

Drinks, Dinner & Small Plates

Entrées | Small Plates

Roasted Garlic Ciabatta | 10pp ^(V)

Salt 'n' Pepper Squid | 16 ^(DF | GF)

w/ soy sauce & lime aioli

Mushroom Pâté | 21 ^(V)

w/ dukkah, Turkish bread & beetroot relish

(Nuts | Vegetarian | GF option)

Paua & Chorizo Spring Rolls | 24

w/ creamy cheese dipping sauce

Crisp Pork Belly | 24 ^(GF | DF)

w/ Vietnamese salad & chilli peanuts

Mains

Smoked Lamb Rump | 43 ^(GF)

w/ kumara mash, zucchini, broad beans & jus

Seafood Bouillabaisse | 44 ^(GF available)

w/ Freshly caught Hawkes Bay fish & shellfish,

cooked in a tomato broth, served with sides of spicy saffron mayo, gruyere & fresh herbs

Beef Wellington | 45

Prime NZ Beef w/ golden pastry, creamy silverbeet, fondant potato & rich jus

Pappardelle Pasta | 38 ^(V)

w/ roast pumpkin, garlic, sage, lemon, candied walnuts & feta

Sides

Fries w/ tomato ketchup & aioli | 12

Rocket Salad w/ pear, parmesan & balsamic | 12

Dessert

Lemon Meringue Cannoli | 20

Crispy pastry filled with lemon curd, creme diplomat & meringue

Chocolate Delice | 20 ^(GF)

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

Pear & Ginger Steamed Pudding | 20

w/ honey caramel, crème anglaise, gingernut ice cream

Liqueur Coffees | 25

Kahlua, Baileys, Amaretto, Frangelico, Irish Coffee

CHURCHILL'S

The Country Hotel

LOUNGE BAR & RESTAURANT