

All day menu

Light bites

Oven baked mini garlic bread loaf with whipped garlic butter. V	\$7.50
Seasonal soup of the day, using the freshest local produce to inspire a daily preparation, served with ciabatta bread. (GF on request)	\$15.00
South seas chowder with tender morsels of seafood bound in a thick creamy soup, served with crispy ciabatta bread. (GF on request)	\$17.00
Chunky wedges with sour cream and sweet chilli sauce.	\$9.00
Bowl of fries. V	\$7.00

Light meals

Tempura battered or pan-fried blue cod fillets, served with fries, garden salad and homemade tartare sauce. (GF/DF on request)	Small \$28.00 Large \$35.00
Hereford Prime scotch fillet 250g, grilled to your liking with two fried eggs, fries and rich brown gravy.	\$32.00
Chicken mac and cheese sautéed chicken breast, macaroni pasta and house cured bacon with a creamy cheese sauce, topped with parmesan and pork crackle crumble	\$18.00
Roast of the day accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. GF/DF	\$27.50
Caesar salad, with cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy Caesar dressing. (GF on request)	\$18.00
Caesar salad with grilled chicken (GF on request)	\$21.50
Club house sandwich, three layers of toasted bread with grilled chicken, bacon, fried egg, cheese, tomato, lettuce, mayo and barbeque sauce, served with fries.	\$18.50
Sous vide chicken breast with charred leek, sweet pumpkin velouté, vadouvan granola, orange poached carrot ribbons and red wine jus. GF	\$32.50
South Island green lip mussels steamed in tomato Provencal sauce, garnished with fresh herbs, served with fries. (GF on request)	\$18.50
Three egg omelette, with ham, cheese and tomato served with fries and a garden salad. GF	\$15.00
Mixed seafood platter of battered blue cod, prawn twisters, salt and pepper squid served with tartare sauce and fries.	\$22.00

V Vegetarian | GF Gluten free | DF Dairy free



Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

Phone 0800 272 687 email: info@ascotparkhotel.co.nz
www.ascotparkhotel.co.nz

All day menu

Burger bar

30 day aged Hereford Beef mince patty burger , with crispy house cured bacon, pinot onions, Colby cheese, tomato, lettuce, aioli and barbeque sauce on a toasted bun served with fries.	\$19.00
Butchers burger , 30 day aged Hereford beef mince patty with crispy house cured bacon, chorizo sausage, jalapeno onions, smoked cheese, tomato, lettuce, aioli and barbeque sauce on a toasted bun served with fries.	\$21.00
Buttermilk fried chicken breast burger , sliced cheese, bacon bits, tomato relish, guacamole, coleslaw, chipotle mayonnaise on a toasted bun served with fries.	\$18.50
The black bean , vegetarian burger with black bean patty, harissa mayonnaise, portobello mushroom, pickles, relish, tomato and lettuce on a toasted bun served with fries. V	\$18.00

Platters

Homemade breads and dips (sharing 6 people)	\$25.00
Brewer's platter (sharing 6 people) salami, bresaola, smoked cheddar, feta, pickles, olives, crackers, hummus, toasted breads and house made chutney.	\$45.00
Foveaux Strait (sharing 4-6 people) a bountiful selection of our Southern seafood.	\$48.00
Deep fried goodness (sharing 6 people) a selection of chicken nuggets, fish bites and wontons.	\$50.00
Southern cheese board (sharing 4 people) a selection of Evansdale cheeses with fruit paste, breads and crackers.	\$48.00
MT Difficulty shared platter (sharing 2 people) Mediterranean herb infused green olives, lemon and garlic roasted red pepper and sunflower seed dip, Kikorangi beignets with black currant and red onion jam, confit Mt Cook salmon with pickled cucumber and dill salad, Aged Highfield lamb leg with triple cooked chips and salsa verde, garlic cheesy sourdough.	\$65.00

Desserts

Warmed date pudding with Earl Grey toffee sauce, poached dates, candied pecan and vanilla ice cream.	\$15.00
Pamu Deer milk and coconut semifreddo with mango gel, deer milk snow, pistachio sponge and vanilla crumble. GF	\$15.00
Sorbet and ice cream - a selection of New Zealand's finest. GF	\$15.00
Hazelnut financier with praline crèmeux, praline mousse, almond streusel and raspberry gel. GF	\$15.00
Warm fudge espresso chocolate cake with bitter chocolate coffee crumble, chocolate sauce, freeze dried mandarin and Grand Marnier cream	\$15.00
Baked passionfruit cheesecake with coconut flakes, blueberry sauce and vanilla crumble.	\$15.00
Paris-Brest with vanilla bean crèmeux, boysenberry sauce, green apple crisp, whipped cream.	\$15.00
Mixed New Zealand Kapiti cheese board with grapes, dried fruits, nuts, chutney and crackers. (GF on request)	\$25.00

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