

Church Hill Restaurant & Oyster Bar

🍷 Dinner Menu 2016-17 🍷

Bread

Selection of homemade breads, infused oil & dips 13

Entrees

Church Hill seafood chowder *including salmon, monkfish & mussels*
served with homemade bread 16.5

Soup of the Day *served with homemade bread* ❖ 13.5

Oysters *served a la natural, kilpatrick or battered* ** 6 for 27

Mussel patties *with coriander, lemongrass, ginger, garlic & chilli served with aioli** 18.5

Paua ravioli (*abalone*) *served with lemon butter sauce* 25

Titi Potstickers (*muttonbird and watercress dumplings*) *with lemon butter sauce* 21

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** 37

Stewart Island Salmon Fillet *with cauliflower & sea lettuce puree, potato and kumara rosti, seasonal veges roasted with herbs from our garden** 37

Confit of Muttonbird *legs & breast stuffed with chicken & tarragon mousse on puy lentils with blackcurrant liqueur sauce* 49.5

Prime Hereford Fillet Steak, *served with potato gratin, veges roasted with herbs from our garden & red wine jus** 39

Southland Lamb Rack *served with potato gratin, veges roasted with herbs from our garden, jus & pinot noir drizzle** 39

Crayfish *fresh from our saltwater tank, served with a garden salad.*
Pre-order before 2.30pm to ensure availability 85

Church Hill Pasta *see blackboard or check with waiting staff for today's selection*

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

Side Salad or Side Vegetables 8

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

Desserts

All desserts are 14.5 unless otherwise stated

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

Fig, date & hazelnut pudding *with grand marnier syrup
& orange mascarpone*

Chocolate & tahini cake *with marinated berries & orange mascarpone (GF)*

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

Affogato *with liqueur shot (GF)*

Affogato *without liqueur shot (GF)* 8

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

See blackboard for daily desserts specials

As with all food at Church Hill our desserts are homemade

**Some menu items are subject to availability and therefore may not always be available
during your visit to our restaurant**

Please ring to enquire about current availability

Pricing current at time of publication

☞ Cheese Platter ☞

Cheese with homemade condiments, crostini and fruit

1 cheese 50g	15
2 cheeses 100g	25
3 cheeses 150g	35

Kapiti

Port Wine Cheddar

Specially selected cheddar is aged, then smoked in port, ripening to a full, tangy flavour

Pakari Smoked Cheddar

Surface smoking provides hints of hickory and ash flavours. Wax sealed to protect the robust taste of this strong, natural cheddar

Pakari Aged Cheddar

Pakari speaks of maturity and strength. Firm, dry body with a sharp, tangy flavour. Aged 18 months

Tuteremoana Cheddar

Inspired by Kapiti Island's summit. Sharp and zesty with a firm, crumbly body. Aged 3-4 years

Cumin Seed Gouda

Hand-turned and aged to develop a fruity sweetness. Cumin seeds add a unique flavour

Smoked Havarti

A classic Havarti with smooth, buttery flavours, a light brown rind and a subtle, smoky taste

Ramara

A golden washed-rind cheese. Soft and creamy with a mild, earthy flavour

Kikorangi Blue

With an unmistakable creamy golden curd and rivers of dark blue, this cheese has passed into legend

Should your choice of cheese not be available we apologise.