

CHURCHILL'S

The County Hotel

LOUNGE BAR & RESTAURANT

Drinks, Dinner & Small Plates

Entrées | Small Plates

Chilli Pickles Snack | 12 (DF | GF | V)

Olives, cornichons, capsicum, pickled onions
w/ a few spicy jalapenos

Roasted Garlic Ciabatta | 10pp (V)

Fresh Fish Ceviche | 24 (GF | DF)

w/ blood orange, cherry tomatoes, avocado, cucumber,
corn tortilla, sesame mirin dressing

Salt 'n' Pepper Squid | 16 (GF on request | DF)

w/ soy sauce & lime aioli

Mushroom Pâté | 21

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 peanut wafer

Mains

Smoked Lamb Rump | 44 (GF | DF)

w/ kumara mash, zucchini, broad beans & jus

Freshly Caught Fish of the day | 44 (GF)

Panfried w/ spinach & fennel risotto, sauce vierge.

Beef Wellington | 45

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

Asparagus Linguine | 38 (V)

w/ confit garlic, white wine, red onion, pecorino,
oregano & olive oil & lemon

Option with Green-Lipped Mussels | 44

Sides

Fries w/ tomato ketchup & aioli | 12

Rocket Salad w/ pear, parmesan & balsamic | 12 (GF | V)

Hawkes Bay Asparagus, buttered with parmesan | 12 (GF | V)

Dessert

Blueberry Meringue Cannoli | 20

Crispy pastry filled with passion fruit curd,
creme diplomat & meringue

Chocolate Delice | 20 (GF)

Chocolate brownie layered w/ panna cotta, chocolate mousse,
fresh strawberries

Lemon & Rhubarb Steamed Pudding | 20

w/ crème anglaise, vanilla bean & thyme ice cream

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