

'FROM FARM TO FORK'

Food with honesty, from sources of integrity

Grown, harvested and procured by passionate people. Telling the stories of our southern region, the changing seasons, the people who work the land, the sea and the bounty it provides. Our role as chefs is to tell these stories; we are the link between mother nature and the diner.

We hunt.... we gather.... we grow.... we cook, this is the story we wish to share.

STARTERS

V-Vegetarian	GF-Gluten Free	DF-Dairy Free	
			Beef dripping candle, infused with rosemary and garlic, served with toasted ciabatta bread. \$6.50
			Oven baked mini garlic bread loaf with whipped garlic butter.v \$7.00
			House cured and smoked South Island salmon, with sake pickled cucumber, horseradish and pumpkin seed pesto, bonito flakes and toasted wholemeal. (GF on request) \$18.50
			Seasonal soup of the day, using the freshest local produce to inspire a daily preparation, served with crispy ciabatta bread. (GF on request) \$15.00
			Melrose Station lamb cutlets, marinated for 48 hours in garlic, oregano and lemon, served with tahini yoghurt. \$6.50 each
			South seas chowder with tender morsels of seafood bound in a thick creamy soup, served with crispy ciabatta bread. (GF on request) \$17.00
			Crisp New Zealand calamari with harissa, feta cheese, macadamia lime dukkah, mint, micro herbs and squid ink mayonnaise. GF \$17.00
			Fare Game wild venison bresaola carpaccio with blistered tomatoes in balsamic red wine reduction, gorgonzola cheese, toasted pumpkin seeds and micro salad. GF \$16.00
			Whipped goats cheese with almond thyme granola, smoked beetroot, mint with lime and hemp seed oil dressed pea feathers. v \$16.00
			South Island green lip mussels in chili vodka bloody Mary sauce, served with garlic ciabatta. (GF on request) \$18.50

FROM THE SEA

V-Vegetarian GF-Gluten Free DF-Dairy Free

Tempura battered or pan fried blue cod fillets, served with fries, garden salad and homemade tartare sauce. (GF/DF on request)	\$33.00
Pan fried blue cod with brassica, lemon Lyonnaise potato, pistachio butter and ginger chick pea crumble. (GF)	\$34.00
Chermoula salmon with warmed marinated lentils, grilled beans, slender stems and lemon, served with Munro honey yoghurt.	\$35.00
Pan fried Gurnard fillet with Wakame shrimp, brassica, potato fondant and squid ink mayonnaise. (GF on request)	\$29.50

OFF THE CHAR GRILL

Butchers Cut: please ask our friendly staff for the cut of the week.	P.O.A
Hereford Prime 40 day dry-aged beef rump cap for two 450g with grilled Portobello mushrooms, charred onion, served with a side of vegetables and beef jus. GF	\$49.50
Hereford Prime 40 day dry-aged beef striploin 250g with potato fondant, grilled beans, slender stems, salsa verde and rich beef jus. GF	\$38.00
Hereford Prime 40 day dry-aged beef scotch fillet 250g, cooked on a sizzling Himalayan salt block, served with a side of vegetables and rich beef jus. GF	\$38.50
Herb crusted Melrose Station lamb rack with potato fondant, summer vegetables and lamb jus. GF	\$38.00
Jack Daniels bourbon soaked dry-aged Hereford Prime scotch fillet 250g, served with pommes frites, seasonal greens and green peppercorn sauce.	\$39.50

MAINS

V-Vegetarian **GF-Gluten Free**

Waitoa chicken breast with seared scallops, potato fondant, barbeque corn, celery leaf, slender stems, basil oil, corn shoots and chicken jus. GF	\$32.50
Broad bean and champagne risotto with granny smith apple crisps, Parmigiano-Reggiano and truffle oil. GF/V	\$25.00
Dry-aged duck breast and seared duck liver pate with cèpes, shoe string mushrooms, slender stems, rhubarb and rich game jus. GF	\$38.00
Himalayan salt-aged Melrose Station lamb rump with artichoke, slender stems, black olive puree, lemon Lyonnaise potato and sweet garlic jus. GF	\$32.50
Sous vide Hereford Prime beef chuck tail with freekeh, brassica currants, pistachio, tahini yoghurt and anchovy dressing.	\$29.00
Fare game venison Denver leg with savoury fruit mince strudel, potato fondant, orange segments, cranberries and game jus.	\$36.50
Roast of the day accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. GF	\$27.50

SIDES

All sides Gluten Free

Roasted seasonal root vegetables and salsa verde. GF/V	\$6.00
Steamed seasonal vegetables. GF/V	\$6.00
Grilled Portobello mushrooms and charred onion GF/V	\$6.00
Seasonal garden salad with vinaigrette. GF/V	\$6.00
Bowl of pommes frites.	\$6.00

'FROM FARM TO FORK'

Our 'farm to fork' ethos allows us to have a better understanding of what we eat, where our food comes from and the ethics of farming and sustainability. By using local suppliers/farmers we are supplying local business with the freshest produce, we will be able to give the business clients a connection to the region, land, farmers, and suppliers. As chefs we can bridge the link between mother nature and the diner.

BLUE SKY - MELROSE STATION LAMB



Purity. Craftmanship. Provenance. These things matter.

Exclusively from the world's southern-most pastures, Blue Sky Meats craft the finest, most authentic eating experiences for those who care about where their produce comes from. Emberz highly skilled chefs use only Blue Sky Meats' super-premium, single-farm-source Melrose Station lamb. Melrose Station is located in the pristine deep south of New Zealand; a lush, pure land, cleansed with ocean spray. Melrose Station lambs are grass-fed, free-range, and antibiotic, hormone and GMO-free. This third-generation family-run farm is passionate about using low-input, low-environmental impact, sustainable practices to nurture their animals and their land. The result is a pure, natural, unsurpassed eating experience.

HEREFORD PRIME BEEF



Hereford is unrivalled for quality, juiciness, taste and tenderness. It is hormone free and sourced from locally farmed, grass-fed, traceable cattle. The beef is handpicked and assessed to ensure strict quality criteria is met to provide consumers with an exemplary dining experience that showcases flavour, tenderness and succulence. The beef is 'dry aged' for up to 31 days in a humidity controlled cool room.

HARBOUR FISH

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Harbour Fish is a family-owned and operated seafood company based in Bluff and Dunedin. We work with local fishermen and our own boats to harvest, process and sell our fresh product. This ensures our wild-caught fish is of the highest possible quality.

FARE GAME



Callum Hughs has a small dedicated team of professional hunters situated in Southland and Central Otago. This owner-operated supplier of top quality free-range meat makes use of chilled transport and a purpose built export standard processing facility.

ASCOT PARK HOTEL HORTICULTUREAL TEAM



Head gardener Shane McNaught and his team lovingly grow and supply the Ascot with organically grown vegetables and salad items all year round.

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