

Wine Street

RESTAURANT | DINNER

Starters

BREAD & DIPS	1 \$10
<i>Freshly baked ciabatta rolls, served with herbed oil & a seasonal dip</i>	
	2 \$18
CHICKEN LIVER & COGNAC PÂTÉ	\$14
<i>w/ crostini & red onion chutney (Can be prepared GF)</i>	
DEEP FRIED PORK BELLY	E \$16
<i>w/ Vietnamese slaw, vermicelli noodles, spicy caramel sauce & toasted peanuts (DF,GF, N)</i>	
	M \$31
MANDARIN & GIN CURED SALMON	\$18
<i>Pickled beetroot, fennel, cucumber, miso mayonnaise & seeded lavosh crackers (Can be prepared GF)</i>	
MUSHROOM ARANCINI	E \$16
<i>w/ Swiss cheese fondue & toasted dukkah (V, N)</i>	
	M \$29
SOUP DU JOUR	\$15
<i>Your waiting team will advise you of today's creation, served with toasted garlic ciabatta</i>	
SPINACH TORTELLINI	E \$16
<i>Fresh egg pasta w/ pumpkin, red pepper & cashew pesto (V,N)</i>	
	M \$29
TEMPURA KING PRAWNS	E \$14
<i>w/ spicy chilli sauce, curry leaves, spring onion & coriander (Can be prepared GF)</i>	
	M \$28

Mains

BEEF WELLINGTON	\$36
<i>Prime NZ beef fillet in golden flaky pastry, w/ Swiss brown mushrooms, mashed potato & creamy silverbeet</i>	
BRAISED LAMB SHOULDER	\$36
<i>w/ roasted kumara couscous, broccolini, red cabbage & a rich jus (Can be prepared GF)</i>	
CHICKEN KIEV	\$35
<i>Golden crumbed chicken w/ Hawke's Bay asparagus, crisp prosciutto, herbed butter & white wine cream</i>	
FRESH FISH OF THE DAY	\$34
<i>Chef's special daily creation</i>	
RIGATONI PASTA	\$28
<i>w/ feta, pinenuts, sunblush tomatoes, lemon, chilli, parmesan, charred Hawke's Bay asparagus & basil infused olive oil (V)</i>	
SEAFOOD RISOTTO	\$34
<i>w/ mussels, prawns, squid, fresh fish, tarragon, peas, saffron & fennel (GF)</i>	

Sides

FRENCH FRIES	\$10
PEAR ROCKET SALAD	\$12
<i>w/ parmesan & walnuts</i>	
POTATOES AU GRATIN	\$10
SEASONAL ROASTED VEGETABLE MEDLEY	\$10

Sides are not included in the DBB Package

Wine Street

RESTAURANT | DESSERT

Desserts

LIMONCELLO TIRAMISU	\$14
<i>w/ vanilla bean mascarpone, white chocolate shards & lemon Turkish delight</i>	
PETIT FOURS PLATE	\$14
<i>Lemon meringue tartlet, salted caramel fudge, chocolate truffle, rhubarb & raspberry shortcake, miniature éclair</i>	
STICKY TOFFEE APPLE PUDDING	\$14
<i>w/ crème anglaise & toasted almonds (N)</i>	
THE COUNTY ICE-CREAM	\$14
<i>Today's special flavour w/ chocolate shell & hot fudge sauce (GF)</i>	

Cheese

A SELECTION OF NZ CHEESES	1 \$19
<i>w/ crackers, pickles & pineapple chilli</i>	2 \$35
<i>A \$5 surcharge applies for DBB packages</i>	

Port

CHURCHILL'S WHITE PORT	60ml \$19
CHURCHILL'S 10 YEAR OLD TAWNY	60ml \$19
GRAHAM'S SIX GRAPES	60ml \$17
GRAHAM'S 10 YEAR OLD TAWNY	60ml \$19
GRAHAM'S 20 YEAR OLD TAWNY	60ml \$27
FONSECA BIN 27	60ml \$17
TAYLOR'S 325TH ANNIVERSARY	60ml \$19
ROMARIZ RESERVA LATINA	B 375ml \$75

Dessert Wines

CLEARVIEW ESTATE	G 60ml \$14
<i>Sea Red ~ Hawke's Bay</i>	
JOHNER ESTATE	G 60ml \$14
<i>Noble Sauvignon Blanc ~ Wairarapa</i>	
BROOKFIELDS	G 60ml \$14
<i>Indulgence Viognier ~ Hawke's Bay</i>	
LINDEMAN'S KRIEK LAMBIC BEER	B 250ml \$24

Cocktails

CHURCHILL'S CHAMPS DELIGHT	\$14
<i>French bubbles, strawberry liqueur</i>	
CLASSIC AIRPORT MARTINI	\$18
<i>Gin or vodka, dry vermouth, lemon or olive</i>	
COSMOPOLITAN	\$18
<i>Vodka, cointreau, lime & cranberry</i>	
ESPRESSO MARTINI	\$18
<i>Vodka with kahlúa, frangelico & fresh espresso</i>	
HUG ME, BARTENDER	\$18
<i>Baileys, frangelico & chocolate with honey & cream</i>	
MOJITO	\$18
<i>White rum, lime, mint, sugar & soda</i>	
PIMM'S	\$14
<i>Lemonade, ginger ale, mint & cucumber</i>	