

Starters

Garlic Bread	10
Crispy baked baguette topped with a zesty garlic herb butter. V	
South Seas Chowder	20
Tender morsels of seafood bound in a creamy chowder and topped with popped capers, alongside toasted ciabatta. GF	
Tiger Prawns	22
Pan seared marinated tiger prawn cutlets served on a smoked cauliflower puree, crispy chorizo and mandarin texture garnish. GF	
Spiced Baba Ganoush	17.5
Topped with 3 seed crumble drizzled in avocado oil with house made tortilla crisps. DF, V, VEGAN	
Salt and Pepper Calamari	20
Calamari dusted in a salt and pepper coating, ready for dipping in capsicum coulis and lemon aioli. DF,GF	
Beetroot and Vodka Salmon Gravlax	19
With a crisp apple, cucumber salad and Dijon spiked creme fraiche. GF	
Rare Venison Medallion	22.5
Venison medallions served rare on roast parsnip creme with smokey blackberry glaze. GF	

Light Meals

Thai Beef Salad	26
Strips of grilled beef fillet combined with heirloom tomatoes, house pickled cucumber, fried shallots and salad greens. Topped with toasted peanuts. DF,GF	
Roast Beetroot Salad	25
Balsamic caramelised beetroot, pear and goats cheese, tossed on salad greens finished with a sprinkling of toasted pecans. GF,V	
Milk Braised Pork Belly	25
With blood peach creme, baby roquette salad and crisp potato gaufrettes. GF	
Crispy Noodle Chicken Salad	27
Chicken breast mixed with crispy noodles and seasonal salad mix, finished with a coriander and lime dressing and dry roasted cashews. DF	

Main Course

All main meals are served with a selection of seasonal vegetables

Chicken Breast	36
Pan roasted chicken breast on spring green pea risotto, with cured egg shavings and cracked pepper mascarpone. GF	
Beef Tenderloin	49
Grilled 200gm beef tenderloin served with braised beef shortrib croquette, pomme anna tower and creamy celeriac puree, with a light aged balsamic jus.	
Alliance Pure South Ribeye	48.5
250 gram Pure South ribeye accompanied by black truffle infused layered potatoes, roasted Portobello mushrooms and Diane sauce. GF	
Braised Lamb Shoulder	45.5
On saffron & cannellini cassoulet, showered in preserved lemon gremolata and madeira jus. GF	
Venison Rib Rack	49
Cooked medium rare on black truffle mash. Completed with merlot poached pear, seasonal greens and a full bodied espresso jus. GF	
Pork Boneless Drumstick	40
Upon crushed roast agrias. Sweet apple and shallot skordalia and fresh chimichurri. GF	
Pan-seared Salmon	45.5
Stewart Island Salmon on a bed of soba noodles with shitake mushrooms and sauteed seasonal greens and a black garlic and dashi broth. DF	
Roast of the Day	34
Accompanied with roast root vegetables and pan juice gravy. DF,GF	
Blue Cod	42
Delicate southern blue cod fillets, your choice of either pan-fried or battered. Served with fries and seasonal salad. DF,GF on request	
Grilled Haloumi	34.5
Resting on warm caramelised pumpkin and baby spinach salad, topped with pomegranate verde and toasted pinenuts. GF, V	

DF Dairy free | GF Gluten free | V Vegetarian

Additions

Crispy onion ring stack complimented by dipping sauces. V	12
EMBERZ house made triple cooked chips, parmesan and truffle salt. GF,V	12
Steamed seasonal medley of vegetables. GF,V	11
House salad. DF,GF,V	11
Two fried eggs. GF	10
Sauté herb buttered mushrooms. GF	12

Desserts

All 16.5

Potted Cheesecake

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

Roasted Hazelnut Ice Cream Sandwich

Spiced rum & raisin ice cream and Nutella snow.

Callebaut Dark Chocolate Mousse

With raspberry creamaux, red fruit textures, meringue and Chantilly creme. GF

Crème Brulée of the day

Accompanied by lemon and almond shortbread. GF

Burnt Lemon Silk Tart

Albertine's honey ice cream and blackberry compote.

Frozen Macadamia Parfait

With salted caramel sauce, preserved apricots and praline crumble. GF

Dairy free dessert option is available on request.

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