

Wine Street

The County Hotel

APÉRITIF

Lillet Bubbles French wine aperitif, French bubbles & Grenadine | 14

Cosmopolitan Vodka with Cointreau, cranberry & lime | 18

Pimm's Lemonade, ginger ale, mint & cucumber | 14

Martini Vodka or Gin with Vermouth and olive or lemon | 18

ENTRÉES

Breads and Dips

Freshly baked ciabatta w/ infused oil, hummus & dukkah (V, N) for one 10 | for two 18

Wine Match | Veuve du Vernay Brut NV, France

Crispy Tapioca & Soy Pork Belly

w/ Vietnamese slaw, vermicelli noodles, spicy caramel sauce, toasted peanuts (DF, GF, N) 19 | 35

Wine Match | Barons & Potter 'Hera' Rosé, Waipara

Chicken Liver & Cognac Pate

w/ crostini, toasted grain bread & red onion chutney | 17

Wine Match | Beach House Pinot Gris, Haweks Bay

Spiced Lamb Meatballs

w/ tabbouleh salad, hummus, minted cream cheese (GF) 18 | 34

Wine Match | Madame Sass Pinot Noir, Central Otago

House Smoked Salmon

w/ Niçoise salad, poached egg & hollandaise sauce (GF) 19 | 35

Wine Match | Barons & Potter Sauvignon Blanc, Marlborough

Scallop Mornay

Pan seared scallops w/ rich cheese sauce & toasted garlic ciabatta 22 | 38

Wine Match | H. Lanvin & Fils Champagne, France

Wild Mushroom Dumplings

w/ soy & chilli dipping sauces (DF, V) 18 | 34

Wine Match | Barons & Potter 'The Marquis' Pinot Noir, Waipara

SIDES

French fries 8 | Side Salad 8 | Seasonal Vegetables 9 | Potato Dish of the Day 8

CHEESE BOARD

a selection of fine NZ cheeses, crackers, pickles & pineapple chilli jam 19 for one | 35 for two

Wine Match | Johner Estate Noble Sauvignon Blanc

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MAINS

Chargrilled Beef Eye Fillet

w/ smoked tomato tarte, broccolini & rich jus | 39

Wine Match | Barons & Potter 'Maverick' Merlot, Hawkes Bay

Sous Vide Chicken Breast

w/ thyme potatoes, bacon, spinach & sauce Romesco (GF, DF) | 36

Wine Match | Barons & Potter 'Countess' Reserve Chardonnay Hawkes Bay

Twice Baked French Onion Souffle

w/ grilled goat's cheese, beetroot, roasted cauliflower, pumpkin & rocket (V) | 34

Wine Match | Beach House Pinot Gris, Hawkes Bay

Beer Battered Fish 'n' Chips

freshly caught fish w/ tartare sauce, mushy peas, lemon & crisp garden salad | 29

Wine Match | Barons & Potter Sauvignon Blanc, Marlborough

Fish of the Day

Chef's special daily creation | 36

Wine Match | Craggy Range Sauvignon Blanc Marlborough

DESSERTS

Chocolate Tart

w/ custard cream, chocolate soil, cherry ice cream & sesame snap | 17

Match | Lindemans Kriek Lambic Beer

Honey Roasted Nectarine

w/ vanilla bean panna cotta, macadamia milk crumb & meringue (GF) | 17

Wine Match | Johner Estate Noble Sauvignon Blanc

The County Ice-Cream

today's special flavour w/ chocolate shell & hot fudge sauce (GF) | 15

Wine Match | Clearview Estate Sea Red

Sticky Date Pudding

w/ caramel sauce & vanilla bean ice cream | 16

Wine Match | Brookfields Indulgence Viognier

Affogato

w/ Frangelico, vanilla ice-cream, chocolate shards & espresso (GF) | 18

Churchill's Bar

The County Hotel

Breads and Dips

Freshly baked ciabatta w/ infused oil, hummus & dukkah (V, N) for one 10 | for two 18

Warm Marinated Olives ~ 9 V

Pommes frites and aioli ~ 9 V

Chicken Liver & Cognac Pate

w/ crostini, toasted grain bread & red onion chutney | 17

Crispy Tapioca & Soy Pork Belly

w/ Vietnamese slaw, vermicelli noodles, spicy caramel sauce, toasted peanuts (DF, GF, N) 19 | 35

Scallop Mornay

Pan seared scallops w/ rich cheese sauce & toasted garlic ciabatta 22 | 38

House Smoked Salmon

w/ Nicoise salad, poached egg & hollandaise sauce (GF) 19 | 35

Beer Battered Fish 'n' Chips

freshly caught fish w/ tartare sauce, mushy peas, lemon & crisp garden salad | 29

Churchill's Beef Fillet Ciabatta Burger

caramelised onion, cheese, bacon, lettuce and tomato, French fries, onion rings and house aioli ~ 29

DESSERT

Chocolate Tart

w/ custard cream, chocolate soil, cherry ice cream & sesame snap | 17

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today's special flavour w/ chocolate shell & hot fudge sauce (GF) | 15

Sticky Date Pudding

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CHEESE BOARD

a selection of fine NZ cheeses, crackers, pickles & pineapple chilli jam 19 for one | 35 for two