



Ascot Sports Bar

SEAFOOD CHOWDER

tender cooked seafood • popped capers • ciabatta **GF**
\$21

TOMATO SOUP

southland sushi • Worcestershire crème fraîche **V**
\$22

CHICKEN SLIDERS (3)

brioche slider • southern fried thigh • chilli jam • agria fries
\$24.5

FRIED MUSHROOMS

caramelised shallots • grilled ciabatta • bacon crumble
\$25.5

PORK & POTATO CROQUETTES

roast tomato chutney • pickled red onion • parmesan
\$23

SOUTHERN FRIED CHICKEN BURGER

Ascot burger sauce • chilli jam • coleslaw • agria fries
\$29.5

FISH BURGER

tempura Gurnard • lettuce tomato • pickles • red onion • lemon aioli
\$28

CHEESEBURGER

beef patty • cheddar cheese • pickles • mustard • ketchup • agria fries
\$27.5

ROAST OF THE DAY

root vegetables • pan jus **DF GF**
\$35

CHICKEN SALAD

crispy noodles • coriander & lime dressing • roasted cashews **DF**
\$27

THAI BEEF SALAD

heirloom tomatoes • pickled cucumber • fried shallots • toasted peanuts **DF GF**
\$26.5

RIBEYE STEAK

cooked to your liking • fried eggs • agria fries **GF**
\$30

FISH & CHIPS

tempura Gurnard • agria fries • seasonal salad **DF GF (on request)**
\$28.5

CHICKEN PARMA

panko chicken • napoli sauce • loin ham • mozzarella • seasonal salad • agria fries
\$27.5

CHICKEN SCHNITZEL

panko chicken • mushroom sauce • seasonal salad • agria fries
\$27.5

SOUTHLAND SUSHI (4)

cheese rolls • butter
\$14

GF-Gluten Free | DF-Dairy Free | V-Vegetarian



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SIDES

AGRIA SKINS CRUNCH

house ketchup • dill cream • tomato flakes **GF V**
\$15

AGRIA FRIES

tomato sauce • aioli **V DF**
\$10

LOADED WEDGES

cheese • bacon • sour cream • sweet chilli
\$21

PLATTERS

OCEAN PLATTER

prawn twists • calamari • fish bites • tartare • tomato sauce • agria fries
\$52

FLAMES PLATTER

spring rolls • prawn toast • wontons • samosas • dipping sauces • agria fries
\$52

CHICKEN SLIDER PLATTER

12 sliders • fried chicken thigh • coleslaw • Ascot burger sauce
\$70

SOUTHLAND SUSHI PLATTER

12 cheese rolls • butter
\$32.5

DESSERTS

POTTED CHEESECAKE

vanilla cheesecake • berry sorbet • vanilla crumb **GF**
\$17

PANNA COTTA

blackcurrant • almond crumb • white chocolate • hibiscus jus **GF**
\$16.5

SINGLE ORIGIN CHOCOLATE MOUSSE

candied Catlins hazelnuts • burnt orange crème fraîche • biscotti textures
\$17

CRÈME BRÛLÉE

lemon & almond shortbread • cream **GF**
\$16.5

GINGERBREAD PUDDING

butterscotch • vanilla bean ice-cream • chantilly cream
\$16

VANILLA BEAN MADELEINES

chocolate fondue • berry textures • chantilly cream
\$16.5

AFTER HOURS MENU

three cheese tortellini \$12 **V**

lamb & mint pie \$8

ham, cheese & pineapple toasted sandwich \$8

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