

'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

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| Oven baked mini garlic French bread. v | \$6.50 |
| Crab bon bons, fennel salad, cucumber salsa and paprika rouille. | \$17.50 |
| Rabbit terrine wrapped in prosciutto, carrot piccalilli and sourdough. <i>(GF on request)</i> | \$18.50 |
| Seasonal soup of the day using the freshest local produce to inspire a daily preparation, served with crispy ciabatta bread. <i>(GF on request)</i> | \$15.00 |
| Pickled poached salmon, compressed cucumber, grapefruit, ciabatta and crisp salmon skin. <i>(GF on request)</i> | \$18.50 |
| South seas chowder with tender morsels of seafood bound in a thick creamy soup, served with crispy ciabatta bread. <i>(GF on request)</i> | \$17.00 |
| Salt and Pepper squid, spring onion, mint, micro herbs, squid ink and lime mayonnaise. <i>GF</i> | \$17.00 |
| Warm croustillant of beef cheek, with Whitestone Shenley Station blue, watercress, horseradish cream and red wine sauce. | \$18.50 |
| Butternut pumpkin terrine, dehydrated gingerbread, whipped feta and almonds. <i>GF</i> | \$16.00 |
| Wasp beer steamed green lip mussels with rouille and ciabatta. <i>(GF on request)</i> | \$18.50 |

FROM THE SEA

V-Vegetarian GF-Gluten Free

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| Tempura battered or pan fried blue cod fillets, served with fries, garden salad and homemade tartare sauce. <i>(GF on request)</i> | \$33.00 |
| Blue cod, tomato compote, asparagus, seasonal greens, burnt tomato beurre blanc and basil. <i>(GF on request)</i> | \$34.00 |
| Nut crusted fillet of salmon, crab bisque, Dunedin clams, braised fennel, curly kale and sea vegetables. | \$35.00 |
| Lightly salted fillet of monk fish cooked in brown butter, potato fondant, asparagus, beans, crisp chicken skin and chicken gravy. <i>GF</i> | \$28.50 |

OFF THE CHAR GRILL

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| Butchers cut, Please ask our friendly staff for the cut of the week. | P.O.A |
| Leek ash crusted Hereford Prime beef tenderloin, with creamed potato, mushroom conserva, black garlic, red wine jus and micro greens. <i>GF</i> | \$42.50 |
| Hereford prime beef, 40 day dry-aged striploin with Whitestone Shenley Station blue and watercress, warm croustillant of beef cheek, potato fondant, caramelised pearl onions with rainbow chard, horseradish cream and red wine sauce. | \$38.50 |
| Hereford prime beef scotch fillet 250g with green lip mussels coated in garlic and parsley butter with potato fondant, broccolini, sea vegetables and rich jus. <i>GF</i> | \$39.50 |
| Hereford prime beef striploin 250g, Pan fried potato rosti, Sicilian caponata, salsa verde and rich jus. <i>GF</i> | \$38.00 |
| Jack Daniels bourbon soaked 40 day dry-aged Hereford prime scotch fillet, pomme frites, seasonal greens and green peppercorn sauce. <i>GF</i> | \$38.00 |

MAINS

V-Vegetarian GF-Gluten Free

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| House smoked chicken breast, braised lettuce, onion puree, peas, asparagus, grilled corn and chicken jus. <i>GF</i> | \$32.50 |
| Crisp sage and onion corn bread, chipotle chili con carne, grilled corn and blistered cherry tomatoes charred broccolini. <i>V</i> | \$26.00 |
| Duck breast a l'orange, with potato fondant, creamed parsnip and asparagus. <i>GF</i> | \$36.00 |
| Lamb rump, harissa bulgur wheat, Sicilian caponata, pesto and micro herbs. | \$38.50 |
| Braised and grilled beef short ribs, on freshly baked Turkish bread with Pissaladiere topping, red and yellow peppers with tomato and basil. | \$32.00 |
| Lamb cutlets, crispy smoked lamb belly, onion puree, baby carrots, broad bean, house cured bacon and pea fricassee. <i>GF</i> | \$39.00 |
| Seared venison Denver leg, blackberries, creamed parsnip, saffron potato fondant, seasonal greens and burnt orange, gin. <i>GF</i> | \$34.50 |
| Roast of the day accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. <i>GF</i> | \$27.50 |

SIDES

All sides Gluten Free

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|---|--------|
| Roasted seasonal root vegetables with herb pesto. <i>GF/V</i> | \$6.00 |
| Steamed seasonal vegetables. <i>GF/V</i> | \$6.00 |
| Creamed potato. <i>GF</i> | \$6.00 |
| Seasonal garden salad with vinaigrette. <i>GF/V</i> | \$6.00 |
| Bowl of shoe string fries. <i>V</i> | \$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.

ALLIANCE PURE SOUTH LAMB



Farmed locally in one of the world's most untouched environments, Pure South lamb is tender, lean, and thoroughly divine. Grass-fed, raised free-range and enriched with vital nutrients, it's the healthiest, most flavourful lamb you'll ever taste.

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.

URWIN – WILD CATCH



Established in 1889, Urwin & Co Ltd is a privately owner-operated wholesale seafood company based in Bluff. The company owns fish quota primarily in the Southland region, an area known for pristine, cooler waters. The catch is harvested using environmentally sustainable practices, and processed in Bluff.

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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