

Sports Bar Menu

South Seas Chowder Tender morsels of seafood bound in a creamy chowder and topped with popped capers. Served with toasted ciabatta. GF	19.5
Chicken Katsu Burger Crispy panko coated chicken, lettuce, tomato, house made pickles, sweet and tangy Tonkatsu sauce and creamy Japanese mayo. Served with fries.	25
Cheeseburger Classic toasted bun filled with a beef pattie, cheddar cheese, pickles, yellow mustard and ketchup. Served with fries.	26
Southern Blue Cod Burger Tempura battered blue cod with lettuce, tomato, red onion, topped with lemony aioli and house made pickles. Served with fries.	27.5
Crispy Noodle Chicken Salad Chicken breast mixed with crispy noodles and seasonal salad mix, finished with a coriander and lime dressing and dry roasted cashews. DF	27
Blue Cod Fillets Your choice of pan-fried or battered with fries and seasonal salad. DF,GF on request	40.5
Roast of the Day Accompanied with roast root vegetables and pan juice gravy DF,GF	28
Southland Sushi Four classic Southland toasted cheese rolls buttered to perfection. V	12
Chicken Parma Golden crumbed chicken, topped with house made Napoli sauce, ham and Swiss cheese. Served with seasonal salad and fries.	26.5
Steak, Eggs & Chips Alliance Pure South striploin cooked to your liking, classically paired with fried eggs and chips. DF,GF	30
Thai Beef Salad Strips of grilled beef fillet combined with heirloom tomatoes, house pickled cucumber, fried shallots and salad greens. Topped with toasted peanuts. DF,GF	26
Roast Beetroot Salad Balsamic drizzled caramelised beetroot, pear and goat cheese, tossed on salad greens finished with a sprinkling of toasted pecans. GF,V	24.5
Spiced Baba ganoush Topped with 3 seed crumble drizzled in avocado oil with house made tortilla crisps. DF, V, VEGAN	17.5
Pizza Melt Garlic baguette topped with Napoli sauce, salami and melted cheese V on request	15
Chunky Wedges with sour cream and sweet chilli sauce. V	12
Fries. V	9.5
Potato Gems With gravy and melted cheese	15.5

DF Dairy free | GF Gluten free | V Vegetarian



Ascot

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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.

Platter Menu

4-6 people

Ocean Platter

An assortment of treats from the sea. Garlic prawn twists, salt & pepper calamari and fish bites complimented with fries and tartare sauce. 50

Flames Platter

An assortment of favourite bites - Spring rolls, prawn toast, wontons and samosas served with fries and dipping sauces. 50

Southland Sushi to share

One dozen delicious toasted cheese rolls buttered to perfection. 30

After hours menu, only available after 10pm

Three Cheese Tortellini Filled with creamy pumpkin and roasted garlic. V 12

Lamb and Mint Pie Kai Pai - gourmet pies from Wanaka. 8

Toasted Sandwich Ham, cheese and pineapple. V 8

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