

## SPEIGHT'S RANGE

Speight's Brewery has always produced award winning, traditional ales and beers, using only the finest quality Southern ingredients and purest water.

We take great care and pride in brewing our beers and are proud to present them here to you.

Why not taste the whole family of Speight's beers!

Purchase an Ale House Tasting Tray, which will have a sample of each beer for you to try.



# THE SPEIGHT'S \*\*\* ALE HOUSE

— GENEROUS TO A FAULT —  
GREYMOUTH



### Speights Ale House Greymouth

30 Mawhera Quay  
Greymouth, New Zealand

@SpeightsAleHouseGreymouth

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[www.speightsgreymouth.co.nz](http://www.speightsgreymouth.co.nz)

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WEBSITE  
[www.speightsgreymouth.co.nz](http://www.speightsgreymouth.co.nz)

FIND US ON FACEBOOK  
@SpeightsAleHouseGreymouth

THE SPEIGHT'S \*\*\*  
**ALE HOUSE**  
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## SOMETHING TO START

### Garlic bread

Grilled Turkish loaf topped with garlic butter and melted mozzarella cheese.

\$14

### Soup of the Day

Prepared daily by our chefs  
- ask us about today's flavour.

\$13

### Seafood Chowder

Served with crusty bread.

\$16

### Kumara Chips

Served with sour cream and  
sweet chilli sauce.

\$13.50

### Salt & Pepper Squid

On a fresh Greek salad with a  
sweet chilli & lime vinaigrette.

\$19

### Marlborough Green Lipped Mussels

Cooked in a coconut cream and chilli  
reduction served with crusty bread.

*Entrée* \$18

*Light meal* \$24

### Thai Fishcakes

Served with coconut jasmine rice  
and a chilli & lime dipping sauce.

\$18

### Coast Fried Chicken

Fried pieces of spiced chicken thigh with  
a sweet chilli & coriander dipping sauce.

\$20

## LIGHT MEALS

### Open Steak Sandwich

Grilled rump steak on toasted focaccia bread spread  
with a sticky onion marmalade and filled with  
Swiss cheese, crisp local lettuce, and fresh tomato,  
drizzled with house-made dijonnaise.

\$20

### Gourmet Chicken Burger

Chargrilled chicken breast on a lightly toasted ciabatta  
bun filled with creamy brie, fresh red onion,  
crisp lettuce, and apricot chutney

\$20

### Apricot & Chicken Filo Parcels

Apricot and chicken bound in crème cheese and  
wrapped in a crisp filo pastry, served with fresh  
salad greens and peach chutney.

\$20

### Blackball Salami Company Beef Sausage

Served on roasted garlic mash with  
steamed peas and a caramelized onion  
and wholegrain mustard demi-glace.

\$22

### Crispy Canterbury Pork Belly

Tender slow cooked pork belly on a  
creamy kumara whip, topped with a rich jus  
and a sticky tomato & chilli jam.

\$24

### Loaded Wedges

Our famous spiced wedges topped with melted cheese,  
bacon, sweet chilli sauce and sour cream.

*Ideal for 2 people* \$18



## SPEIGHT'S ALL DAY FAVOURITES

### Ribeye Steak

300g aged beef ribeye cooked to your liking  
and served with seasoned golden fries,  
and salad or seasonal veg, and topped with  
creamy mushroom sauce or garlic butter.

\$35

### Blue & Gold

Fresh Foveaux Strait blue cod in a crispy  
beer batter served with seasoned golden fries  
and a fresh garden salad.

\$34

### Pasta of the Day

Changing pasta dish created daily by the kitchen team  
- ask us about today's special dish.

### Creamy Mushroom Risotto

Rich and creamy risotto loaded with button and  
field mushrooms, drizzled with truffle oil,  
and topped off with shaved parmesan cheese.

\$32

### Pie of the Day

Created daily by our kitchen team  
- ask us about today's filling.

## SALADS

### Classic Caesar

Fresh mixed lettuce, our special Caesar dressing,  
bacon, parmesan cheese, and croutons, all topped with  
a poached egg. Ask for anchovies to be added.

Plain Caesar \$19.00

Chicken \$24.00

### Superfood Salad

Seasonal roast vegetables, broccoli, baby spinach,  
mesclun leaves, quinoa, pumpkin seeds, nuts, and  
cherry tomatoes drizzled with white balsamic vinegar  
and extra virgin olive oil.

\$23