

All day menu

Light bites

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
South seas chowder with tender morsels of seafood bound in a thick creamy soup, served with crispy ciabatta bread. (GF on request)	\$17.00
Chunky wedges with sour cream and sweet chilli sauce.	\$9.00
Bowl of fries. V	\$7.00

Light meals

Tempura battered or pan-fried blue cod fillets, served with fries, garden salad and homemade tartare sauce. (GF/DF on request)	Small \$28.00 Large \$35.00
Hereford Prime scotch fillet 250g, grilled to your liking with two fried eggs, fries and rich brown gravy.	\$32.00
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	\$18.00
Roast of the day accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. GF/DF	\$27.50
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)	\$18.00
Caesar salad with grilled chicken (GF on request)	\$21.50
Club house sandwich, three layers of toasted bread with grilled chicken, bacon, fried egg, cheese, tomato, lettuce, mayo and barbeque sauce, served with fries.	\$18.50
Sous vide chicken breast with charred leek, sweet pumpkin velouté, vadouvan granola, orange poached carrot ribbons and red wine jus. GF	\$32.50
South Island green lip mussels steamed in tomato Provencal sauce, garnished with fresh herbs, served with fries. (GF on request)	\$18.50
Three egg omelette, with ham, cheese and tomato served with fries and a garden salad. GF	\$15.00
Mixed seafood platter of battered blue cod, prawn twisters, salt and pepper squid served with tartare sauce and fries.	\$22.00

V Vegetarian | GF Gluten free | DF Dairy free



Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

Phone 0800 272 687 email: info@ascotparkhotel.co.nz
www.ascotparkhotel.co.nz

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.	\$19.00
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.	\$21.00
Buttermilk fried chicken breast burger , sliced cheese, bacon bits, tomato relish, guacamole, coleslaw, chipotle mayonnaise on a toasted bun served with fries.	\$18.50
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	\$18.00

Platters

Homemade breads and dips (sharing 6 people)	\$25.00
Brewer's platter (sharing 6 people) salami, bresaola, smoked cheddar, feta, pickles, olives, crackers, hummus, toasted breads and house made chutney.	\$45.00
Foveaux Strait (sharing 4-6 people) a bountiful selection of our Southern seafood.	\$48.00
Deep fried goodness (sharing 6 people) a selection of chicken nuggets, fish bites and wontons.	\$50.00
Southern cheese board (sharing 4 people) a selection of Evansdale cheeses with fruit paste, breads and crackers.	\$48.00
EMBERZ mixed board (sharing 4 people) grilled spiced chorizo, Italian meatballs, smoked lamb ribs and chunky pork burnt ends.	\$48.00

Desserts

Warmed date pudding with Earl Grey toffee sauce, poached dates, candied pecan and vanilla ice cream.	\$15.00
Pamu Deer milk and coconut semifreddo with mango gel, deer milk snow, pistachio sponge and vanilla crumble. GF	\$15.00
Sorbet and ice cream - a selection of New Zealand's finest. GF	\$15.00
Hazelnut financier with praline crèmeux, praline mousse, almond streusel and raspberry gel. GF	\$15.00
Warm fudge espresso chocolate cake with bitter chocolate coffee crumble, chocolate sauce, freeze dried mandarin and Grand Marnier cream	\$15.00
Baked passionfruit cheesecake with coconut flakes, blueberry sauce and vanilla crumble.	\$15.00
Paris-Brest with vanilla bean crèmeux, boysenberry sauce, green apple crisp, whipped cream.	\$15.00
Mixed New Zealand Kapiti cheese board with grapes, dried fruits, nuts, chutney and crackers. (GF on request)	\$21.00

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