

# EMBERZ Bar Menu

Available from 11am

<b>South Seas Chowder</b> Tender morsels of seafood bound in a creamy chowder and topped with popped capers. Served with toasted ciabatta. <b>GF</b>	20
<b>Chicken Katsu Burger</b> Crispy panko coated chicken, lettuce, tomato, house made pickles, sweet and tangy Tonkatsu sauce and creamy Japanese mayo. Served with fries.	25
<b>Cheeseburger</b> Classic toasted bun, beef patty, cheddar cheese, pickles, yellow mustard and ketchup. Served with fries.	26
<b>Southern Blue Cod Burger</b> Tempura battered blue cod, lettuce, tomato, red onion, topped with lemony aioli and house made pickles. Served with fries.	27.5
<b>Crispy Noodle Chicken Salad</b> Chicken breast mixed with crispy noodles and seasonal salad mix, finished with a coriander and lime dressing and dry roasted cashews. <b>DF</b>	27
<b>Spiced Baba Ganoush</b> Topped with 3 seed crumble drizzled in avocado oil with house made tortilla crisps. <b>DF, V, VEGAN</b>	17.5
<b>Blue Cod Fillets</b> Your choice of pan-fried or battered fillets served with fries and a seasonal salad. <b>DF,GF on request</b>	40.5
<b>Roast of the Day</b> Accompanied with roast root vegetables and pan juice gravy. <b>DF,GF</b>	34
<b>Southland Sushi</b> Four classic Southland cheese rolls toasted to perfection and smothered in butter.	12
<b>Chicken Parma</b> Golden crumbed chicken topped with house made Napoli sauce, ham and Swiss cheese. Served with seasonal salad and fries.	26.5
<b>Steak, Eggs &amp; Chips</b> Alliance Pure South striploin cooked to your liking, classically paired with fried eggs and chips. <b>DF,GF</b>	30
<b>Thai Beef Salad</b> Strips of grilled beef fillet combined with heirloom tomatoes, house pickled cucumber, fried shallots and salad greens. Topped with toasted peanuts. <b>DF,GF</b>	26
<b>Roast Beetroot Salad</b> Balsamic caramelised beetroot, pear and goats cheese, tossed on salad greens finished with a sprinkling of toasted pecans. <b>GF,V</b>	25
<b>Milk Braised Pork Belly</b> With blood peach creme, baby roquette salad and crisp potato gaufrettes. <b>GF</b>	25
<b>Chunky Wedges</b> with sour cream and sweet chilli sauce. <b>V</b>	12
<b>Fries.</b> <b>V</b>	9.5
<b>Potato Gems</b> With gravy and melted cheese	15.5

**DF Dairy free | GF Gluten free | V Vegetarian**

# EMBERZ Platters

4-6 people

<b>EMBERZ Grazing Board</b>	65
House made salmon mousse, beetroot chutney, a jar of pork rillette accompanied with popcorn chicken, pickled vegetables, olives, salami and Brie, finished with crackers and ciabatta.	
<b>Ocean Platter</b>	50
An assortment of treats from the sea. Garlic prawn twists, salt & pepper calamari and fish bites, fries, tartare and tomato sauce.	
<b>Flames Platter</b>	50
An assortment of favourite bites - Spring rolls, prawn toast, wontons and samosas served with fries and dipping sauces.	
<b>Southland Sushi to share</b>	30
One dozen delicious toasted cheese rolls buttered to perfection.	

## EMBERZ Desserts

All 16.5

### Potted Cheesecake

Vanilla cheesecake topped with berry sorbet and berry textures, garnished with vanilla crumbs. **GF**

### Roasted Hazelnut Ice Cream Sandwich

Spiced rum & raisin ice cream and Nutella snow.

### Callebaut Dark Chocolate Mousse

With raspberry creamaux, red fruit textures, meringue and Chantilly creme. **GF**

### Crème Brulée of the day

Accompanied by lemon and almond shortbread. **GF**

### Burnt Lemon Silk Tart

Albertine's honey ice cream and blackberry compote.

### Frozen Macadamia Parfait

With salted caramel sauce, preserved apricots and praline crumble. **GF**

Dairy free dessert option is available on request.

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# Ascot Park Hotel

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