

EMBERZ BAR MENU

V – Vegetarian **GF – Gluten Free** **DF – Dairy Free**

LIGHT BITES

Oven Baked Mini Garlic Bread Loaf <i>with whipped garlic butter.</i> V	\$6.50
Salt and Pepper Squid <i>spring onion, mint, micro herbs, squid ink and lime mayonnaise.</i> GF/DF	\$17.00
Seasonal Soup of the Day <i>using the freshest local produce to inspire a daily preparation, served with ciabatta bread.</i> (GF on request)	\$15.00
South Seas Chowder <i>with tender morsels of seafood bound in a thick creamy soup, served with hot and crispy ciabatta bread.</i>	\$17.00
Chunky Wedges <i>with sour cream and sweet chilli sauce.</i>	\$9.00
Bowl of Fries v	\$7.00

BURGER BAR

30-day aged Hereford Beef Mince Patty Burger <i>with crispy house-cured bacon, pinot onions, Colby cheese, tomato, lettuce, aioli and barbeque sauce on a toasted bun served with fries.</i>	\$18.50
Butchers Burger <i>30-day aged Hereford beef mince patty with crispy house cured bacon, chorizo sausage, jalapeño onions, smoked cheese, tomato, lettuce, aioli and barbeque sauce on a toasted bun served with fries.</i>	\$20.00
Meat the Fungi <i>30-day aged Hereford beef mince patty with mushroom duxelles, Colby cheese, crispy house-cured bacon, pinot onions, tomato relish, truffle mayo, tomato, lettuce on a toasted bun served with fries.</i>	\$20.00
Buttermilk fried Chicken Breast Burger <i>sliced cheese, bacon bits, tomato relish, guacamole, coleslaw, chipotle mayo on a toasted bun served with fries.</i>	\$18.00
The Black Bean <i>vegetarian burger with black bean patty, harissa mayo, portobello mushroom, pickles, relish, tomato and lettuce on a toasted bun served with fries.</i> V	\$17.50
Fare Game 100% Venison Mince Burger <i>with crispy house-cured bacon, blue cheese, beer battered onion rings, tomato, lettuce, aioli and barbeque sauce on a toasted bun served with fries.</i>	\$18.50

LIGHT MEALS

Tempura Battered or Pan Fried Blue Cod Fillets <i>served with fries, garden salad and tartare sauce. (GF/DF on request)</i>	Small \$26.00 Large \$33.00
Hereford Prime Scotch Fillet 250g <i>grilled to your liking with two fried eggs, fries and rich brown gravy.</i>	\$31.00
Biltong Sprinkled Mac n' Cheese <i>Traditional South African dried-cured meat, sprinkled through a lush creamy, cheesy macaroni dish.</i>	\$15.00
Caesar Salad <i>with cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy Caesar dressing.</i>	\$17.50
Caesar Salad and Grilled Chicken (GF on request)	\$21.50
Roast of the Day <i>accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. GF</i>	\$27.50
Club House Sandwich <i>three layers of toasted bread with grilled chicken, bacon, fried egg, cheese, tomato, lettuce, mayo and barbeque sauce, served with fries.</i>	\$18.50
Jack Daniels Bourbon Soaked 40-day Dry-Aged Hereford Prime Scotch Fillet <i>with pommes frites, seasonal greens and green peppercorn sauce.</i>	\$38.00
Emerson's Pilsner Beer Steamed Green Lip Mussels <i>with rouille, ciabatta and fries. (GF on request)</i>	\$21.00
3 Egg Omelette <i>with ham, cheese and tomato, served with fries, garden salad and tomato sauce. GF</i>	\$15.00
Waitoa Chicken Breast <i>with barley risotto, baby spinach, oyster mushrooms, peas and porcini jus.</i>	\$32.50
Mixed Platter <i>of prawn and crab bon bons, prawn cutlets, salt and pepper squid served with paprika rouille, squid ink mayonnaise and pommes frites.</i>	\$22.00

PLATTERS

Antipasto <i>assorted breads and dips, selection of cheeses and cured meats, pickled vegetables and salad garnish.</i>	\$45.00
Breads and Dips <i>variety of breads served with a selection of three gourmet dips.</i>	\$25.00
Asian Mix <i>deep fried spring rolls, samosas and pork wontons served with sweet chilli and soy sauce.</i>	\$30.00
Foveaux Strait <i>a bountiful selection of our southern seafood.</i>	\$45.00
Southern Cheese <i>Evansdale cheeses, smoked salmon, pickled and marinated vegetables with breads and crackers.</i>	\$45.00

Platters are suitable for sharing with up to six people.

DESSERTS

Chocolate and Peanut Butter Bar

with chocolate soil, Nutella snow, caramel sauce, crushed peanuts and banana ice-cream.

Moist Italian Orange and Almond Cake

*with pistachio and mascarpone cream, raspberry gel, white chocolate, orange textures, rose petal gel and toasted almonds. **GF***

Warmed Gingerbread Pudding

paired with spiced rum and banana butterscotch, soaked raisins, banana hokey pokey crush and chantilly cream.

Sorbet and Ice Cream - a Selection of New Zealand's Finest. **GF**

Dark Chocolate and Marshmallow Brownie

*chocolate soil, caramelised white chocolate snow, chocolate truffle, candied walnuts, freeze dried raspberries and Frangelico crème. **GF***

Pina Colada Cheesecake

*Malibu, toasted coconut, pineapple, caramelised pineapple gel, coconut cream and white chocolate accents. **GF***

Mixed Southern Cheese Board

*with grapes, dried fruit, nuts, chutney, and crackers (**GF on request**)*

Cheese board \$21.00, all other desserts \$15.00

COFFEE

Short Black
Long Black
Hot Chocolate
Chai Latte
Flat White
Cappuccino
Mochaccino

STIR TEA

Ask your server for our selection

LIQUEUR COFFEE

Royale - Cognac
Caribbean – Dark Rum
Gaelic – Whisky
Calypso – Tia Maria
Mexican - Kahlua
Orange Blossom - Cointreau
Prince Charles - Drambuie
Roman – Vanilla Galliano
Irish – choice of Baileys or Jameson's

DIGESTIFS

Glayva - Taken from the Gaelic 'Gle Mhath' meaning very good
Baileys – Irish whiskey and cream-based liqueur
Drambuie – One of Scotland's finest whisky liqueurs
Penfolds Grandfather – Rare tawny 20yr port
Taylors – Tawny and fine ruby port
Dows – Fine ruby port