

# Church Hill Dishes

## Entrée

Church Hill seafood chowder *including salmon, monkfish & mussels*

Titi Potstickers (*muttonbird & watercress dumplings*)

Cold smoked salmon, beet & carrot puree and raspberry pickled onion

Paua ravioli with sage & brown butter sauce

Tempura battered aubergine with goats cheese & thyme honey

Beetroot & juniper marinated salmon, citrus baby beets, dehydrated orange segments & raspberry pickled onion

Ricotta & spinach ravioli with walnut brown butter sauce

West Coast whitebait served with aioli

## Main

Church Hill Blue Cod *served with seasonal veges*

Stewart Island Salmon Fillet *served with seasonal veges*

Greenbone – sustainably fished in Stewart Island waters served with kumara & potato rosti and seasonal veges

Paua with homemade fettucine in a rich creamy sauce (*plus \$15*)

Southland Lamb Rack, *jus, pinot noir drizzle & today's veges*

Confit of Muttonbird, *leg and breast stuffed with chicken & tarragon mousse served on puy lentils with blackcurrant liqueur jus (plus \$15)*

Cray fresh from the tank (*plus \$80/kg*)

## Dessert

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

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

Fig, date & hazelnut pudding with grand marnier syrup & homemade vanilla ice cream

Tarta de queso with choc tequila chilli sauce & lemon/lime sorbet

White chocolate & cointreau mousse with raspberry sorbet & orange shortbread

Affogato with liqueur shot

Two Cheese Platter with homemade condiments (*plus \$5/extra cheese*)

**This menu features typical dishes we produce for our diners. Each evening we offer a selection of these and other dishes. If you are wanting specific items on the evening you are booked to dine please let us know.**