

EMBERZ Bar Menu

Available from 11am

South Seas Chowder Tender morsels of seafood bound in a creamy chowder, served with crispy ciabatta and popped capers. GF on request	18.5
Chicken Katsu Burger Crispy panko coated chicken, lettuce, tomato, house made pickles, sweet and tangy Tonkatsu sauce and creamy Japanese mayo. Served with fries.	24
Cheeseburger Classic toasted bun, house made meat patty, Swiss cheese, pickles, yellow mustard and ketchup. Served with fries.	24.5
Southern Blue Cod Burger Tempura battered blue cod, lettuce, tomato, red onion, topped with lemony aioli and house made pickles. Served with fries.	26.5
Caesar Salad Cos lettuce, bacon wafers and ciabatta crisps, completed with shaved parmesan and a soft poached egg. GF on request Add grilled chicken \$4.00 or Marinated tiger prawns \$6.00	22
Blue Cod Fillets Your choice of pan-fried or battered fillets with fries and a seasonal salad. DF/GF on request	39.5
Roast of the Day Accompanied with roast root vegetables and pan juice gravy. GF	32
Chicken Club Sandwich Chicken, bacon, lettuce, tomato, cheese and aioli stacked between toasted bread alongside fries.	23.5
Southland Sushi Four classic Southland cheese rolls toasted to perfection and smothered in butter.	10
Chicken Parma Golden crumbed chicken, topped with house made Napoli sauce, ham and Swiss cheese. Served with seasonal salad and fries.	25.5
Steak, Eggs & Chips Porterhouse steak cooked to your liking, classically paired with fried eggs and chips. DF, GF	27.5
Thai Beef Salad Strips of grilled beef fillet combined with heirloom tomatoes, house pickled cucumber, fried shallots and salad greens. Topped with toasted peanuts and poppy seed lavosh. DF & GF on request	24
Roast Beetroot Salad Balsamic caramelised beetroot, pear and goat cheese, tossed on salad greens finished with a sprinkling of toasted pecans. DF, GF, V	23.5
Lamb Croquettes Braised lamb croquettes, mesclun and tomato salad finished with harissa mayonnaise. DF	24.5
Chunky Wedges with sour cream and sweet chilli sauce. V	9
Fries. V	7

DF Dairy free | GF Gluten free | V Vegetarian

EMBERZ Platters

4-6 people

Antipasto Platter

45

A timeless Mediterranean assortment of lemon infused olives, roasted red peppers, marinated feta paired with cured meats and ciabatta.

Ocean Platter

50

An assortment of treats from the sea. Garlic prawns twists, salt & pepper calamari and fish bites, fries, tartare and tomato sauce.

Flames Platter

50

An assortment of favourite bites - House made popcorn chicken, spring rolls and pork belly bites served with fries and dipping sauces.

Cheese Board

48

Combination of brie, creamy blue and aged cheddar complimented with quince paste, dried fruits, house roasted nuts and crackers.

EMBERZ Desserts

All 15.5

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 on request

Crème Brulée

Creamy baked Brulée, house made Central Otago fruit compote and cumin shortbread.

Ultimate Chocolate Fudge Sundae

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

Toffee Pudding

Served warm with butterscotch sauce and vanilla bean ice cream.

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Ascot Park Hotel

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