

## Dining Menu

### Entrées | Small Plates

**Freshly baked breads** w/ hummus & butter | 8pp (V)

**Salt 'n' Pepper Squid** w/ soy sauce & lime aioli | 14 (DF | GF)

**Arancini** pea, lemon & feta w/ red pepper kasundi | 16 (V)

**Mushroom Pâté** w/ dukkah, Turkish bread & beetroot relish | 20  
(Nuts | Vegetarian | GF option)

**Caprese Salad** w/ Roma tomato, avocado, basil, | 21 (GF | V)  
fresh mozzarella, olive oil & fig balsamic

**Paua & Chorizo Spring Rolls** w/ creamy cheese dipping sauce | 23

**Mandarin & Horopito Cured Salmon** w/ sesame lavosh, | 25  
pickled fennel, cucumber and miso mayo

### Mains

**Smoked Lamb Rump** w/ fondant potato, zucchini, | 40  
broad bean salsa & jus

#### Beef Wellington

Prime NZ Beef w/ golden pastry, creamy silverbeet & rich jus | 40

#### Poke Bowl | 32

Soy Marinated Hawkes Bay Fish (GF)

or

Crispy Buttermilk Chicken

Poke Bowls served w/ wild rice, avocado, pickled radish, Asian slaw,  
sriracha mayo, sesame dressing, soya bean

**Spinach & Ricotta Stuffed Pasta Shells** | 32 (V)  
w/ Napoli sauce, olives & parmesan

### Sides

**Fries** w/ tomato ketchup & aioli | 10

**Rocket Salad** w/, pear, parmesan & balsamic | 10

### Dessert

**Lemon Tiramisu** w/ vanilla mascarpone, lemon jelly, coconut tuile | 18

**Poached Rosé Nectarines** | 18  
w/ raspberries & milk chocolate cremeux

**Sticky Toffee Apple Pudding** w/ crème anglaise, | 18  
vanilla ice cream & butterscotch sauce

# CHURCHILL'S

*The Country Hotel*

LOUNGE BAR & RESTAURANT