

# Starters

<b>Garlic Bread</b>	10
Crispy baked baguette topped with a zesty garlic herb butter. <b>V</b>	
<b>South Seas Chowder</b>	20
Tender morsels of seafood bound in a creamy chowder and topped with popped capers, alongside toasted ciabatta. <b>GF</b>	
<b>Tiger Prawns</b>	22
Pan seared marinated tiger prawn cutlets served on a smoked cauliflower puree, crispy chorizo and mandarin texture garnish. <b>GF</b>	
<b>Pork Rillettes</b>	19
French styled slow cooked pork with fig and pear chutney and cornichon crème. Served with sour dough.	
<b>Arancini</b>	22
Sun blushed tomato risotto with a mozzarella centre, served with a balsamic glazed tomato and red onion salad <b>V</b>	
<b>Salt and Pepper Calamari</b>	20
Calamari dusted in a salt and pepper coating, ready for dipping in capsicum coulis and lemon aioli. <b>DF,GF</b>	
<b>Smoked Salmon Mousse</b>	22
Creamy smoked salmon mousse with ciabatta crisps and caper crème fraiche.	

# Light Meals

<b>Thai Beef Salad</b>	26
Strips of grilled beef fillet combined with heirloom tomatoes, house pickled cucumber, fried shallots and salad greens. Topped with toasted peanuts. <b>DF,GF</b>	
<b>Roast Beetroot Salad</b>	25
Balsamic caramelised beetroot, pear and goats cheese, tossed on salad greens finished with a sprinkling of toasted pecans. <b>GF,V</b>	
<b>Lamb Croquettes</b>	26
Braised lamb croquettes, mesclun and tomato salad finished with harissa mayonnaise. <b>DF</b>	
<b>Crispy Noodle Chicken Salad</b>	27
Chicken breast mixed with crispy noodles and seasonal salad mix, finished with a coriander and lime dressing and dry roasted cashews. <b>DF</b>	

# Main Course

All main meals are served with a selection of seasonal vegetables

<b>Chicken with Risotto</b>	36
Chicken breast resting on white wine and shallot risotto with roasted butternut, finished with a lemon and thyme glaze. <b>GF</b>	
<b>Beef Duo Stack</b>	45
Gently braised beef cheek topped with a grilled fillet tenderloin, resting on potato fondant and paired with a pinot jus. <b>GF</b>	
<b>Lamb Rack</b>	54
Full rack of lamb cooked medium with creamy confit garlic potato gratin, minted pea puree, finished with Kalamata flake and caramelised onion jus. <b>GF</b>	
<b>Venison Rib Rack</b>	49
Venison rib rack cooked medium rare on black truffle mash. Completed with merlot poached pear, seasonal greens and a full bodied espresso jus. <b>GF</b>	
<b>Alliance Pure South Ribeye</b>	48.5
250 gram Pure South ribeye accompanied by black truffle infused layered potatoes, roasted Portobello mushrooms and Diane sauce. <b>GF</b>	
<b>Braised Pork Belly</b>	43
Twice cooked, cider glazed pork belly on mustard mash and sautéed red cabbage. <b>GF</b>	
<b>Salmon on Niçoise</b>	44
Salmon supreme on a niçoise salad of potato, beans and tomato, dressed with fresh herb and citrus dressing.	
<b>Roast of the Day</b>	34
Accompanied with roast root vegetables and pan juice gravy. <b>DF,GF</b>	
<b>Blue Cod</b>	42
Delicate southern blue cod fillets, your choice of either pan-fried or battered. Served with fries and seasonal salad. <b>DF,GF on request</b>	
<b>Tri Gnocchi</b>	32
Portobello mushrooms, wilted spinach and pumpkin tossed through spinach, pumpkin and horopito flavoured gnocchi, finished with salsa verde. <b>V</b>	

**DF Dairy free | GF Gluten free | V Vegetarian**

# Additions

All 11

Crispy onion ring stack complimented by dipping sauces. **V**

EMBERZ house made triple cooked chips, parmesan and truffle salt. **GF,V**

Steamed seasonal medley of vegetables. **GF,V**

Creamy confit garlic potato gratin. **GF,V**

House salad. **DF,GF,V**

Two Fried Eggs. **GF**

Sauté herb buttered mushrooms. **GF**

# Desserts

All 16

## Potted Cheesecake

Vanilla cheesecake topped with berry sorbet and berry textures, garnished with vanilla crumbs. **GF**

## Callebaut Chocolate Tart

Callebaut Belgian chocolate tart, brandy snap cigar, soft cream and chocolate soil. **GF**

## Lavender Crème Brulée

Creamy lavender brulée, house made boysenberry and chia seed compote accompanied by lemon and almond shortbread. **GF**

## Ultimate Chocolate Fudge Sundae

Vanilla bean ice cream layered with a rich house made chocolate fudge sauce, garnished with chocolate flecks and honey wafers. **GF**

## Dessert of the Day

Enjoy a special creation from our pastry team.

Dairy free dessert option is available on request.

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# Ascot Park Hotel

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