

Drinks, Dinner & Small Plates

Open Thur, Fri & Sat | from 5pm | Dinner Reservations Essential

Entrées | Small Plates

Freshly baked breads w/ hummus & butter | 10pp (V)

Salt 'n' Pepper Squid w/ soy sauce & lime aioli | 16 (DF | GF)

Arancini pumpkin, sage & feta w/ red pepper kasundi | 19 (V)

Mushroom Pâté w/ dukkah, Turkish bread & beetroot relish | 21
(Nuts | Vegetarian | GF option)

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

Paua & Chorizo Spring Rolls w/ creamy cheese dipping sauce | 24

Crisp Pork Belly w/ Vietnamese salad & chilli peanuts | 24 (GF | DF)

Mains

Smoked Lamb Rump w/ fondant potato, zucchini, | 43 (GF)
broad bean salsa & jus

Fish of the day, panfried w/ sweetcorn fritters, | 42 (GF)
spiced tomato & basil salsa

Beef Wellington

Prime NZ Beef w/ golden pastry, creamy silverbeet & rich jus | 44

Poke (POH-keh) Bowl | 35

Soy Marinated Hawkes Bay Fish or Crispy Buttermilk Chicken

Poke Bowls served w/ wild rice, avocado, pickled radish, Asian slaw,
sesame dressing, edamame beans

Spinach & Ricotta Stuffed Pasta Shells | 35 (V)
w/ Napoli sauce, olives & parmesan

Sides

Fries w/ tomato ketchup & aioli | 12

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

Dessert

Lemon Tiramisu w/ vanilla mascarpone, lemon jelly, coconut tuile | 19
(GF)

Chocolate Delice | 22

Chocolate brownie layered w/ panna cotta, chocolate mousse &
chocolate macaron

Feijoa & Pear Steam Pudding | 19

w/ honey caramel, crème anglaise, vanilla ice cream

Liqueur Coffees | 25

Kahlua, Baileys, Amaretto, Frangelico, Irish Coffee

CHURCHILL'S

The Country Hotel

LOUNGE BAR & RESTAURANT