

# **'FROM FARM TO FORK'**

*Food with honesty, from sources of integrity*

*Grown, harvested and procured by passionate people. Telling the stories of our southern region, the changing seasons, the people who work the land, the sea and the bounty it provides. Our role as chefs is to tell these stories; we are the link between mother nature and the diner.*

*We hunt..... we gather..... we grow..... we cook, this is the story we wish to share.*

## **STARTERS**

**V-Vegetarian    GF-Gluten Free**

Oven baked mini garlic French stick	\$5.50
Seasonal soup of the day using the freshest local produce to inspire a daily preparation, served with crispy ciabatta bread <i>(GF on request)</i>	\$9.80
South seas chowder with tender morsels of seafood bound in a thick creamy soup, served with crispy ciabatta bread	\$14.50
Emberz shared starter – box baked camembert, honeycomb, rosemary and garlic, toasted ciabatta bread, cumberland sauce <i>(GF on request)</i>	\$35.00
Calamari and roma tomato salad with fennel and snow pea feathers <i>GF</i>	\$15.50
Duck breast with truffled peas, Emberz cured bacon and lettuce <i>GF</i>	\$16.00
Gin cured salmon and cucumber tartare, roasted lemon and tonic purée, crisp poached egg	\$16.00
Sizzling garlic prawn pot, cooked in butter and olive oil with a touch of chili, served with grilled ciabatta bread <i>GF</i>	\$17.50
Mixed heritage beetroot with whipped goat's cheese and quinoa crisps <i>V GF</i>	\$14.50
Lamb croquette, confit belly, nasturtiums, beer and honey mustard	\$14.50
Beef carpaccio, sticky walnuts, gorgonzola, rocket and basil oil <i>GF</i>	\$15.50

# MAINS

**V-Vegetarian**    **GF-Gluten Free**

Butter poached chicken breast, charred leek, sweet pumpkin velouté, vadouvan granola and orange poached carrot ribbons <i>served with vegetables on side</i>	\$23.50
Sous vide pure south lamb rump, catlins honey beetroot, baby turnips, toasted farro and sauce navarin	\$27.00
Ham hock cooked in wasp honey pilsner, potato mash, root vegetables and onion gravy	\$27.00
Homemade duck pastrami and herbed potato hash, baked beetroot, english spinach, cauliflower purée with black berry and port wine sauce <i>GF served with vegetables on side</i>	\$30.00
Roast of the day accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings <i>GF</i>	\$25.50
Stuffed cabbage, filled with cannellini beans, mixed herbs and spiced pumpkin, neapolitana sauce <i>V GF</i> <i>served with vegetables on side</i>	\$18.50
Sous vide Hereford prime tenderloin 200g, beetroot and beef cheek ravioli, goats cheese, cabernet reduction, beef jus <i>served with vegetables on side</i>	\$38.00

## OFF THE CHAR GRILL

**Hereford prime beef dry aged for 30 days**

Hereford prime tenderloin 200g, braised short rib, wild mushrooms, pancetta and potato parmesan cream <i>GF</i> <i>served with vegetables on side</i>	\$38.50
Hereford prime scotch fillet 250g, spelt, beer and broad bean risotto, salt beef pasty, horseradish hollandaise <i>served with vegetables on side</i>	\$34.00
Hereford prime striploin 300g, salsa verde, sautéed courgette, dripping chips <i>served with vegetables on side</i>	\$34.00
Pure south lamb loin, lamb belly bacon, smoked eggplant caviar, black garlic, sun flower seed yoghurt and onion textures <i>GF</i>	\$30.50
Fare game venison denver leg, red wine poached pear, caramelised pumpkin galette, celeriac puree and truffle jus <i>GF</i> <i>served with vegetables on side</i>	\$34.00

## FROM THE SEA

**V-Vegetarian**    **GF-Gluten Free**

Tempura battered <b>or</b> pan fried blue cod fillets, served with fries, garden salad and homemade tartare sauce	\$28.00
Pan fried fillet of blue cod, crab meat croquette & otago peninsula littleneck clams cooked with pinot gris & fresh herbs all laced with a light lemon emulsion <i>served with vegetables on side</i>	\$27.50
Sizzling garlic prawn pot, cooked in butter and olive oil with a touch of chili, served with fries, garden salad and grilled ciabatta bread <i>GF</i>	\$28.00
Stewart island salmon marinated in Nally's apple cider with prosciutto, mixed beans and terra sancta hollandaise <i>GF</i> <i>served with vegetables on side</i>	\$29.50
Smoked southern monkfish with bouillabaisse sauce, pureed potato and green olive tapenade <i>GF</i> <i>served with vegetables on side</i>	\$28.00

## SIDES

*All sides Gluten Free*

Roasted seasonal root vegetables with black garlic and rosemary	\$5.00
Steamed seasonal vegetables	\$6.00
Potato mash	\$5.00
Seasonal garden salad with vinaigrette	\$5.00
Dripping chips	\$6.00
Bowl of fries	\$5.00

## **'FROM FARM TO FORK'**

Our 'farm to fork' ethos allows us to have a better understanding of what we eat, where our food comes from and the ethics of farming and sustainability. By using local suppliers/farmers we are supplying local business with the freshest produce, we will be able to give the business clients a connection to the region, land, farmers, and suppliers. As chefs we can bridge the link between mother nature and the diner.

### **ALLIANCE PURE SOUTH LAMB**



Farmed locally in one of the world's most untouched environments, Pure South lamb is tender, lean, and thoroughly divine. Grass-fed, raised free-range and enriched with vital nutrients, it's the healthiest, most flavourful lamb you'll ever taste.

### **HEREFORD PRIME BEEF**



Hereford is unrivalled for quality, juiciness, taste and tenderness. It is hormone free and sourced from locally farmed, grass-fed, traceable cattle. The beef is handpicked and assessed to ensure strict quality criteria is met to provide consumers with an exemplary dining experience that showcases flavour, tenderness and succulence. The beef is 'dry aged' for up to 31 days in a humidity controlled cool room.

### **URWIN – WILD CATCH**



Established in 1889, Urwin & Co Ltd is a privately owner-operated wholesale seafood company based in Bluff. The company owns fish quota primarily in the Southland region, an area known for pristine, cooler waters. The catch is harvested using environmentally sustainable practices, and processed in Bluff.

### **FARE GAME**



Callum Hughs has a small dedicated team of professional hunters situated in Southland and Central Otago. This owner-operated supplier of top quality free-range meat makes use of chilled transport and a purpose built export standard processing facility.

### **ASCOT PARK HOTEL HORTICULTUREAL TEAM**

Head gardener Shane McNaught and his team lovingly grow and supply the Ascot with organically grown vegetables and salad items all year round.