

Sports Bar Menu

South Seas Chowder Tender morsels of seafood bound in a creamy chowder and topped with popped capers. Served with toasted ciabatta. GF	19.5
Chicken Katsu Burger Crispy panko coated chicken, lettuce, tomato, house made pickles, sweet and tangy Tonkatsu sauce and creamy Japanese mayo. Served with fries.	25
Cheeseburger Classic toasted bun filled with a beef pattie, cheddar cheese, pickles, yellow mustard and ketchup. Served with fries.	26
Southern Blue Cod Burger Tempura battered blue cod with lettuce, tomato, red onion, topped with lemony aioli and house made pickles. Served with fries.	27.5
Crispy Noodle Chicken Salad Chicken breast mixed with crispy noodles and seasonal salad mix, finished with a coriander and lime dressing and dry roasted cashews. DF	27
Blue Cod Fillets Your choice of pan-fried or battered with fries and seasonal salad. DF,GF on request	40.5
Roast of the Day Accompanied with roast root vegetables and pan juice gravy DF,GF	28
Southland Sushi Four classic Southland toasted cheese rolls buttered to perfection. V	12
Chicken Parma Golden crumbed chicken, topped with house made Napoli sauce, ham and Swiss cheese. Served with seasonal salad and fries.	26.5
Steak, Eggs & Chips Alliance Pure South striploin cooked to your liking, classically paired with fried eggs and chips. DF,GF	30
Thai Beef Salad Strips of grilled beef fillet combined with heirloom tomatoes, house pickled cucumber, fried shallots and salad greens. Topped with toasted peanuts. DF,GF	26
Roast Beetroot Salad Balsamic drizzled caramelised beetroot, pear and goat cheese, tossed on salad greens finished with a sprinkling of toasted pecans. GF,V	24.5
Arancini Sun Sun blushed tomato risotto with a mozzarella centre, served with a balsamic glazed tomato and red onion salad. V	22
Pizza Melt Garlic baguette topped with Napoli sauce, salami and melted cheese V on request	15
Chunky Wedges with sour cream and sweet chilli sauce. V	10
Fries. V	8

DF Dairy free | GF Gluten free | V Vegetarian



Ascot

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Desserts

All 16

Potted Cheesecake Vanilla cheesecake topped with berry sorbet and berry textures, garnished with vanilla crumbs. **GF**

Callebaut Chocolate Tart

Callebaut Belgian chocolate tart, brandy snap cigar, soft cream and chocolate soil. **GF**

Lavendar Crème Brulée

Creamy lavendar brulée, house made boysenberry and chia seed compote accompanied by lemon shortbread. **GF**

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

Dairy free dessert option available on request.

Platter Menu

4-6 people

Ocean Platter

50

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

Flames Platter

50

An assortment of favourite bites - Spring rolls, prawn toast, wontons and samosas served with fries and dipping sauces.

Southland Sushi to share

30

One dozen delicious toasted cheese rolls buttered to perfection.

Available after 10pm

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 or cheese & pineapple. **V**

8

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