

EMBERZ Bar Menu

Available from 11am

South Seas Chowder Tender morsels of seafood bound in a creamy chowder and topped with popped capers. Served with toasted ciabatta. GF	20
Chicken Katsu Burger Crispy panko coated chicken, lettuce, tomato, house made pickles, sweet and tangy Tonkatsu sauce and creamy Japanese mayo. Served with fries.	25
Cheeseburger Classic toasted bun, beef patty, cheddar cheese, pickles, yellow mustard and ketchup. Served with fries.	26
Southern Blue Cod Burger Tempura battered blue cod, lettuce, tomato, red onion, topped with lemony aioli and house made pickles. Served with fries.	27.5
Crispy Noodle Chicken Salad Chicken breast mixed with crispy noodles and seasonal salad mix, finished with a coriander and lime dressing and dry roasted cashews. DF	27
Arancini Sun blushed tomato risotto with a mozzarella centre, served with a balsamic glazed tomato and red onion salad. V	22
Blue Cod Fillets Your choice of pan-fried or battered fillets served with fries and a seasonal salad. DF,GF on request	40.5
Roast of the Day Accompanied with roast root vegetables and pan juice gravy. DF,GF	34
Southland Sushi Four classic Southland cheese rolls toasted to perfection and smothered in butter.	12
Chicken Parma Golden crumbed chicken topped with house made Napoli sauce, ham and Swiss cheese. Served with seasonal salad and fries.	26.5
Steak, Eggs & Chips Alliance Pure South striploin cooked to your liking, classically paired with fried eggs and chips. DF,GF	30
Thai Beef Salad Strips of grilled beef fillet combined with heirloom tomatoes, house pickled cucumber, fried shallots and salad greens. Topped with toasted peanuts. DF,GF	26
Roast Beetroot Salad Balsamic caramelised beetroot, pear and goats cheese, tossed on salad greens finished with a sprinkling of toasted pecans. GF,V	25
Lamb Croquettes Braised lamb croquettes, mesclun and tomato salad finished with harissa mayonnaise. DF	26
Chunky Wedges with sour cream and sweet chilli sauce. V	11
Fries. V	9

DF Dairy free | GF Gluten free | V Vegetarian

EMBERZ Platters

4-6 people

EMBERZ Grazing Board	65
House made salmon mousse, beetroot chutney, a jar of pork rillette accompanied with popcorn chicken, pickled vegetables, olives, salami and Brie, finished with crackers and ciabatta.	
Ocean Platter	50
An assortment of treats from the sea. Garlic prawn twists, salt & pepper calamari and fish bites, fries, tartare and tomato sauce.	
Flames Platter	50
An assortment of favourite bites - Spring rolls, prawn toast, wontons and samosas served with fries and dipping sauces.	
Southland Sushi to share	30
One dozen delicious toasted cheese rolls buttered to perfection.	

EMBERZ 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 blackberry and chia compote accompanied by lemon 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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