

# EMBERZ bar all day menu

## Light bites

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
Chunky wedges with sour cream and sweet chili sauce.	9
Bowl of fries. V	8

## Light meals

Tempura battered or pan-fried blue cod fillets, served with fries, garden salad and homemade tartare sauce. GF/DF on request	small 34 large 38
Hereford Prime scotch fillet 250g, grilled to your liking with two fried eggs, fries and rich brown gravy.	32
Chicken mac and cheese sautéed chicken breast, macaroni pasta and house cured bacon with a creamy cheese sauce, topped with parmesan and pork crackle crumble	18
Roast of the day accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. GF	29
Caesar salad, with cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy Caesar dressing. GF on request	19
Caesar salad with grilled chicken. GF on request	22
Club house sandwich, three layers of toasted bread with grilled chicken, bacon, fried egg, cheese, tomato, lettuce, mayo and barbeque sauce, served with fries.	20
Madras chicken curry, Chef Ravinder's authentic Madras chicken curry, served with coconut rice and seasonal greens. GF	32
Mixed seafood platter of battered blue cod, prawn twisters, salt and pepper squid served with tartare sauce and fries.	22

V Vegetarian | GF Gluten free | DF Dairy free



# Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

Phone 0800 272 687 email: [info@ascotparkhotel.co.nz](mailto:info@ascotparkhotel.co.nz)  
[www.ascotparkhotel.co.nz](http://www.ascotparkhotel.co.nz)

# EMBERZ bar all day menu

## Burger bar

- 30 day aged Hereford Beef mince patty burger**, with crispy house cured bacon, pinot onions, Colby cheese, tomato, lettuce, aioli and barbeque sauce on a toasted bun served with fries. 21
- Butchers burger**, 30 day aged Hereford beef mince patty with crispy house cured bacon, chorizo sausage, jalapeno onions, smoked cheese, tomato, lettuce, aioli and barbeque sauce on a toasted bun served with fries. 24
- Buttermilk fried Cajun spiced chicken breast burger**, sliced cheese, bacon bits, tomato relish, guacamole, coleslaw, chipotle mayonnaise on a toasted bun served with fries. 21
- The black bean**, vegetarian burger with black bean patty, harissa mayonnaise, portobello mushroom, pickles, relish, tomato and lettuce on a toasted bun served with fries. V 19

## Platters

- Homemade breads and dips** (sharing 6 people) 25
- Brewer's platter** (sharing 6 people) salami, roast beef, smoked cheddar, feta, pickles, olives, crackers, hummus, toasted breads and house made chutney. 45
- Foveaux Strait** (sharing 4-6 people) a bountiful selection of our Southern seafood. 48
- Deep fried goodness** (sharing 6 people) a selection of chicken nuggets, fish bites and wontons. 50
- Southern cheese board** (sharing 4 people) a selection of Kapiti cheeses with fruit paste, breads and crackers. 48
- MT Difficulty shared platter** (sharing 2 people) Mediterranean herb infused green olives, lemon and garlic roasted red pepper and sunflower seed dip, Kikorangi beignets with black currant and red onion jam, confit Mt Cook salmon with pickled cucumber and dill salad, Aged Highfield lamb leg with triple cooked chips and salsa verde, garlic cheesy sourdough. 65

## Desserts

- 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
- Sorbet and ice cream** - a selection of New Zealand's finest. GF 15
- Hazelnut financier** with praline crèmeux, praline mousse, almond streusel and raspberry gel. GF 15
- Warm fudge espresso chocolate cake** with bitter chocolate coffee crumble, chocolate sauce, freeze dried mandarin and Grand Marnier cream 15
- Baked passionfruit cheesecake** with coconut flakes, blueberry sauce and vanilla crumble. 15
- Paris-Brest** with vanilla bean crèmeux, boysenberry sauce, green apple crisp, whipped cream. 15
- Mixed New Zealand Kapiti cheese board** with grapes, dried fruits, nuts, chutney and crackers. GF on request 25

V Vegetarian | GF Gluten free | DF Dairy free



# Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

Phone 0800 272 687 email: [info@ascotparkhotel.co.nz](mailto:info@ascotparkhotel.co.nz)  
[www.ascotparkhotel.co.nz](http://www.ascotparkhotel.co.nz)