

DESSERT

Mandarin, Lemon & White Chocolate Cheesecake | 20

Chocolate Delice | 20 (GF)

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

Lemon & Rhubarb Steamed Pudding | 20

w/ crème anglaise, vanilla bean & thyme ice cream

Home-made Sorbet of the day | 15 (GF | DF)

Affogato | 25

Amaretto, Frangelico or Kahlua
Vanilla bean ice cream, espresso

Espresso Martini | 25

Vodka, Kahlua, Frangelico, espresso

LIQUEUR COFFEES | 25

Kahlua, Baileys, Amaretto, Frangelico, Irish Coffee

COCKTAILS

Churchill's Margarita | 21

Tequila, triple sec & house made margarita syrup

Cosmopolitan | 21

Vodka, Cointreau, lime & cranberry

Pimm's | 21

Lemonade, ginger ale, mint & cucumber

Kir Royale | 18

French bubbles & crème de cassis

Classic Airport Martini | 21

*Gordons Gin or Smirnoff vodka, dry vermouth,
lemon or olive.*

Alternative gin or vodka surcharge applies | 5

CHURCHILL'S LOUNGE & RESTAURANT

The Country Hotel

CHURCHILL'S

MENU

LOUNGE BAR & RESTAURANT

The Country Hotel

ENTRÉES | SMALL PLATES

Roasted Garlic Ciabatta | 10pp (V)

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

w/ soy sauce & lime aioli

Paua & Chorizo Spring Rolls | 24

w/ creamy cheese dipping sauce

Thai Coconut Chicken Curry E 24 | M 44

Cooked in a thai coconut soup w/ chilli, basil, lemongrass, bok choi & lime arancini (DF | GF on request | contains shrimp paste)

Fresh Fish Ceviche | 24 (DF | GF)

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

Mushroom Pâté | 21 (Nuts | Vegetarian | GF option)

w/ dukkah, Turkish bread & beetroot relish

Crisp Pork Belly E 24 | M 44 (DF | GF)

w/ Vietnamese salad & chilli peanut brittle

SIDES

Fries w/ tomato ketchup & aioli | 12 (V)

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

Bang Bang Cauliflower | 14 (V | GF on request)

battered cauliflower w/ spicy chilli seasoning, sriracha dipping sauce

Green Beans | 12 (V | GF | Nuts)

Sauteed w/ almond skordalia

EASY EATS

Fresh Bay Fish 'n' Chips | 29

Beer battered w/ lemon, tartare

Braised Beef Burger | 29

w/ cheddar cheese, pickles, brioche bun, truffle mayo

Fish Burger | 29

Beer battered fish w/ avocado, tomato, tartare, brioche bun

Manuka Smoked Pork Ribs | 29

Slowed braised in a rich smoky BBQ sauce

Fish 'n' Chips, Burgers & Ribs served with green slaw & fries

Chicken & Bacon Salad | 29

w/ avocado, ranch dressing, garlic croutons, salad leaves

SIGNATURE MAINS

Freshly Caught Fish of the day | 44 (GF)

w/ shellfish & fennel risotto, spinach, tomato & saffron broth

Beef Wellington | 45

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

Grilled Watermelon & Beetroot Salad | 42 (V | GF)

w/ cherry tomatoes, peas, pumpkin seeds, buffalo feta, mint, lime & Niue honey dressing

Smoked Lamb Rump | 44 (GF on request)

w/ stuffed tempura courgette flower, oregano ricotta, roasted red capsicum, jus