

# '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**   **DF Dairy Free**    **Healthy Choice**

Beef dripping candle, infused with rosemary and garlic, served with toasted ciabatta bread.	\$6.50
Oven baked mini garlic bread loaf with whipped garlic butter. <b>V</b>	\$7.00
Seared New Zealand scallops with applewood smoked warm potato salad and crispy chicken skin. <b>GF</b>	\$19.00
Seasonal soup of the day, using the freshest local produce to inspire a daily preparation, served with crispy ciabatta bread. <b>GF on request</b> 	\$15.00
Melrose Station lamb cutlets, marinated for 48 hours in garlic, oregano and lemon, served with tahini yoghurt.	\$6.50 each
South seas chowder with tender morsels of seafood bound in a thick creamy soup, served with crispy ciabatta bread. <b>GF on request</b>	\$17.00
Crisp New Zealand calamari with harissa, feta cheese, macadamia lime dukkah, mint, micro herbs and squid ink mayonnaise. <b>GF</b> 	\$17.00
Carpaccio of Hereford Prime beef with red wine braised octopus, beef stock onions and chive crème fraiche. 	\$17.00
Lentil croquette with sautéed mushroom, Gibbston Valley blue cheese and mushroom vinaigrette. <b>V</b> 	\$16.00
South Island green lip mussels in chili vodka bloody Mary sauce, served with garlic ciabatta. <b>GF on request</b> 	\$18.50

## FROM THE SEA

**V Vegetarian**

**GF Gluten Free**

**DF Dairy Free**

**HC Healthy Choice**

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>	\$35.00
Pan fried blue cod with brassica, Southland potatoes, pistachio butter and ginger chick pea crumble. <b>GF</b> <b>HC</b>	\$37.00
Chermoula salmon with warmed marinated lentils, slender stems and brassica, served with Munro honey yoghurt. <b>HC</b>	\$35.00
Pan fried Gurnard fillet with Wakame shrimp, brassica, potato fondant and squid ink mayonnaise. <b>GF on request</b> <b>HC</b>	\$29.50

## OFF THE CHAR GRILL

Butchers Cut: please ask our friendly staff for the cut of the week.	P.O.A
Hereford Prime aged beef rump cap <b>for two</b> 450g with grilled Portobello mushrooms, charred onion, served with a side of vegetables and beef jus. <b>GF</b>	\$49.50
Hereford Prime aged beef striploin 250g with Southland potatoes, slender stems, and rich red wine jus. <b>GF</b> <b>HC</b>	\$38.00
Hereford Prime aged beef scotch fillet 250g, cooked on a sizzling Himalayan salt block, served with a side of vegetables and rich beef jus. <b>GF</b> <b>HC</b>	\$39.50
Herb crusted Melrose Station lamb rack with Southland potatoes, seasonal vegetables and lamb jus. <b>GF</b> <b>HC</b>	\$38.00
Aged Hereford Prime scotch fillet 250g, seared and cooked in bacon fat, served with pommes frites, seasonal greens and green peppercorn sauce.	\$39.50

## MAINS

**V Vegetarian**   **GF Gluten Free**   **DF Dairy Free**   **HC Healthy Choice**

Sous vide chicken breast with Jerusalem artichoke puree, slender stems, braised "OXO" onions, pickled walnuts, and red wine jus. <b>GF</b> <b>HC</b>	\$32.50
Roasted pumpkin with quinoa and black bean casserole, brassica, toasted seeds and candied walnut pesto. <b>GF/V</b> <b>HC</b>	\$25.00
Dry-aged duck breast and seared duck liver pate with cèpes, shoe string mushrooms, slender stems, rhubarb and rich game jus. <b>GF</b>	\$38.00
Melrose Station lamb rump with artichoke, slender stems, black olive puree, Southland potatoes and sweet garlic jus. <b>GF</b> <b>HC</b>	\$32.50
Melrose Station lamb breast cassoulet with cannellini beans, broccoli, brassica and toasted sourdough. <b>GF on request</b> <b>HC</b>	\$28.50
Fare game venison Denver leg with savoury fruit mince strudel, potato fondant, orange segments, cranberries and game 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

Roasted seasonal root vegetables. <b>GF/V</b>	\$6.00
Steamed seasonal vegetables. <b>GF/V</b>	\$6.00
Grilled Portobello mushrooms and charred onion <b>GF/V</b>	\$6.00
Seasonal garden salad with raspberry vinaigrette. <b>GF/V</b>	\$6.00
Bowl of pommes frites.	\$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 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.

## **CHATHAM ISLAND FOOD CO.**



Pot caught fishing is highly selective with minimal impact on the marine environment. Unlike some methods, there's no unnecessary by-catch and the juvenile fish can swim free, sustaining the species and our industry. To us, Chatham Blue goes beyond just flavour and texture. It has that indefinable thing that captures a spirit of place in the same way that really good wine reflects its terroir.

## **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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