

# **'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 bread	\$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>	\$11.50
South seas chowder, with tender morsels of seafood bound in a thick creamy soup, served with crispy ciabatta bread	\$16.00
Sizzling garlic prawn pot, cooked in butter and olive oil with a touch of chili, served with grilled ciabatta bread	\$17.50
Southern fried duck wings, warm cherry compote with fried onion slaw	\$16.50
Glazed maple south island salmon, with celeriac and dill remoulade <i>GF</i>	\$18.50
Seared scallops, ham hock, silver beet, parsnip puree and edamame beans <i>GF</i>	\$17.50
Onion risotto, with a quenelle of mascarpone, chive and pistachio <i>GF/V (Vegan on request)</i>	\$14.50
Sautéed Pure South lamb fillets with warmed mixed herbed peppers & French bean salad	\$15.50
Mushroom Bolognese, with hand cut pasta, pecorino and black garlic	\$16.00

## FROM THE SEA

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

Tempura battered <b>or</b> pan fried blue cod fillet, served with fries, garden salad and homemade tartare sauce <i>(GF on request)</i>	\$31.50
Pan fried blue cod, with aubergine puree, pepperonata, glazed baby carrots, fresh basil and toasted pine nuts <i>GF</i>	\$32.00
Sizzling garlic prawn pot, cooked in butter and olive oil with a touch of chili, served with grilled ciabatta bread, fries and garden salad <i>GF</i>	\$25.00
Stewart island salmon, silver beet, edamame beans, black sesame crisps, shiso oil, baby carrots, broccoli, pea feathers and salted lemon <i>(GF on request)</i>	\$32.00
Crumbed Lemon Sole fillet, shell fish pie flavours, green vegetables and parsley oil	\$29.00

## OFF THE CHAR GRILL

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

Hereford prime eye fillet 200g, braised short rib, wild mushrooms, pancetta, sprouts and potato parmesan cream <i>GF</i>	\$39.00
Hereford prime eye fillet 200g, potato dauphinoise, brandied figs, baby carrots, kikorangi blue cheese butter, spiced red wine jus <i>GF</i>	\$40.00
Hereford prime scotch fillet 250g, spelt, beer and broad bean risotto, salt beef pasty, glazed baby carrots, horseradish hollandaise	\$34.50
Hereford prime striploin 200g, with bone marrow crust, house cured bacon, smoked potato puree, glazed baby carrots, grilled broccoli and almonds	\$35.00
Himalayan salt aged Hereford prime scotch fillet 250g steak, pomme frites, glazed baby carrots, broccoli, red wine jus and hollandaise sauce <i>GF</i>	\$35.50
Fare game venison braised short rib, with venison black pudding and whisky sausage, glazed poached pear, potato and parmesan puree, baby carrots and rich jus	\$35.00

# MAINS

**V-Vegetarian    GF-Gluten Free**

Roasted chicken breast, potato risotto, forest mushrooms, grilled scallions, sprouts, crisp chicken skin crumble and fried sage <i>GF</i>	\$29.50
Sous vide pure south lamb loin, with marsala mushrooms, potato parmesan puree, baby carrots and broccoli, crisp kale and lamb jus <i>GF</i>	\$33.00
Pork loin with duck liver and spiced port truffles, potato fondant, sprouts, broccoli, apple and vanilla chutney, cider reduction and sage jus	\$31.50
Pure south lamb loin, lamb belly bacon, smoked eggplant caviar, potato fondant, baby carrots and broccoli, black garlic, sun flower seed yoghurt and onion textures <i>GF</i>	\$32.00
Dry aged duck breast with braised witlof in orange juice, potato dauphinoise, glazed baby carrots and spiced blackberry jus <i>GF</i>	\$33.00
Roast of the day, accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings <i>GF</i>	\$26.00
Chestnut gnocchi with brown butter sauce, chestnut, mushroom, kale, sage, garlic and truffle <i>v</i>	\$26.00

# SIDES

*All sides Gluten Free*

Roasted seasonal root vegetables with black garlic and rosemary <i>GF/V</i>	\$6.00
Steamed seasonal vegetables <i>GF/V</i>	\$6.00
Potato and parmesan mash <i>GF/V</i>	\$6.00
Seasonal garden salad with vinaigrette <i>GF/V</i>	\$6.00
Bowl of shoe string fries <i>v</i>	\$6.00

## **'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.