Dessert

The County Hotel Ice Cream
The County's homemade ice cream w/ chocolate shell & warm fudge sauce
$16
Gluten Free

Chocolate Sticky Pudding
w/ Crème Anglaise, whipped cream, butterscotch & poached pears
$18

Strawberry Tiramisu
w/ white chocolate & strawberry coulis
$18

Liqueur Coffee

Kahlua, Baileys, Amaretto, Frangelico or Irish Coffee
$21

Cheese Board

Over the Moon Award Wining Cheeses
w/ rhubarb chutney, grapes, crostini & apple
For One : $26| For Two : $48

Dessert Wine

Clearview Estate | 'Sea Red'	*$16*
De la Terre | Late Harvest Viogner	*$16*
Johner Estate | Noble Sauvignon	*$16*

Please feel free to peruse our full beverage list.

Wine by the Glass

Veuve du Vernay | Brut Méthode	*$14*
Mionetto Sparkling Prosecco	*$14*
Mumm NV | Champagne	*$25*
Barons & Potter | Sauvignon Blanc	*$12*
Craggy Range | Sauvignon Blanc	*$14*
Barons & Potter | Chardonnay	*$12*
Beach House | Chardonnay	*$14*
Clearview Blush | Rosé	*$13*
Brookfields | Pinot Gris	*$14*
Brookfields | Syrah	*$14*
Madame Sass | Pinot Noir	*$15*
Barons & Potter | Pinot Noir	*$12*
Barons & Potter | Merlot	*$12*

Beer

Hawke's Bay Breweries *$12*
Black Duck | IPA | Pilsner

Tuatara *$12*
Hefe Weizen ~ Wheat Beer | Pilsner

Zeelandt Brewery *$12*
Four Stroke ~ Pale Ale | Good Thief ~ Pilsner | Black Monk ~ Schwarzbier | Jerry Rig ~ Helles Lager | Guv'nor ~ Extra Special Bitter | Long Range Bomber ~ APA

Other Beers & Cider
Cider *| $10 Monteith's Crushed Apple*
Other Beer *| $10*
Corona | DB Export Gold | Guinness | Heineken Mac's Gold | Speight's Gold | Steinlager | Steinlager Pure | Stella Artois | Tui
Light Beer *| Amstel Light | Heineken 0.0 | Heineken Light*

WINE STREET RESTAURANT

THE COUNTY HOTEL | NAPIER

Starters

Salmon Ceviche
Avocado, red onion, cherry tomato, corn tortilla & lime mayo
$26
Gluten Free Option

Mushroom, Truffle & Pâté
Beetroot relish, creamed goat's cheese, dukkah, Turkish bread
$24
Nuts | Vegetarian

Fried Pork Belly
Vietnamese slaw, vermicelli, peanuts & chilli caramel
$22 | $38
Dairy Free | Gluten Free Option | Nuts

Salt 'n' Pepper Squid
Pickled cucumber, aioli, soy & lemon
$19 | $36
Dairy Free | Gluten Free Option

Menu subject to change without notice.
Accommodation Dinner Packages include 3 courses, entrée , main & dessert.
Additional charges apply for Cheese boards $10 for 1 & $15 for 2 | Liqueur coffees $5

Mains

Beef Wellington
w/ potato mash, swiss brown mushrooms, creamy silverbeet & jus
$44

Chicken Kyiv
Fried golden crumb, garlic butter, gnocchi, asparagus & cream sauce
$41

Fish of the Day
Today's fresh catch served w/ pickled fennel, almond skordalia, broad bean & cherry tomato salsa
$42
Gluten Free Option | Nuts

Feta & Spinach Ravioli
w/ pine nuts, red pepper pesto, pumpkin sauce & garlic crumb
$41
Vegetarian

Sides

Pear, walnut, parmesan & rocket Salad | $14

Shoestring Fries | $12