



SMALL PLATES, ENTRÉES & SNACKS

Breads & Dips, freshly baked ciabatta rolls with herbed oil and a seasonal dip ~
for one 9 or for two 18 V

Warm Marinated Olives ~ 9 V

Pommes frites and aioli ~ 9 V

Sherried Lamb's Kidneys in a cream sauce with baby onions, bacon lardons and garlic ciabatta ~
16 / 29 GF

Roasted Tomato Soup, slow roasted tomatoes with fresh herbs, rendered down to become a
flavorsome delicate soup ~ 15 V, DF, GF

Traditional Chicken Liver & Cognac Pâté with a side of crostini and toasted
grain bread ~ 17 GF

Tropical King Prawn Salad, dressed with a creamy mango mayonnaise, garlic ciabatta ~ 18

Crispy Tapioca & Soy Pork Belly, with a spicy caramel sauce, accompanied with a special apple
compote ~ 19 / 35 DF, GF

Old Fashion Scallop Mornay, pan-seared scallops coated in a rich velvety cheese sauce, baked
until golden with garlic ciabatta ~ 22 / 39

House Smoked Salmon, with horseradish sour cream, mesclun salad and crostini ~ 19 / 35 GF

Battered Freshly Caught Fish Of The Day & Chips, home-made tartare and a side of
mushy peas and lemon ~ 29

Churchill's Beef Fillet Ciabatta Burger, caramelised onion, cheese, bacon, lettuce and tomato,
French fries, onion rings and house aioli ~ 29

The County Charcuterie Platter for two,

A delectable selection of our; House smoked salmon, tropical King Prawn Salad, traditional chicken liver &
cognac pâté, cheese, olives and nuts, pickled vegetables, garlic bread, crostini with our house made dips for
two ~ 65

Cheese Board, a selection of the finest local cheeses, homemade crackers and cape Bretton biscuits,
crostini, cornichons, pickles, fresh seasonal fruit and pineapple chili jam. one ~ 19 two ~ 35

V – Vegetarian DF – Dairy Free GF – Gluten Free



MAINS & LARGE PLATES MENU

Crispy Skin Salmon, delicate fresh salmon, pan-seared, served on a bed of Asian greens with a vibrant and light sweet soy glaze ~ 38 GF DF (*Sommelier's Choice: Craggy Range Marlborough Sauvignon Blanc*)

* **Fillet Mignon**, eye fillet wrapped in bacon, grilled and topped with a warming beurre aux herbes~ 39 GF (*Sommelier's Choice: Barons & Potter 'Maverick' Merlot from Hawkes Bay*)

* **Maple Roasted Duck Breast**, spicy & sumptuous maple glazed duck breast, roasted to a soft pink ~ 37 GF DF (*Sommelier's Choice: Barons & Potter "Marquis" Pinot Noir*)

Red Wine Braised Oxtail, slowly roasted in a rich red wine on a pumpkin mash with a home-made Yorkshire pudding ~ 37 GF (*Sommelier's Choice: Brookfield's Back Block Syrah*)

Vegetarian Wellington, a twist on the old, pastry parcel filled with slow roasted vegetables and feta cheese ~ 29 V (*Sommelier's Choice: Barons & Potter "Countess" Reserve Chardonnay*)

* These mains are served with the chef's potato dish of the day and your choice of vegetables or green salad with a mango vinaigrette .

SIDES

French Fries 8

Side Salad 8

Seasonal Vegetables 8

Potato Dish of the day 8

DESSERT MENU

Shortbread With Spiced Apple & Chocolate Cream, with The County Hotel vanilla bean ice cream ~ 16 (*Sommelier's Choice: Lindemans Kriek Lambic Beer*)

County Hotel Signature Ice-Cream, veiled by a chocolate dome and accompanied by a hot pouring sauce to reveal today's flavour ~ 16 GF (*Sommelier's Choice: Clearview Estate Sea Red*)

Affogato, Frangelico, The County vanilla ice-cream, chocolate shards and espresso ~ 18 GF

Sticky Date Pudding, soft and delicious, with caramel sauce and our own County Hotel vanilla bean ice-cream ~ 16 (*Sommeliers Choice: Clearview Estate Sea Red*)

Cheese Board, a selection of the finest local cheeses, homemade crackers and cape Bretton biscuits, crostini, cornichons, pickles, fresh seasonal fruit and pineapple chili jam. one ~ 19 two ~ 35



Wine Street

Seasonal Dinner 2 & 3 Course Menu,
Available Tuesday – Saturday.

Entrée

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

or

Roasted Tomato Soup, slow roasted tomatoes with fresh herbs, rendered down to become a flavoursome delicate soup

or

Crispy Tapioca & Soy Pork Belly, with a spicy caramel sauce, accompanied with a special apple compote

or

Traditional Chicken Liver & Cognac Pâté, with a side of crostini and toasted grain bread

or

Tropical King Prawn Salad, dressed with a creamy mango mayonnaise, garlic ciabatta

Main Course

Crispy Skin Salmon, delicate fresh salmon, pan-seared, served on a bed of Asian greens with a vibrant and light sweet soy glaze

or

Vegetarian Wellington, a twist on the old, pastry parcel filled with slow roasted vegetables and feta cheese

or

Red Wine Braised Oxtail, slowly roasted in a rich red wine on a pumpkin mash with a home-made Yorkshire pudding

or

Battered Freshly Caught Fish Of The Day & Chips, home-made tartare and a side of mushy peas and lemon

Dessert

County Hotel Signature Ice-Cream, veiled by a chocolate dome and accompanied by a hot pouring sauce to reveal today's flavour

or

Sticky Date Pudding, soft and delicious, with caramel sauce and our own County Hotel vanilla bean ice-cream

or

Shortbread With Spiced Apple & Chocolate Cream, with The County Hotel vanilla bean ice-cream

2 Course Menu, select entrée or main, main or dessert - \$49 pp
3 Course Menu, select entrée, main and dessert - \$65pp