

EMBERZ BAR MENU

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

LIGHT BITES

Beef Dripping Candle <i>infused with rosemary and garlic served with toasted ciabatta bread.</i>	\$6.50
Oven Baked Mini Garlic Bread Loaf <i>with whipped garlic butter. V</i>	\$7.00
Crisp New Zealand Calamari <i>with harissa, feta cheese, macadamia lime dukkah, mint, micro herbs and squid ink mayonnaise. GF HC</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) HC</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, lettuce, aioli and barbeque sauce on a toasted bun served with fries.</i>	\$18.50
Butchers Burger <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
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, harissa mayo, portobello mushroom, pickles, relish, tomato and lettuce on a toasted bun served with fries. V HC</i>	\$17.50
Fare Game 100% Venison Mince Burger <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

Tempura Battered or Pan Fried Blue Cod Fillets <i>served with fries, garden salad and tartare sauce. (GF/DF on request)</i>	Small \$28.00 Large \$35.00
Hereford Prime Scotch Fillet 250g <i>grilled to your liking with two fried eggs, fries and rich brown gravy.</i> 	\$31.00
Spaghetti and Chicken Carbonara <i>sautéed chicken breast and house cured bacon with a creamy onion and white wine sauce, topped with parmesan.</i>	\$18.00
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> 	\$17.50
Caesar Salad and Grilled Chicken (GF on request) 	\$21.50
Roast of the Day <i>accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings.</i> GF	\$27.50
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>	\$18.50
Aged Hereford Prime Scotch Fillet 250g <i>seared and cooked in bacon fat served with pommes frites, seasonal greens and green peppercorn sauce.</i> 	\$39.50
Sous Vide Chicken Breast <i>with Jerusalem artichoke puree, slender stems, braised "OXO" onions, pickled walnuts and red wine jus.</i> GF 	\$32.50
South Island Green Lip Mussels <i>in chili vodka bloody Mary sauce, served with fries. (GF on request)</i> 	\$21.00
3 Egg Omelette <i>with ham, cheese and tomato, served with fries, garden salad and tomato sauce.</i> GF	\$15.00
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>	\$22.00

PLATTERS

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

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 - Tawny and fine ruby port
Dows - Fine ruby port

EMBERZ WINE LIST

Our wine list represents great wines and regions of New Zealand.
Our wines portrayed in this list will complement the story we wish to share.

Our glass pour is 190mls

Champagne		Glass	Bottle	Sauvignon		Glass	Bottle
Mumm Cordon Rouge			130.00	Brancott Flight	9.00	36.00	
Sparkling				Bounadry Rapaura		36.00	
Brancott Estate Brut Cure	200ml	10.50		Coupers Shed		42.00	
Brancott Reserve Brut Cuvee			36.00	Giesen Brother		44.00	
Brown Brothers Prosecco Rosé			42.00	Peregrine	10.00	40.00	
Deutz Blanc de Blanc			68.00	Saint Clair		40.00	
Deutz Cuvee	200ml	16.50		Stoneleigh	9.50	38.00	
Rosé				Cabernet Sauvignon			
Brancott Estate Flight		9.00	36.00	Church Rd McDonald Series	11.50	46.00	
Church Rd		10.00	40.00	Brookfields Ohiti		36.00	
Stoneleigh Pinot Noir Rose			38.00	Jim Barry Cover Drive		44.00	
Aromatics				Merlot			
Mt Difficulty Target Gully Riesling			42.00	Church Rd McDonald Series	11.50	46.00	
Stoneleigh Riesling		9.50	38.00	Coupers Shed Merlot Cab		44.00	
Two Paddocks Picnic Riesling		10.50	42.00	Toho		39.00	
Giesen Blush		10.00	38.00	Stoneleigh Latitude	11.00	44.00	
Chardonnay				Pinot Noir			
Akarua Bannockburn			42.00	Drumsara		58.00	
Brancott Estate "O"Series			44.00	Maude		52.00	
Boundary Woodbourne		9.00	36.00	Rabbit Ranch		42.00	
Church Rd McDonald Series			44.00	Rua	10.00	40.00	
Stoneleigh		9.50	38.00	Rockburn		65.00	
Pinot Gris				Stoneleigh	9.50	38.00	
Amisfield			48.00	The Last Shepherd	11.00	44.00	
Brancott Flight		9.00	36.00	Shiraz / Syrah			
Maude		11.00	42.00	George Wyndham		42.00	
Stoneleigh		9.50	38.00	Jacobs Creek Double Barrel	10.50	42.00	
				Pepperjack		46.00	

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