

Small plates Shared dining

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/ avocado, basil, fresh mozzarella, | 21
olive oil & fig balsamic
(GF | V)

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

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

Beef Wellington

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

Poke Bowl | 30

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

w/ Napoli sauce, olives & parmesan

(V)

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