



MENU & BEVERAGES

SMALL PLATES, ENTRÉE'S & SNACKS

Breads & Dips, freshly baked ciabatta rolls, served with herbed oil and a seasonal dip ~ for 1 \$9 or for 2 \$18

Warm Marinated Olives ~ \$9

Pommes frites and aioli ~ \$9

Lambs Fry, Bacon & Red Onion, pan reduction jus, garlic toasted ciabatta ~ \$16

“Feel Good” Pumpkin Soup, garlic, onion, leek, carrot, chili, coconut cream ~ \$14

Duck Liver Parfait with toasted grain bread & cherry relish ~ \$17

Fancy thick cut Fries with parmesan & garlic, house tomato chutney ~ \$14

Mussel Fritters with lemon mayonnaise and fresh lemon wedge ~ \$17

Crispy Tapioca and Soy Pork Belly with a spicy caramel sauce, jasmine rice, micro apple slaw and sesame seeds ~ \$19 / \$39

“Jazzed Up” Classic Shrimp Cocktail Glass with crostini and a lightly spiced seafood cream ~ \$18

House Smoked Salmon, smashed potatoes, lemon, horseradish cream, micro greens ~ \$19 / \$35

Trio Mushroom Risotto, button, shitake, portobello with truffle oil ~ \$18 / \$32

Hot Prawns, chili, garlic & lime accompanied with garlic ciabatta ~ \$16 / \$29

Churchill’s Beef Burger, caramelised onion, cheese, bacon, lettuce and tomato, French fries with aioli & tomato chutney ~ \$29

The County Seafood Platter for two, a delectable selection of our;

House smoked salmon, mussel fritters, hot prawns, chili, garlic & lime, shrimp cocktail cup, crumbed fresh fish of the day, calamari, garlic bread, trio of dipping sauces with crostini, for two ~ \$65



MENU & BEVERAGES

MAINS & LARGE PLATES

Fish of the Day, locally caught fresh fish of the day. Please ask your Waiting Team for today's special ~ \$36

Fillet Mignon, gourmet potatoes, caramelised beetroot and red onion, braised leek with sprouts, finished with your choice of Café de Paris butter or the Maverick red wine reduction ~ \$39

Duck Confit, creamed potatoes, braised seasonal greens, duck jus, cherry and onion compote ~ \$37

Winston's Winter Lamb Shank, slow cooked, chunky rustic pumpkin and chick pea mash, roasted leek and seasonal greens, shank pan jus ~ \$37

Today's freshly caught fish and chips, home-made tartare and a side of mushy peas and lemon ~ \$26

Warm Fillet Steak Salad, eastern style, mirin, sweet chili & soy, roasted root vegetables, salad greens, olives, sundried tomato, sesame seeds, tossed in the pan juices, finished with crispy noodles ~ \$28

Seafood Bouillabaisse, an ensemble of the freshest seafood served in this traditional Provençal fish stew ~ \$36



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DESSERTS

Ice Cream Cookies, minted ice cream layered between chocolate chip cookies, chocolate dipped, chopped nuts ~ \$9 for one or \$16 for two.

Waffle of Seasonal Fruit Crumble, vanilla bean ice cream and crème anglaise~ \$16

Hot Rum-Naana, (*aka rum bananas*), bananas sautéed in butter with brown sugar and rum, vanilla bean ice cream, whipped cream ~ \$16

Affogato, frangelico, vanilla ice cream, chocolate chards and espresso ~ \$16

Hot Caramel Fudge Sunday, a decadent hot bourbon caramel sauce, whipped cream, vanilla bean ice cream, chopped nuts, all the bells and whistles, Potter Brothers hokey pokey chocolate pieces ~ \$18

Caramel Steam Pudding, crème anglaise and vanilla bean ice cream ~ \$16

Cheese Board, a selection of the finest local cheeses, crackers, crostini, cornichons, pickles fresh seasonal fruit and relishes. *One ~ \$19 Two ~\$38**



MENU & BEVERAGES

Churchills VIP Private Room *Set Menu Premium \$55pp*

Breads & Dips, freshly baked ciabatta rolls, served with herbed oil and a seasonal dip

Main Course

Fish of the Day, locally caught fresh fish of the day. Please ask your Waiting Team for today's special

or

Winston's Winter Lamb Shank, slow cooked, chunky rustic pumpkin and chick pea mash, roasted leek and seasonal greens, shank pan jus

or

Trio Mushroom Risotto, button, shitake, portobello with truffle oil

Dessert

Waffle of Seasonal Fruit Crumble, vanilla bean ice cream and crème anglaise

or

Caramel Steam Pudding, crème anglaise and vanilla bean ice cream



Price valid from the 1st June 2018 – 1st December 2018.

For parties of six or more guests. Please ask about our private Churchill's VIP rooms.

Set menu groups must be pre-booked.

Final numbers charged 72 hours prior.

Menus subject to seasonal change and price includes gst.

MENU & BEVERAGES

Churchills VIP Private Room

Set Menu Elite \$65pp

Breads & Dips, freshly baked ciabatta rolls, served with herbed oil and a seasonal dip

Entrée

Duck Liver Parfait with toasted grain bread & cherry relish

or

Crispy Tapioca and Soy Pork Belly with a spicy caramel sauce, jasmine rice, micro apple slaw and sesame seeds

or

“Feel Good” Pumpkin Soup, garlic, onion, leek, carrot, chili, coconut cream

Main Course

Fish of the Day, locally caught fresh fish of the day. Please ask your Waiting Team for today's special

or

Winston’s Winter Lamb Shank, slow cooked, chunky rustic pumpkin and chick pea mash, roasted leek and seasonal greens, shank pan jus

or

Trio Mushroom Risotto, button, shitake, portobello with truffle oil

Dessert

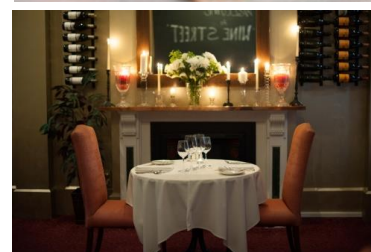
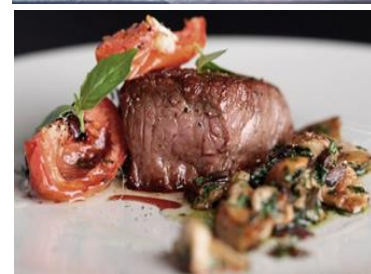
Waffle of Seasonal Fruit Crumble, vanilla bean ice cream and crème anglaise

or

Caramel Steam Pudding, crème anglaise and vanilla bean ice cream

or

Hot Rum-Naana, (*aka rum bananas*), bananas sautéed in butter with brown sugar and rum, vanilla bean ice cream, whipped cream



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MENU & BEVERAGES



Churchills VIP Private Room

Set Menu Royale \$75pp

Breads & Dips, freshly baked ciabatta rolls, served with herbed oil and a seasonal dip

Entrée

Duck Liver Parfait with toasted grain bread & cherry relish

or

Crispy Tapioca and Soy Pork Belly with a spicy caramel sauce, jasmine rice, micro apple slaw and sesame seeds

or

“Feel Good” Pumpkin Soup, garlic, onion, leek, carrot, chili, coconut cream

or

House Smoked Salmon, smashed potatoes, lemon, horseradish cream, micro greens

Main Course

Fish of the Day, locally caught fresh fish of the day. Please ask your Waiting Team for today's special

or

Winston's Winter Lamb Shank, slow cooked, chunky rustic pumpkin and chick pea mash, roasted leek and seasonal greens, shank pan jus

or

Trio Mushroom Risotto, button, shitake, portobello with truffle oil

or

Fillet Mignon, gourmet potatoes, caramelised beetroot and red onion, braised leek with sprouts, finished with your choice of Café de Paris butter or the Maverick red wine reduction

Dessert

Waffle of Seasonal Fruit Crumble, vanilla bean ice cream and crème anglaise

or

Caramel Steam Pudding, crème anglaise and vanilla bean ice cream

or

Hot Rum-Naana, (*aka rum bananas*), bananas sautéed in butter with brown sugar and rum, vanilla bean ice cream, whipped cream

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WINE SELECTION



Champagne & Sparkling Wine	Bottle	Glass
Veuve du Vernay Brut NV ~ France	49	13
Morton Methode Traditionelle ~ New Zealand	46	12
Veuve du Vernay Rosè NV ~ France	49	n/a
Deutz Marlborough Cuvee ~ New Zealand	55	n/a
Pol Roger Brut Reserve NZ 375mls ~ France	90	n/a
Moët & Chandon NV ~ France	125	25
Moët & Chandon Rosè NV ~ France	165	n/a
Perrier-Jouët Grand Brut ~ France	149	n/a
G.H. Mumm Brut Cordon Rouge ~ France	125	n/a
Piper-Heidsieck Brut ~ France	140	n/a
Veuve Clicquot NV ~ France	165	n/a
Pol Roger Brut Reserve NZ 750mls ~ France	160	n/a
Winston Churchill Pol Roger Brut Reserve ~ France	395	n/a

Aromatics

Brookfields Pinot Gris ~ Hawkes Bay	48	11
Beach House Pinot Gris ~ Hawkes Bay	54	13
Elephant Hill Le Phant Blanc ~ Hawkes Bay	55	13
Kamira Estate iti Riesling ~ Nelson	48	12

Rosé

Barons & Potter Hera Rosé ~ Waipara	48	12
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Sauvignon Blanc

Barons & Potter Sauvignon Blanc ~ Marl	52	12
Craggy Range Sauvignon Blanc ~ Marl	58	14

Chardonnay

Barons & Potter, The Countess Reserve ~ HB	55	13
Tony Bish Summertime Chardonnay ~ HB	56	14

Cabernet, Merlot, Malbec & The Blends

Barons & Potter Maverick Merlot ~ Hawkes Bay	55	13
Redmetal Merlot Cabernet Franc ~ Hawkes Bay	56	14
<i>Barons & Potter, The Count Magnum ~ Hawkes Bay</i>	135	
<i>Barons & Potter Maverick Merlot Magnum ~ Hawkes Bay</i>	125	

Syrah

Brookfields Back Block Syrah ~ Hawkes Bay	52	13
Red Metal Syrah ~ Hawkes Bay	56	13

Pinot Noir

Barons & Potter Pinot Noir ~ Waipara	56	13
Mysterious Diggings Pinot Noir ~ Central Otago	62	14

Dessert Wine

Clearview Estate Sea Red ~ HB	96	13 60ml
Johner Estate Noble Sauvignon Blanc		12 60ml
Brookfields Indulgence Viognier		13 60ml

Beer List

HB Breweries Range ~ 11

Pilsner IPA

Black Duck

Tuatara Range ~ 11

Pilsner Hefe

Helles

Monteith's Range ~ 9

Summer Black

Original Ale Pilsner

Golden Cider

Other Beers

Heineken	9
Stella Artois	9
Steinlager Pure	9
Tui	8
Speight's Gold	8.5
Guinness	10
Amstel Light	8.5
Corona	9
Steinlager	8.5
DB Export Gold	8
Mac's Gold	8
VB	8.5

Port Selection Glass 60 mls

Churchill's White Port	17
Churchill's 10 Year Old Tawny	17
Graham's 10 Year Old	17
Graham's Six Grapes	15
Graham's 20 Year Old	25
Warre's Special Reserve Port	17
Fonseca Bin 27	15

Soft Drinks and Juices

Orange, cranberry, tomato,	5
Soft drinks	4
Latte, Flat White, Long Black	5
Hot Chocolate	4
Pot of tea	5

FULL WINE LIST



Champagne & Sparkling Wine	Bottle	Glass
Veuve du Vernay Brut NV ~ France	49	13
Morton Methode Traditionelle ~ New Zealand	46	12
Veuve du Vernay Rosè NV ~ France	49	
Deutz Marlborough Cuvee ~ New Zealand	55	
Pol Roger Brut Reserve NZ 375mls ~ France	90	
Moët & Chandon NV ~ France	125	25
Moët & Chandon Rosè NV ~ France	165	
Perrier-Jouët Grand Brut ~ France	149	
G.H. Mumm Brut Cordon Rouge ~ France	125	
Piper-Heidsieck Brut ~ France	140	
Veuve Clicquot NV ~ France	165	
Pol Roger Brut Reserve NZ 750mls ~ France	160	
Winston Churchill Pol Roger Brut Reserve ~ France	395	
Aromatics		
Brookfield Pinot Gris ~ Hawkes Bay	48	11
Beach House Pinot Gris ~ Hawkes Bay	54	13
Elephant Hill Le Phant Blanc ~ Hawkes Bay	55	13
Alpha Domus Viognier ~ Hawkes Bay	55	
Stonecroft Gewürztraminer ~ Hawkes Bay	52	
Sileni 'The Don' Riesling ~ Hawkes Bay	48	
Kamira Estate iti Riesling ~ Nelson	48	12
Rosé		
Barons & Potter Hera Saignée Pinot Noir Rosé ~ Waipara	48	12
Lime Rock Rosé ~ Hawkes Bay	44	
Soho Westwood Rosé ~ Waiheke Island	55	
Sauvignon Blanc		
Barons & Potter Empress Sauvignon Blanc ~ Marlborough	52	12
Craggy Range Sauvignon Blanc ~ Marlborough	58	14
Clearview Reserve Sauvignon Blanc ~ Hawkes Bay	58	
Chardonnay		
Barons & Potter, The Countess Reserve Chardonnay ~ Hawkes Bay	55	13
Tony Bish Summertime Chardonnay ~ Hawkes Bay	56	14
Sileni 'The Lodge' Chardonnay ~ Hawkes Bay	55	
Mission Estate Jewelstone Chardonnay 2015 ~ Hawkes Bay	85	

FULL WINE LIST



	Bottle	Glass
Cabernet, Merlot, Malbec & The Blends		
Barons & Potter Maverick Merlot ~ Hawkes Bay	55	13
Redmetal Merlot Cabernet Franc ~ Hawkes Bay	56	14
Red Metal Cabernet Merlot Franc ~ Hawkes Bay	56	14
Craggy Range 'Te Kahu' ~ Hawkes Bay	68	
Tironui Estate Malbec Merlot Cab Sauv ~ Hawkes Bay	54	
Clearview Old Olive Block ~ Hawkes Bay	85	
Alpha Domus 'The Aviator' ~ Hawkes Bay	105	
Crossroads Talisman ~ Hawkes Bay	98	
Sacred Hill Helmsman ~ Hawkes Bay	185	
Stoneyridge Larose 2002 ~ Waiheke Island	365	
<i>Barons & Potter, The Count Magnum ~ Hawkes Bay</i>	135	
<i>Barons & Potter Maverick Merlot Magnum ~ Hawkes Bay</i>	125	
Syrah		
Red Metal Syrah ~ Hawkes Bay	52	13
CJ Pask Declaration Syrah ~ Hawkes Bay	92	
Maison Noire Syrah ~ Hawkes Bay	55	
Stonecroft Serine Syrah ~ Hawkes Bay	62	
Brookfields Back Block Syrah ~ Hawkes Bay	52	13
Schubert Syrah ~ Wairarapa	120	
Jim Barry The Armagh 2000 ~ Clare Valley, Australia	665	
Pinot Noir		
Barons & Potter The Marquis Pinot Noir ~ Waipara	56	13
Mysterious Diggings Pinot Noir ~ Central Otago	62	14
Crab Farm Pinot Noir ~ Hawke's Bay	52	
Johner Estate Gladstone Pinot Noir ~ Wairarapa	59	
Valli Pinot Noir ~ Central Otago	85	
Shurbert Selection Pinot Noir 2013 ~ Martinborough	58	
Dessert Wine		
Clearview Estate Sea Red ~ HB	96	13 60ml
Johner Estate Noble Sauvignon Blanc		12 60ml
Brookfields Indulgence Viognier		13 60ml
Port Selection		
Churchill's White Port		17
Churchill's 10 Year Old Tawny		17
Grahams 10 Year Old		17
Grahams Six Grapes		15
Grahams 20 Year Old		25
Warres Special Reserve Port		17
Fonseca Bin 27		15