

Church Hill Restaurant

🌀 Dinner Menu from 6pm 🌀

We do recommend booking

Bread

Selection of homemade breads, oil & dips 13.5

Entrees

Church Hill seafood chowder *including salmon, monkfish & mussels served with homemade bread* 17

Soup of the Day *served with homemade bread* ❖ 14

Paua ravioli (*abalone*) *served with lemon butter sauce* 25.5

Titi Potstickers (*muttonbird and watercress dumplings*) *with lemon butter sauce* 22.5

Chef's Special *see blackboard or check with waiting staff for today's specials*

Mains

Church Hill Blue Cod *oven baked with brown butter sage sauce, potato and kumara rosti & seasonal veges roasted with herbs from our garden ** 39.5

Stewart Island Salmon Fillet *with cauliflower & sea lettuce puree, potato and kumara rosti, seasonal veges roasted with herbs from our garden ** 39.5

Confit of Muttonbird, *leg and breast stuffed with chicken & tarragon mousse served on puy lentils with blackcurrant liqueur jus ** 53

Prime Hereford Fillet Steak, *served with potato gratin, veges roasted with herbs from our garden & red wine jus ** 42

Southland Lamb Rack *served with potato gratin, veges roasted with herbs from our garden, jus & pinot noir drizzle ** 42

Side Vegetables ❖ 8.5

Daily specials and vegetarian options are listed on the restaurant blackboards

All meals are made from fresh product which may be subject to availability.

If there are menu items which are not available we apologise.

* gluten free ** gluten free option ❖ vegetarian & gluten free

Desserts

All desserts are 15 unless otherwise stated

Apple & rhubarb crumble *with homemade vanilla ice cream & ginger infused crème anglaise*

Manuka honey crème brulee *with kiwifruit gelato & pistachio biscotti ***

Dark chocolate mousse *with orange segments, peppermint leaf & coconut cream* (GF, V)

White chocolate & cointreau mousse *with raspberry sorbet & orange shortbread* (GF)

Affogato *with liqueur shot* (GF)

Affogato *without liqueur shot* (GF) 9

Cheese Platter *with homemade condiments *** P.O.A

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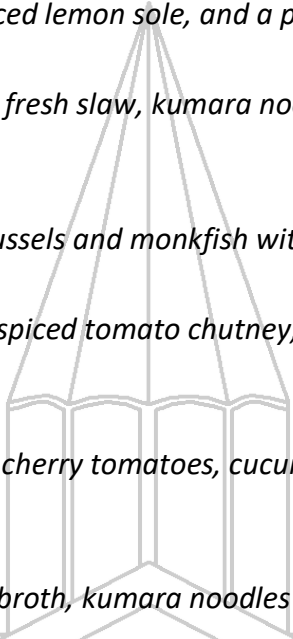
As with all food at Church Hill, our desserts are homemade

Lunch Menu

Open for dining from 12-2pm Friday, Saturday and Sunday

Our lunch menu will comprise of a selection of 6 of the listed dishes.

Our menu will evolve over the season so other items may be available that are not listed.



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| Hangi Roasted Kumara Gnocchi <i>in an onionweed and maasdam cheese sauce</i> | 24 |
| Grilled Octopus <i>with muttonbird roast potatoes, jalapeno salsa verde, garden greens and almonds</i> | 32 |
| Indian Style fish Taco Kasundi , <i>spiced lemon sole, and a pickled vege slaw</i> | 30 |
| Pulled Pork or Jackfruit Salad <i>with fresh slaw, kumara noodles and a peanut and tamarind sauce</i> | 28 |
| Seafood Chowder <i>with salmon, mussels and monkfish with a potato sourdough roll</i> | 22 |
| Beef Sliders <i>in a maori bread bun, spiced tomato chutney, house smoked chilli cheddar and a house pickle</i> | 27 |
| Smoked Venison <i>with pickled egg, cherry tomatoes, cucumber, goats gouda, beetroot & pomegranate dressing</i> | 32 |
| Pulled Pork <i>with Asian mushroom broth, kumara noodles and fresh slaw</i> | 27 |
| Spiced Fried Cauli <i>with tamarind caramel aioli, cucumber spaghetti, toasted almonds, garden greens and caramelised onions</i> | 25 |
| Plum & Vanilla Salmon Glavlax <i>with citrus marinated beets, dehydrated orange, garden greens and burnt lemon dressing</i> | 28 |
| Lemon & Thyme Chicken , <i>andouille veloute, mushroom duxelle and crispy carrots</i> | 26 |

Our range of lunch desserts, costing \$15 include

Home-made ice creams

Marinated berries

Home-made cakes and cheese cakes

Affogato

Plus blackboard specials