

New Year's Eve 2020

Wine Street

RESTAURANT | DINNER

Starters

BREAD & DIPS 1 \$10

Freshly baked ciabatta rolls, served with herbed oil & a seasonal dip 2 \$18

CHICKEN LIVER & COGNAC PÂTÉ \$14

w/ crostini & red onion chutney
(Can be prepared GF)

DEEP FRIED PORK BELLY E \$16

w/ Vietnamese slaw, vermicelli noodles, spicy caramel sauce & toasted peanuts M \$31
(DF,GF, N)

MANDARIN & GIN CURED SALMON \$18

Pickled beetroot, fennel, cucumber, miso mayonnaise & seeded lavosh crackers
(Can be prepared GF)

MUSHROOM ARANCINI E \$16

w/ Swiss cheese fondue & toasted dukkah M \$29
(V, N)

SOUP DU JOUR \$15

Your waiting team will advise you of today's creation, served with toasted garlic ciabatta

TEMPURA KING PRAWNS E \$14

w/ spicy chilli sauce, curry leaves, spring onion & coriander M \$28
(Can be prepared GF)

Mains

BEEF WELLINGTON \$36

Prime NZ beef fillet in golden flaky pastry, w/ Swiss brown mushrooms, mashed potato & creamy silverbeet

CHICKEN KIEV \$35

Golden crumbed chicken w/ Hawke's Bay asparagus, crisp prosciutto, herbed butter & white wine cream

FRESH FISH OF THE DAY \$34

Chef's special daily creation

RIGATONI PASTA \$28

w/ feta, pinenuts, sunblush tomatoes, lemon, chilli, parmesan, charred Hawke's Bay asparagus & basil infused olive oil
(V)

Sides

FRENCH FRIES \$10

PEAR ROCKET SALAD \$12

w/ parmesan & walnuts

POTATOES AU GRATIN \$10

SEASONAL ROASTED VEGETABLE MEDLEY \$10

Sides are not included in the DBB Package

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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>	
	B 500ml \$115
JOHNER ESTATE	G 60ml \$14
<i>Noble Sauvignon Blanc ~ Wairarapa</i>	
	B 375ml \$69
BROOKFIELDS	G 60ml \$14
<i>Indulgence Viognier ~ Hawke's Bay</i>	
	B 375ml \$69
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>	