



Ascot Sports Bar

menu - available 11am - 10pm

HOUSE MADE FOCACCIA \$8
V

FRENCH ONION SOUP \$15
gruyere crouton. V

SEAFOOD CHOWDER \$19
popped capers, focaccia.
(GF on request)

MARGHERITA FLATBREAD \$14
heirloom tomatoes,
fresh mozzarella. V

PORTERHOUSE STEAK \$37
fried eggs, agria fries.
GF (DF on request)

ROAST OF THE DAY \$35
roast root and seasonal
vegetables, pan juice gravy.
GF,DF

CHEESEBURGER \$26
beef patty, cheddar, pickles,
house ketchup, agria fries.

CHICKEN SCHNITZEL \$24
mushroom crème, agria fries,
seasonal salad.

CHICKEN BURGER \$28
Ascot burger sauce, coleslaw,
agriafries.

SOUTHLAND SUSHI \$14
four cheese rolls with whipped
brown butter.

FOVEAUX STRAIT BLUE COD \$39
crisp tempura or pan fried,
agriafries, seasonal salad.
DF (GF on request)

CHICKEN BRIOCHE SLIDERS (3) \$26
Southern fried thigh,
agriafries, chilli jam.

SEASONED WEDGES \$15
sour cream, sweet chilli. V

AGRIA FRIES \$10
tomato sauce. V DF

DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN

Nutritional, allergen, and dietary details are provided for guidance.
Our kitchen handles gluten, dairy, nuts, soy, eggs, shellfish, and other allergens, and cross-contamination may occur.

If you have allergies or dietary needs, please inform our staff.

We take care in preparation, but we cannot guarantee an allergen-free environment.

SIDES

BEER BATTERED ONION RINGS \$12
aioli. V

AGRIA FRIES \$12
truffle salt, parmesan.
GF V (DF on request)

ROAST ROOT VEGETABLES \$12
chimichurri. V GF DF

POMME PUREE \$12
pan juice gravy. GF

HOUSE SALAD \$12
citrus dressing. V GF DF

BROCCOLI \$12
toasted almond, cacik. V GF

DESSERT

POTTED CHEESECAKE \$15
berry sorbet, almond crumb,
berry textures. GF

GINGERBREAD PUDDING \$15
butterscotch, vanilla bean ice cream,
chantilly crème.

VANILLA BEAN CRÈME BRULÉE \$15
lemon shortbread, soft cream. GF

**70% DARK CHOCOLATE AMARETTO
MARQUISE \$15**
mascarpone cream, mandarin,
savoiardi crush.

BAKLAVA CUSTARD TART \$15
Turkish delight, coconut
yoghurt, maple. VEGAN

PLATTERS

EMBERZ GRAZING BOARD \$72
smoked salmon mousse, beetroot
chutney, popcorn chicken,
blue cheese, pickled vegetables,
salami, brie, crackers, grilled focaccia.

OCEAN PLATTER \$55
Southern calamari, prawn twisters,
tempura fish, agria fries,
tartare, lemon.

FLAMES PLATTER \$55
prawn toast, spring rolls, samosas,
wontons, agria fries, sweet soy.

SOUTHLAND SUSHI PLATTER \$36
one dozen cheese rolls,
whipped brown butter.

**SOUTHERN FRIED
CHICKEN SLIDERS \$70**
twelve brioche sliders,
fried chicken thigh, coleslaw,
Ascot burger sauce.

AFTER HOURS

available 10pm to late

THREE CHEESE TORTELLINI \$12 V

LAMB AND MINT PIE \$8

TOASTED SANDWICH \$8
ham, cheese, and pineapple.