

Starters

Garlic Bread	9
Crispy baked baguette topped with a zesty garlic herb butter. V	
South Seas Chowder	18.5
Tender morsels of seafood bound in a creamy chowder, topped with popped capers, alongside toasted ciabatta. GF on request	
Tiger Prawns	21
Pan seared marinated tiger prawn cutlets served on a smoked cauliflower puree, crispy chorizo and mandarin texture garnish. GF	
Asian Steamed Pancakes	21
Twice cooked pork belly, Asian slaw accompanied by sweet and salty Nam Jim sauce. DF	
Panko Crumbed Halloumi	19
Crisp halloumi batons with our homemade black garlic aioli and fresh fennel slaw. V	
Soft Shell Taco	20
Special spiced coated chicken layered with siracha mayo, house pickled onions and rocket leaves.	
Salt and Pepper Calamari	19.5
Calamari dusted in a salt and pepper coating, ready for dipping in capsicum coulis and lemon aioli. DF	

Light Meals

Thai Beef Salad	24
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	
Roast Beetroot Salad	23.5
Balsamic caramelised beetroot, pear and goat cheese, tossed on salad greens finished with a sprinkling of toasted pecans. DF, GF, V	
Lamb Croquettes	24.5
Braised lamb croquettes, mesclun and tomato salad finished with harissa mayonnaise. DF	
Caesar Salad	22
Cos lettuce, bacon wafers and ciabatta crisps, completed with shaved parmesan and a soft poached egg. GF on request	
Add grilled chicken \$4 or Marinated tiger prawns \$6	

DF Dairy free | GF Gluten free | V Vegetarian

Mains Course

All main meals are served with a selection of seasonal vegetables

Chicken with Chorizo Cassoulet	33.5
Crispy skinned boneless chicken thigh accompanied by slow cooked chorizo and cannellini cassoulet, potato straws and a delicate jus. GF	
Beef Duo Stack	42
Gently braised beef cheek topped with a grilled fillet tenderloin, resting on potato fondant and paired with a pinot jus. GF	
Lamb Rack	50
Full rack of lamb cooked medium with creamy confit garlic potato gratin, minted pea puree, finished with Kalamata flake and caramelised onion jus. GF	
Venison Rib Rack	49
Venison rib rack cooked medium rare on black truffle mash. Completed with Merlot poached pear, seasonal greens and a full bodied espresso jus. GF	
New York Strip	39
Grilled 250 gram Porterhouse steak accompanied with roasted rosemary Agrias and Diane sauce. GF	
Pork Belly	41.5
Twice cooked, cider glazed pork belly on mustard mash and sautéed red cabbage. GF	
Roast of the Day	32
Accompanied with roast root vegetables and pan juice gravy. GF	
Blue Cod	39.5
Delicate southern Blue Cod fillets. Your choice of either pan-fried or battered. Served with fries and seasonal salad. DF/GF on request	
Salmon Supreme	39
Salmon fillet on a miso pumpkin purée with a warm grilled sweet corn and broad bean salad. Finished with a coconut and habanero crème. GF	
Butternut Risotto	28.5
Sweet butternut pumpkin, completed with smoked paprika crème fraiche, rocket and parmesan wafers. GF, V	

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Additions

All 9

Crispy onion ring stack complimented with 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

Sauté herb buttered mushrooms. GF

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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