

LUNCH

ENTRÉE

ALE HOUSE LOAF

Locally baked SPEIGHT'S loaf- garlic or plain

SOUP OF THE DAY

Chef's choice of fresh home-made soup.

Served with bread

SEAFOOD CHOWDER **GF**

Seafood bound in a beautiful creamy fish stock , flavoured with fresh herbs.

Served with bread

MAIN

BLUE 'N' GOLD

Southern Blue Cod, lightly golden fried in SPEIGHT'S beer batter.

Served on a bed of fresh salad and fries

MUSTERER'S OPEN SANDWICH

Marinated chicken with lettuce, tomato and cheese, served with garlic aioli and sweet tomato relish

OR *Sirloin steak with caramelised onions, tomato, lettuce, beetroot and herb mayonnaise*

OR *Roasted pumpkin with lettuce, tomato, feta, black olives, garlic aioli and sweet tomato relish **V***

All served on a foccacia bread with fries

VEGETARIAN FILO PARCELS **V**

Spinach, cream cheese, pine nuts and peppers wrapped in golden filo pastry, topped with basil pesto.

Served on a bed of salad greens and crispy potatoes

SHEARER'S SHANK **GF(except gravy)**

Tender and delicious, oven-roasted with Central Otago thyme and garlic, topped with Ale House gravy and mint glaze

Served on potato mash with a medley of Otago vegetables or with fresh salad

DRUNKEN STEAK **GF(Not sauces)**

*Prime Otago rump steak, cooked to your liking, served with golden fries and fresh garden salad. Accompanied by your choice of topping: * Creamy mushroom sauce *Roasted garlic *Peppercorn sauce *Ale House gravy*

PORK RIBS **GF**

Pork ribs with our own marinade, served with golden fries and fresh garden salad.

Speight's Tour Centre

200 Rattray Street, PO Box 231, Dunedin, New Zealand *Phone (03)477-7697 *Fax (03) 477-7697

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LUNCH

MAIN

BLUE 'N' GOLD

*Southern Blue Cod, lightly golden fried in SPEIGHT'S beer batter.
Served on a bed of fresh salad and fries*

MUSTERER'S OPEN SANDWICH

*Marinated chicken with lettuce, tomato and cheese, served with garlic aioli and sweet tomato relish
OR Sirloin steak with caramelised onions, tomato, lettuce, beetroot and herb mayonnaise
OR Roasted pumpkin with lettuce, tomato, feta, black olives, garlic aioli and sweet tomato relish v
All served on a foccacia slab with fries*

VEGETARIAN FILO PARCELS v

*Spinach, cream cheese, pine nuts and peppers wrapped in golden filo pastry, topped with basil pesto.
Served on a bed of salad greens and crispy potatoes*

SHEARER'S SHANK GF(except gravy)

*Tender and delicious, oven-roasted with Central Otago thyme and garlic, topped with Ale House gravy and
mint glaze
Served on potato mash with a medley of Otago vegetables or with fresh salad*

DRUNKEN STEAK GF(Not sauces)

*Prime Otago rump steak, cooked to your liking, served with golden fries and fresh garden salad.
Accompanied by your choice of topping: *Creamy mushroom sauce *Roasted garlic *Peppercorn sauce
Ale House gravy

PORK RIBS GF

Pork ribs with our own marinade, served with golden fries and fresh garden salad.

DESSERT

BERRY MERINGUE MOUNTAIN GF

Layered berries, ice-cream, meringue and cream, topped with golden praline

CHOCOLATE MUDCAKE

Rich, moist chocolate cake, served hot with chocolate sauce, ice-cream and cream

CHEESECAKE

Chef's choice of homemade cheesecake