

Dining Menu

(V)

Freshly baked breads w/ hummus & butter | 8pp

(DF | GF)

Salt 'n' Pepper Squid w/ soy sauce & lime aioli | 14

(V)

Arancini pea, lemon & feta w/ red pepper kasundi | 16

Mushroom Pâté w/ dukkah, Turkish bread & beetroot relish | 20

(Nuts | Vegetarian | GF option)

(GF | V)

Caprese Salad w/ Roma tomato, avocado, basil, | 21
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

House Smoked Pastrami Sandwich w/ seeded bread, | 32
caramelised onion, mustard, zucchini, brie & tomato

Beef Wellington

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

Poke Bowl | 32

(GF)

Soy Marinated Hawkes Bay Fish

or

Crispy Buttermilk Chicken

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

(V)

Spinach & Ricotta Stuffed Pasta Shells | 32

w/ Napoli sauce, olives & parmesan

Sides

Fries w/ tomato ketchup & aioli | 10

Potato Mash | 10

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

Dessert

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

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

CHURCHILL'S

The Country Hotel

LOUNGE BAR & RESTAURANT