

# '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**

Oven baked mini garlic French bread. v	\$5.50
New season asparagus, pecorino sheep cheese, hazelnut and coppa stagionata. GF	\$11.50
A little jar of potted pork, sticky apple, crackling salad and spelt toast (GF on request)	\$11.50
Seasonal soup of the day using the freshest local produce to inspire a daily preparation, served with crispy ciabatta bread (GF on request)	\$16.00
Home cured bresaola of duck breast, crispy duck fat croutons, orange, fennel and celery salad. (GF on request)	\$16.50
South seas chowder with tender morsels of seafood bound in a thick creamy soup, served with crispy ciabatta bread. (GF on request)	\$16.00
Crab meat, carrot and coriander salad, roast lemon puree and toasted hazelnut. GF	\$16.50
House smoked salmon, fennel, peas, ricotta and micro herbs. GF	\$18.50
Ricotta gnudi with beurre Noisette and sage. v	\$14.50
Smoked, spiced lamb ribs with Babaganoush, raisin and caper dressing. GF	\$14.50

## FROM THE SEA

**V-Vegetarian**    **GF-Gluten Free**

Tempura battered <b>or</b> pan fried blue cod fillets, served with fries, garden salad and homemade tartare sauce. <i>(GF on request)</i>	\$31.50
Pan fried blue cod with sea shells, potato fondant, sea vegetables, broccolini, beans and verjuice butter. <i>(GF on request)</i>	\$32.00
South island salmon with quinoa, kale, Persian feta, almonds, red grapes, Piquillo peppers and rocket yoghurt. <i>GF</i>	\$32.00
Crab ravioli with clams in a lemon pesto sauce, broccolini and beans with almond crumble.	\$22.00

## OFF THE CHAR GRILL

**Hereford prime beef dry aged for 30 days**

Hereford prime beef, eye fillet 200g, Portobello and beef cheek stuffing, parmesan Duchess potato, beans, smoked garlic and blackberry jus. <i>GF</i>	\$39.00
Hereford prime beef, striploin 250g with potato fondant, warmed kale, courgette, beetroot and black olive salad, pesto, red wine jus. <i>GF</i>	\$34.50
Hereford prime beef scotch fillet 250g with green lip mussels coated in garlic and parsley butter with potato fondant, broccolini, sea vegetables and rich jus.	\$37.50
Porcini rubbed Hereford prime striploin 250g, house cured bacon, blue cheese gratin, with broccolini, beetroot and blackberry jus. <i>GF</i>	\$35.00
Spiced grilled cauliflower steak, with a warmed pear, spinach, farro and golden raisin salad. <i>v</i>	\$18.50
Himalayan salt Hereford prime scotch fillet steak 200g, pomme frites, glazed baby carrots, scallions, beer cheese and red wine jus.	\$35.50

## MAINS

**V-Vegetarian    GF-Gluten Free**

Moroccan spiced Waitoa Free Range chicken breast, salsa verde, buckwheat, spinach, date and carrot with crisp chicken skin and mint yoghurt dressing. <i>GF</i>	\$29.50
Leek ash coated wild Waimate Wallaby Denver leg with parmesan Duchess potato, glazed carrots, caramelised onion, pancetta, macadamia and rosemary crumble, blackberry jus.	\$29.50
Sous vide pure south lamb loin with fried guanciale wrapped asparagus, potato fondant, steamed broccoli, salsa Verde and lambs jus. <i>GF</i>	\$34.00
Orange blossom glazed Pork loin with smoked date puree, potato fondant, fennel slaw crisp pancetta, pine nut hummus, sherry jus. <i>GF</i>	\$31.50
Pure south lamb rump, smoked eggplant puree, fermented pumpkin, charred broccoli, yoghurt, onions, nasturtium, basil oil. <i>GF</i>	\$29.00
Seared venison Denver leg with poached pear and blue cheese gratin, broccolini and walnut sauce, pomegranate molasses.	\$33.00
Roast of the day accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. <i>GF</i>	\$26.00

## SIDES

**V-Vegetarian    GF-Gluten Free**

Steamed asparagus, pecorino sheep cheese, pomegranate molasses.	\$8.00
Roasted seasonal root vegetables with smoked garlic and rosemary. <i>GF/V</i>	\$6.00
Steamed seasonal vegetables. <i>GF/V</i>	\$6.00
Parmesan Duchess potato. <i>GF</i>	\$6.00
Seasonal garden salad with vinaigrette. <i>GF/V</i>	\$6.00
Bowl of shoe string fries. <i>v</i>	\$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.

### **ALLIANCE PURE SOUTH LAMB**



Farmed locally in one of the world's most untouched environments, Pure South lamb is tender, lean, and thoroughly divine. Grass-fed, raised free-range and enriched with vital nutrients, it's the healthiest, most flavourful lamb you'll ever taste.

### **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.