



## FROM THE SEA

V-Vegetarian    GF-Gluten Free    DF-Dairy Free

Tempura battered <b>or</b> pan fried blue cod fillets, served with fries, garden salad and homemade tartare sauce. <b>(GF/DF on request)</b>	\$33.00
Blue cod, tomato compote, potato fondant, silver beet, seasonal greens, burnt tomato beurre blanc and basil. <b>(GF on request)</b>	\$34.00
Nut crusted fillet of Salmon, with crustacean bisque, Dunedin clams, braised fennel, curly kale and sea vegetables.	\$35.00
Lightly salted fillet of Monk fish cooked in brown butter, potato fondant, broccolini, baby carrots, crisp chicken skin and chicken gravy. <b>GF</b>	\$28.50

## OFF THE CHAR GRILL

Butchers Cut: please ask our friendly staff for the cut of the week.	P.O.A
Hereford Prime 40-day dry-aged beef tenderloin with grilled field mushrooms, leek and crispy risotto cake, caramelised balsamic and red wine jus. <b>GF</b>	\$42.50
Beer and barley glazed Hereford Prime beef striploin, celeriac puree, smoked barbecue broccolini and leek with puffed pearl barley, salsa verde and rich beef jus.	\$38.50
Hereford Prime beef scotch fillet 250g, with green lip mussels coated in garlic and parsley butter, potato fondant, broccolini, sea vegetables and rich jus. <b>GF</b>	\$39.50
Hereford Prime beef striploin 250g, prawn and crab bon bons, broccolini, béarnaise sauce, tarragon powder and rich jus.	\$38.50
Jack Daniels bourbon soaked 40-day dry-aged Hereford Prime scotch fillet, pommes frites, seasonal greens and green peppercorn sauce.	\$38.00

## MAINS

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Waitoa chicken breast, with barley risotto, baby spinach, oyster mushrooms, peas and porcini jus.	\$32.50
Crispy pan-roasted kale and leek bubble & squeak, with Jerusalem artichoke veloute, charred granny smith apple, blue cheese crumble and black truffle. <b>GF/V</b>	\$26.00
Duck breast a l'orange, with potato fondant, creamed parsnip and seasonal greens. <b>GF</b>	\$36.00
Melrose Station lamb rump, seared black pudding with artichoke, fondant potato and rosemary jus.	\$38.50
Melrose Station lamb cutlets, crispy smoked Lamb belly, onion puree, baby carrots, broad beans, house cured bacon and pea fricassee. <b>GF</b>	\$39.00
Fare game venison denver leg with savoury fruit mince strudel, potato fondant, orange segments and cranberry jus.	\$36.50
Roast of the day accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. <b>GF</b>	\$27.50

## SIDES

*All sides Gluten Free*

Roasted seasonal root vegetables and salsa verde. <b>GF/V</b>	\$6.00
Steamed seasonal vegetables. <b>GF/V</b>	\$6.00
Roasted kale and leek bubble & squeak. <b>GF/V</b>	\$6.00
Seasonal garden salad with vinaigrette. <b>GF/V</b>	\$6.00
Bowl of pommes frites. <b>V</b>	\$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.

### BLUE SKY - MELROSE STATION LAMB



Purity. Craftmanship. Provenance. These things matter.

Exclusively from the world's southern-most pastures, Blue Sky Meats craft the finest, most authentic eating experiences for those who care about where their produce comes from. Emberz's highly skilled chefs use only Blue Sky Meats' super-premium, single-farm-source Melrose Station lamb. Melrose Station is located in the pristine deep south of New Zealand; a lush, pure land, cleansed with ocean spray. Melrose Station lambs are grass-fed, free-range, and antibiotic, hormone and GMO-free. This third-generation family-run farm is passionate about using low-input, low-environmental impact, sustainable practices to nurture their animals and their land. The result is a pure, natural, unsurpassed eating experience.

### 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.

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