

Sports Bar Menu

South Seas Chowder Tender morsels of seafood bound in a creamy chowder, served with crispy ciabatta and popped capers. GF on request	18.5
Chicken Katsu Burger Crispy panko coated chicken with lettuce, tomato, house made pickles, sweet and tangy Tonkatsu sauce and creamy Japanese mayo. Served with fries.	24
Cheeseburger Classic toasted bun filled with a housemade meat patty, Swiss cheese, pickles, yellow mustard and ketchup. Served with fries.	24.5
Southern Blue Cod Burger Tempura battered blue cod with lettuce, tomato, red onion, topped with lemony aioli and house made pickles. Served with fries.	26.5
Caesar Salad Cos lettuce, bacon wafers, ciabatta crisps, completed with shaved parmesan and a soft poached egg. GF on request Add grilled chicken \$4.00 or Marinated tiger prawns \$6.00	22
Blue Cod Fillets Your choice of pan-fried or battered with fries and seasonal salad. DF/GF on request	39.5
Roast of the Day Accompanied with roast root vegetables and pan juice gravy GF	26
Chicken Club Sandwich Chicken, bacon, lettuce, tomato, cheese and aioli stacked between toasted bread alongside fries.	23.5
Southland Sushi Four classic Southland cheese rolls toasted to perfection and buttered	10
Chicken Parma Golden crumbed chicken, topped with house made Napoli sauce, ham and Swiss cheese. Served with seasonal salad and fries.	25.5
Steak, Eggs & Chips Porterhouse steak cooked to your liking, classically paired with fried eggs and chips. DF, GF	27.5
Thai Beef Salad Strips of grilled beef fillet combined with heirloom tomatoes, house pickled cucumber, fried shallots and salad greens. Topped with toasted peanuts and poppy seed lavosh. DF/GF on request	24
Roast Beetroot Salad Balsamic drizzled caramelised beetroot, pear and goat cheese, tossed on salad greens finished with a sprinkling of toasted pecans. DF, GF, V	23.5
Braised Lamb Croquettes Braised lamb croquettes, mesclun and tomato salad finished with harissa mayonnaise. DF	24.5
Chunky Wedges with sour cream and sweet chilli sauce. V	9
Fries. V	7

DF Dairy free | GF Gluten free | V Vegetarian



Ascot

Sports Bar

Desserts

All 15.5

Potted Cheesecake Vanilla cheesecake topped with berry sorbet and berry textures. GF

Ultimate Chocolate Fudge Sundae Vanilla bean ice cream layered with a rich housemade chocolate fudge sauce, garnished with chocolate textures and honey wafers. GF

Toffee Pudding Served warm with butterscotch sauce and vanilla bean ice cream

Platter Menu

4-6 people

Antipasto Platter

A timeless Mediterranean assortment of lemon infused olives, roasted red peppers, marinated feta paired with cured meats, dips and ciabatta. 45

Ocean Platter

An assortment of treats from the sea. Garlic prawn twists, salt & pepper calamari and fish bites complimented with fries and tartare sauce. 50

Flames Platter

An assortment of favourite bites. Housemade popcorn chicken, spring rolls and pork belly bites served with fries and dipping sauces. 50

Cheese Board

Combination of brie, creamy blue and aged cheddar complimented with quince paste, dried fruits, house roasted nuts and crackers. 50

Available after 10.30pm

Three Cheese Tortellini Filled with creamy pumpkin and roasted garlic. V 12

Lamb and Mint Pie Kai Pai - gourmet pies from Wanaka. 8

Toasted Sandwich Ham, cheese & pineapple or cheese and pineapple. V 8

DF Dairy free | GF Gluten free | V Vegetarian



Ascot

Sports Bar