

# EMBERZ BAR MENU

**V Vegetarian**   **GF Gluten Free**   **DF Dairy Free**   **HC Healthy Choice**

## LIGHT BITES

<b>Beef Dripping Candle</b> <i>infused with rosemary and garlic served with toasted ciabatta bread.</i>	\$6.50
<b>Oven Baked Mini Garlic Bread Loaf</b> <i>with whipped garlic butter. <b>V</b></i>	\$7.00
<b>Crisp New Zealand Calamari</b> <i>with harissa, feta cheese, macadamia lime dukkah, mint, micro herbs and squid ink mayonnaise. <b>GF</b> <b>HC</b></i>	\$17.00
<b>Seasonal Soup of the Day</b> <i>using the freshest local produce to inspire a daily preparation, served with ciabatta bread. <b>(GF on request)</b> <b>HC</b></i>	\$15.00
<b>South Seas Chowder</b> <i>with tender morsels of seafood bound in a thick creamy soup, served with hot and crispy ciabatta bread.</i>	\$17.00
<b>Chunky Wedges</b> <i>with sour cream and sweet chilli sauce.</i>	\$9.00
<b>Bowl of Fries <b>v</b></b>	\$7.00

## BURGER BAR

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

## LIGHT MEALS

---

<p>Tempura Battered or Pan Fried Blue Cod Fillets <i>served with fries, garden salad and tartare sauce. (GF/DF on request)</i></p>	<p>Small \$28.00 Large \$35.00</p>
<p>Hereford Prime Scotch Fillet 250g <i>grilled to your liking with two fried eggs, fries and rich brown gravy.</i> <span style="color: green;">🌱</span></p>	<p>\$31.00</p>
<p>Spaghetti and Chicken Carbonara <i>sautéed chicken breast and house cured bacon with a creamy onion and white wine sauce, topped with parmesan.</i></p>	<p>\$18.00</p>
<p>Caesar Salad <i>with cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy Caesar dressing.</i> <span style="color: green;">🌱</span></p>	<p>\$17.50</p>
<p>Caesar Salad and Grilled Chicken <b>(GF on request)</b> <span style="color: green;">🌱</span></p>	<p>\$21.50</p>
<p>Roast of the Day <i>accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings.</i> <b>GF</b></p>	<p>\$27.50</p>
<p>Club House Sandwich <i>three layers of toasted bread with grilled chicken, bacon, fried egg, cheese, tomato, lettuce, mayo and barbeque sauce, served with fries.</i></p>	<p>\$18.50</p>
<p>Aged Hereford Prime Scotch Fillet 250g <i>seared and cooked in bacon fat served with pommes frites, seasonal greens and green peppercorn sauce.</i> <span style="color: green;">🌱</span></p>	<p>\$39.50</p>
<p>Sous Vide Chicken Breast <i>with charred leek, sweet pumpkin velouté, vadouvan granola, orange poached carrot ribbons and red wine jus</i> <b>GF</b> <span style="color: green;">🌱</span></p>	<p>\$32.50</p>
<p>South Island Green Lip Mussels <i>in chili vodka bloody Mary sauce, served with fries. (GF on request)</i> <span style="color: green;">🌱</span></p>	<p>\$21.00</p>
<p>3 Egg Omelette <i>with ham, cheese and tomato, served with fries, garden salad and tomato sauce.</i> <b>GF</b></p>	<p>\$15.00</p>
<p>Mixed Seafood Platter <i>of battered blue cod, prawn cutlets, salt and pepper squid served with paprika rouille, squid ink mayonnaise and pommes frites.</i></p>	<p>\$22.00</p>

## PLATTERS

---

<p>Homemade Breads and Dips (sharing 6 people) <i>Please ask server for today's selection.</i></p>	<p>\$25.00</p>
<p>Brewer's Platter (sharing 6 people) <i>Salami, Bresaola, smoked cheddar, feta, pickles, olives, crackers, hummus, toasted breads and house made chutney.</i></p>	<p>\$45.00</p>
<p>Foveaux Strait (sharing 4-6 people) <i>a bountiful selection of our southern seafood.</i></p>	<p>\$48.00</p>
<p>Deep Fried Goodness (sharing 6 people) <i>a selection of chicken nuggets, fish bites, samosa's and wontons.</i></p>	<p>\$50.00</p>
<p>Southern Cheese Board (sharing 4 people) <i>a selection of Evansdale cheeses with fruit paste, breads and crackers. Please ask your server for today's selection of cheeses.</i></p>	<p>\$48.00</p>
<p>Emberz Mixed Board (sharing 4 people) <i>Grilled spiced chorizo, Italian meat balls, smoked lamb ribs and chunky pork burnt ends.</i></p>	<p>\$48.00</p>

# DESSERTS

## Cannoli

*filled with dark chocolate custard, served with Tia Maria cream and cocoa nibs.*

## Munro honey and almond cake

*with hokey pokey ice cream, toasted almonds flakes, white chocolate and honey comb. **GF***

## Pamu Deer milk panna cotta and mango coulis

*with pistachio almond biscotti, mango sorbet and white chocolate shards. **GF***

## Sorbet and ice cream - a selection of New Zealand's finest **GF**

## Devils chocolate cake

*with chocolate textures and berry compote.*

## Mojito mousse dome

*with Italian meringue, dark chocolate soil, freeze dried raspberries and lemon sorbet. **GF***

## Mixed Southern Cheese Board

*with grapes, dried fruit, nuts, chutney, and crackers (**GF on request**)*

Cheese board \$21.00, all other desserts \$15.00

## COFFEE

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

## 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

Glavya - 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 - Fine tawny port  
Dows - Fine ruby port

# EMBERZ WINE LIST

Our wine list celebrates some great wines sourced from the regions of New Zealand.  
Our wines portrayed in the list complement the story we wish to share.

*Our glass pour is 190mls*

	Glass	Bottle		Glass	Bottle
<b>Champagne</b>			<b>Sauvignon</b>		
Mumm Cordon Rouge		130.00	Brancott Flight	9.50	36.00
<b>Sparkling</b>			Mahi	11.00	40.00
Brancott Estate Chard Pinot Noir	200ml	10.50	Mount Maude		42.00
Brancott Reserve Brut Cuvee		36.00	Peregrine		49.00
Brown Brothers Prosecco Rosé		32.00	Stoneleigh	10.00	38.00
Deutz Blanc de Blanc		68.00	Triplebank	10.50	39.00
Deutz Cuvee	200ml	16.50	<b>Cabernet Sauvignon</b>		
<b>Rosé</b>			Angus the Bull		42.00
Brancott Estate Flight	9.50	36.00	Church Rd McDonald Series	13.00	49.00
Church Road Gwen		48.00	Quarisa Johnny Q	10.50	39.00
Triplebank	10.50	39.00	<b>Merlot</b>		
<b>Aromatics</b>			Church Rd McDonald Series	13.00	49.00
Giesen Blush	10.00	38.00	I am George		40.00
Mosel		47.00	Stoneleigh Latitude	12.00	44.00
Stoneleigh Riesling	10.50	39.00	<b>Pinot Noir</b>		
Two Paddocks Picnic Riesling	13.00	49.00	Domain Thomson Explorer	12.50	46.00
<b>Chardonnay</b>			Maude		66.00
Akarua Bannockburn		49.00	Rua	11.50	42.00
Black Barn		62.00	Rockburn		70.00
Brancott Estate "O" Series		48.00	Stoneleigh	10.00	38.00
Stoneleigh	10.00	38.00	Surveyor Thomson		72.00
The Last Shepherd	12.00	44.00	The Last Shepherd	12.00	44.00
<b>Pinot Gris</b>			<b>Shiraz / Syrah</b>		
Amisfield		59.00	Craggy Range		65.00
Brancott Flight	9.50	36.00	Jacobs Creek Double Barrel	12.50	46.00
Maude		49.00	Pepperjack		46.00
Triplebank	10.50	39.00			

## MOCKTAILS

Meek Mule	\$8.00
Sinderella	\$7.50
Cranberry Cooler	\$8.00
Red Dawn	\$7.50

## COCKTAILS

Classic Martini	\$12.00
Espresso Martini	\$15.00
Choc Martini	\$15.00
Cosmopolitan	\$15.00
Mojito	\$18.00

## SHOOTERS

Peaches & Cream	\$11.00
Jam Donut	\$11.00
Seduction	\$10.00
BJ	\$11.00