





# 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

- Oven baked mini garlic bread loaf with whipped garlic butter. V  \$7.50
- Seasonal soup of the day, using the freshest local produce to inspire a daily preparation, served with ciabatta bread. (GF on request) \$15.00
- Thyme infused crumbed Highfield Farm lamb cutlets, served with black garlic butter and red wine reduction. (DF on request) \$7.50 each
- South seas chowder with tender morsels of seafood bound in a thick creamy soup, served with crispy ciabatta bread. (GF on request) \$17.00
- Otautau blueberry and gin cured Mt Cook Alpine Salmon with burnt cucumber, creme fraiche, wakame salad and squid ink tapioca crisp. GF (DF on request)  \$18.50
- Ricotta, fig and tarragon tart with nut crust, red pepper chimichurri, candied fennel bulb and rocket. V/GF  \$18.00
- South Island green lip mussels steamed in tomato Provencal sauce, garnished with fresh garden herbs, served with garlic ciabatta. (GF on request)  \$18.50

# Off the char grill

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


**Seared aged Hereford Prime fillet** and braised ox cheek with blackcurrant onions, served with baby carrots and creamed potatoes. GF \$44.00


**Hereford Prime 30 day dry aged, pasture fed yearling beef striploin 250g** with triple cooked Southland fries, market garden greens and bone marrow jus. GF (DF on request) \$37.00

**Hereford Prime 30 day dry aged beef scotch fillet 250g** with Kapiti blue cheese crust, skordalia mashed Southland potatoes, steamed greens and rich beef jus. \$39.50

**Highfield Farm lamb tandoori rump** with spiced black lentil dal, caramelised pumpkin with coconut gremolata and eggplant chutney. \$35.00

## Mains

**Sous vide chicken breast** with charred leek, sweet pumpkin veloutè, vadouvan granola, orange poached carrot ribbons and red wine jus.  \$32.50


**Baked caramelised pumpkin,** spiced black lentil dal and steamed greens with coconut gremolata and eggplant chutney. GF/V/DF  \$25.00

**Herb crusted Highfield Farm lamb rack with Southland potatoes,** seasonal vegetables and lamb jus. GF (DF on request)  \$38.00

**Braised pork belly** with black currant and balsamic glaze, skordalia mashed Southland potatoes and buttered brassicas. GF \$36.50

**Roast of the day** accompanied by roast vegetables, potatoes and traditional gravy with all the trimmings. GF/DF \$27.50



**Tempura battered or pan-fried blue cod fillets,** served with fries, garden salad and homemade tartare sauce. (GF/DF on request) \$35.00

**Baked monk fish,** South Island green lip mussels, seared market garden greens, crayfish bisque brandy and tarragon Chantilly.  \$33.50

## Sides

Roasted seasonal root vegetables. GF/V	\$6.00
Steamed seasonal vegetables. GF/V	\$6.00
Skordalia mashed Southland potatoes. GF/V	\$6.00
Seasonal garden salad and lemon vinaigrette. GF/V	\$6.00
Bowl of fries. GF/V/DF	\$6.00

## Desserts

<b>Warmed date pudding</b> with Earl Grey toffee sauce, poached dates, candied pecan and vanilla ice cream.	\$15.00
<b>Pamu Deer Milk and coconut semifreddo</b> with mango gel, deer milk snow, pistachio sponge and vanilla crumble. GF 	\$15.00
<b>Hazelnut financier</b> with praline crèmeux, praline mousse, almond streusel and raspberry gel. GF 	\$15.00
<b>Sorbet and ice cream</b> - a selection of New Zealand's finest. GF	\$15.00
<b>Warm fudge espresso chocolate cake</b> with bitter chocolate toffee crumble, chocolate sauce, freeze dried mandarin and Grand Marnier cream.	\$15.00
<b>Paris-Brest</b> with vanilla bean crèmeux, boysenberry pate, green apple crisp and whipped cream.	\$15.00
<b>Baked passionfruit cheesecake</b> with coconut flakes, blueberry sauce and vanilla crumble.	\$15.00
<b>Mixed New Zealand Kapiti cheeseboard</b> with grapes, dried fruit, nuts, chutney and crackers. (GF on request)	\$25.00

# 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.

## 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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