' Vegetable Salad ✓

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

The 'Serious' Beef Burger

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

The 'Hot Chick' Salad ✓

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

✓ Can be made gluten free





\$40 Set Menu



To start

Akaroa's Garlic Bread

Fresh baked baguette smothered in garlic butter.

Mains

A choice of one of the following:

Blue 'n' Gold

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

Drunken Steak

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 and garlic butter.

The 'Townie' vegetable salad ✓

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

Lamb Shank

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

Desserts

A choice of one of the following:

Chef's cheesecake

Ask your wait team for today's creation. 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.

✓ Can be made gluten free





\$45 Set Menu



To Start

Speight's Ale Loaf

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

Mains

A choice of one of the following:

Drunken Steak

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 and garlic butter.

Lamb Rump ✓

Cooked medium with choritzo sausage, potato gratin, Mediterranean veges and feta.

"Coal Face" Cherry Chicken ✓

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.

Salmon fillet ✓

Aoraki salmon fillet, rice pilaf and steamed greens served with tomato Puntanesca sauce and lemon crème.

Vegetarian Cannelloni

Spinach and ricotta cannelloni, tomato ragu and garden salad.

Desserts

A choice of one of the following:

Chef's cheesecake

Ask your wait team for today's creation. 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.

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\$50 Set Menu



To share on arrival

Akaroa's Garlic Bread

Fresh baked baguette smothered in garlic butter.

Ploughmans platter

Smoked sausage, salami, cheese and Mediterranean nibbles.

Mains

A choice of one of the following:

Pork Sirloin ✓

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.

Eye Fillet ✓

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.

"Coal Face" Cherry Chicken ✓

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.

Salmon fillet ✓

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

Vegetarian Cannelloni

Spinach and ricotta cannelloni, tomato ragu and garden salad.

Desserts

Chef's cheesecake

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Goopy chocolate cake ✓

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