

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.

Entree

- Oven baked mini garlic bread** loaf with whipped garlic butter. V 9
- Seasonal soup of the day**, using the freshest local produce to inspire a daily preparation, served with crispy sourdough ciabatta. (GF on request)  15
- South seas chowder** with tender morsels of seafood bound in a thick creamy soup, served with crispy sourdough ciabatta. (GF on request) 17
- Black pudding potato cake** with poached egg, micro greens and tangy tarragon sauce. 17
- Confit Mt Cook alpine salmon** with pickled beets, ikura caviar, basil oil and flowers. GF/DF 19
- Mushroom parfait**, pickled mushrooms, puffed wild rice, lemon crème fraiche and garden herbs. V/GF  18
- Grilled Highfield Farm lamb cutlets** with hummus, charred halloumi and flat bread.  19

Sharing

- Mount Difficulty share platter for two** 65
Aged Highfield Farm lamb leg with triple cooked chips and salsa verde, confit Mt Cook salmon with pickled cucumber and dill salad, Kikorangi beignets with black currant and red onion jam, roasted red pepper and sunflower dip, Mediterranean herb infused green olives with lemon and garlic, toasted cheesy garlic sourdough.

V Vegetarian | GF Gluten free | DF Dairy free |  Healthy Choice

Off the char grill

Hereford Prime Beef, sourced from locally farmed, grass fed and hormone free handpicked traceable Southland cattle.

31 day wet aged beef rump 350g. GF	36
31 day dry aged ribeye 250g. GF 	42
31 day wet aged striploin 250g. GF 	39

Highfield Farm lamb represents the benchmark of a low input, high care farming ethos and are antibiotic, hormone and GMO free.

Rack of lamb with mustard herb crust (four ribs). GF 	39
Lamb rump (fat cap on). GF 	32

Butchers cut: please ask our friendly staff for the cut of the week P.O.A

All off the char grill options are served with roasted Southland potatoes and your choice of one sauce and either steamed vegetables or garden salad. All sauces are GF.

Sauce options: Red wine jus | Green pepper | Béarnaise | Mushroom | Mint

Main

Sous vide chicken breast, portobello puree, wilted brassicas, peas, mushroom sauce and micro greens. GF 	30
Chef Ravinder's authentic Madras chicken curry, served with coconut rice and seasonal garden greens. GF	32
Venison Denver leg, baby beets, wilted greens, black pudding, raspberries and red wine sauce. 	36
Braised pork belly with black currant and balsamic glaze, Southland potatoes, buttered brassicas and black currant jus. GF (DF on request)	38
Roast of the day accompanied by roast vegetables, steamed vegetables and traditional gravy with all the trimmings. GF (DF on request)	29
Tempura battered or pan-fried blue cod fillets, served with fries, garden salad and homemade tartare sauce. (GF/DF on request)	38
Steamed fillet of market fish with julienne glazed vegetables, served with a tomato and tarragon vinaigrette. GF (DF on request) 	35
Mexican style roast cauliflower, baby spinach, red onion, coconut rice, toasted sliced almonds, lime, coriander and natural yoghurt. GF/V (DF on request) 	26
Beetroot Wellington, baked beetroot, mushroom duxelle and baby spinach encased in puff pastry with beetroot hummus, basil oil, vegetable jus and micro greens. V 	26

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Side

Roasted seasonal root vegetables. GF/V	8
Steamed seasonal garden vegetables. GF/V	8
Southland roast potatoes. GF/V	8
Seasonal garden salad with lemon vinaigrette. GF/V	8
Bowl of fries. GF/V/DF	8

Dessert

Warmed date pudding with Earl Grey toffee sauce, poached dates, candied pecan and vanilla ice cream.	15
Pamu Deer Milk and coconut semifreddo with mango gel, deer milk snow, pistachio sponge and vanilla crumble. GF 	15
Hazelnut financier with praline crèmeux, praline mousse, almond streusel and raspberry gel. GF	15
Sorbet and ice cream - a selection of New Zealand's finest. GF 	15
Warm fudge espresso chocolate cake with bitter chocolate toffee crumble, chocolate sauce, freeze dried mandarin and Grand Marnier cream.	15
Paris-Brest with vanilla bean crèmeux, boysenberry pate, green apple crisp and whipped cream.	15
Baked passionfruit cheesecake with coconut flakes, blueberry sauce and vanilla crumble.	15
Mixed New Zealand Kapiti cheeseboard with grapes, dried fruit, nuts, chutney and crackers. (GF on request)	25

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.

Highfield Farm



HIGHFIELD

FARM

Blue Sky Pastures craft the finest, most authentic eating experiences for those who care about where their produce comes from. Farmed amongst rugged hills of Tussock, Manuka and Horopito, and buffered with fresh southerly winds,

Highfield lambs represent the benchmark of a low-input, high-care farming ethos. Five generations of Frew families have been caretakers of this land in the Hokonui hills, placing equal emphasis on the welfare of the animals, the quality of the water and soil, and the protection of the native flora and fauna. These single-source lambs graze on a wide range of forages and are antibiotic, hormone and GMO free. The result is a uniquely southern 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.

Southfish



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, Southland blue cod goes beyond just flavour and texture. It has that indefinable thing that captures a spirit of place in the same way that a good wine reflects its terroir.

Ascot Park Hotel horticultural team

Head gardener Shane McNaught and his team lovingly grow and supply the Ascot with organically grown vegetables and salad items all year round.



Ascot Park Hotel

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