

EMBERZ BAR MENU

LIGHT BITES

Oven baked mini garlic French bread	\$6.50
Salt and Pepper squid <i>spring onion, mint, micro herbs, squid ink and lime mayonnaise. GF</i>	\$17.00
Seasonal soup of the day <i>using the freshest local produce to inspire a daily preparation, served with ciabatta bread. (GF on request)</i>	\$15.00
South Seas chowder <i>With tender morsels of seafood bound in a thick creamy soup, served with hot and crispy ciabatta bread.</i>	\$17.00
Chunky wedges <i>with sour cream and sweet chilli sauce</i>	\$9.00
Bowl of fries v	\$7.00

BURGER BAR

30 day aged Hereford Beef Mince Patty Burger <i>with crispy house cured bacon, pinot onions, Colby cheese, tomato and lettuce on a toasted bun served with fries, aioli and barbeque sauce.</i>	\$18.50
Butchers Burger <i>30 day aged Hereford beef mince patty with crispy house cured bacon, chorizo sausage, jalapeno onions, smoked cheese, tomato, lettuce on a toasted bun served with fries, aioli and barbeque sauce.</i>	\$20.00
Meat the Fungi <i>30 day aged Hereford beef mince patty with mushroom duxelle, Colby cheese, crispy house cured bacon, pinot onions, tomato relish, truffle mayo, tomato, lettuce on a toasted bun served with fries.</i>	\$20.00
Buttermilk fried Chicken Breast Burger <i>sliced cheese, bacon bits, tomato relish guacamole, coleslaw, chipotle mayo on a toasted bun served with fries.</i>	\$18.00
The Black Bean <i>Vegetarian burger with black bean patty, harrisa mayo, Portobello mushroom, pickles, relish, tomato and lettuce on a toasted bun served with fries. V</i>	\$17.50
Fare Game 100% Venison Mince Burger <i>with crispy house cured bacon, blue cheese, beer battered onion rings, tomato, lettuce on a toasted bun served with fries, aioli and barbeque sauce.</i>	\$18.50

LIGHT MEALS

Tempura battered or pan fried blue cod fillets	Small	\$26.00
<i>served with fries, garden salad and tartare sauce. (GF on request)</i>	Large	\$33.00
Hereford prime scotch fillet 250g		\$31.00
<i>grilled to your liking with two fried eggs, fries and rich brown gravy.</i>		
Spaghetti with chicken breast		\$18.00
<i>peas, pea puree, walnuts and garlic herb crumble, parmesan.</i>		
Caesar Salad		\$17.50
<i>with cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy Caesar dressing.</i>		
Caesar Salad and grilled Chicken (GF on request)		\$21.50
Roast of the day		\$27.50
<i>accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. GF</i>		
Club House Sandwich		\$18.50
<i>three layers of toasted bread with grilled chicken, bacon, fried egg, cheese, tomato, lettuce, mayo and barbeque sauce, served with fries.</i>		
Jack Daniels bourbon soaked 40 day dry-aged Hereford prime scotch fillet		\$38.00
<i>with pomme frites, seasonal greens and green peppercorn sauce.</i>		
Wasp Beer Steamed Green Lip Mussels		\$21.00
<i>with rouille, ciabatta and fries. (GF on request)</i>		
3 Egg Omelette		\$15.00
<i>with ham, cheese and tomato, served with fries, garden salad and tomato sauce.</i>		
Smoked Chicken Breast		\$32.50
<i>with braised lettuce, onion puree, peas, asparagus, grilled corn, and chicken jus. GF</i>		
Mixed Southern Cheese Board		\$21.00
<i>with grapes, dried fruits, nuts, chutney and crackers. (GF on request)</i>		
Mixed Platter		\$22.00
<i>of Crab bon bons and salt and pepper squid served with Paprika rouille and squid ink mayonnaise.</i>		

PLATTERS

Antipasto		\$45.00
<i>Assorted breads and dips, selection of cheeses and cured meats, pickled vegetables and salad garnish.</i>		
Breads and Dips		\$25.00
<i>Variety of breads served with a selection of three gourmet dips.</i>		
Asian Mix		\$30.00
<i>Deep fried spring rolls, samosas and pork wontons served with sweet chilli and soy sauce.</i>		
Foveaux Strait		\$45.00
<i>A bountiful selection of our southern seafood.</i>		
Southern Cheese and Pâté		\$45.00
<i>Retro organic's cheeses, chicken pâté, pickled and marinated vegetables with breads and crackers.</i>		

Platters are suitable for sharing with up to six people.

DESSERTS

Bitter Chocolate Tart

*With orange blossom caviar, mango sorbet, chocolate soil, nutella snow, micro basil. **GF***

Warmed Gingerbread Pudding

Paired with salted caramel sauce, spiced rum winter fruit medley, hokey pokey crush and chantilly cream.

Raspberries and Cream

*With Frangelico mousse dome, candy mirror glaze, shortbread, raspberry gel, freeze dried raspberries, Chantilly cream and vanilla tuile. **GF***

Sorbet and Ice Cream - a selection of New Zealand's finest. **GF**

Ebony & Ivory Brownie

Almond crumb, honeycomb, caramelized white chocolate snow and black sesame panna cotta.

"Tiramisu" our way

Amaretto mousse, mascarpone, chocolate soil, meringue crumbs, lady finger crush and Tia Maria jelly.

Mixed Southern Cheese Board

*With grapes, dried fruit, nuts, chutney, and crackers (**Gluten Free on request**)*

Pastry Chef- Greg Jenks

Cheeseboard \$21.00, all other desserts \$15.00

COFFEE

Short Black
Long Black
Hot Chocolate
Chai Latte
Flat White
Cappuccino
Mochaccino

STIR TEA

Ask your server for our selection

LIQUEUR COFFEE

Royale - Cognac
Caribbean – Dark Rum
Gaelic – Whisky
Calypso – Tia Maria
Mexican - Kahlua
Orange Blossom - Cointreau
Prince Charles - Drambuie
Roman – Vanilla Galliano
Irish – choice of Baileys or Jameson's

DIGESTIFS

Glayva - Taken from the Gaelic 'Gle Mhath' meaning very good
Baileys – Irish whiskey and cream-based liqueur
Drambuie – One of Scotland's finest whisky liqueurs
Penfolds Grandfather – Rare tawny 20yr port
Taylors – Tawny and fine ruby port
Dows – Fine ruby port