

the
CHURCHILL
BY ZEYN BUKSH

SMALL PLATES 2 PIECES

Oysters | 12 | df, gf
floral mignonette caviar

Black Ora King Salmon Pastrami | 15 | gf
soubise, pea powder

Escargot | 15 | df, gf
snail, 'nduja, tomato

Thai Market Fish Cake | 15 | gf, dfa
kaffir lime crema

The Churchill Cordon Bleu | 15 | gf
pancetta, free range chicken, tarragon, brie, herb salad

LARGE PLATES

Tuna Tartare | 38 | df, gfa
avocado, truffle, ponzu, crispy rice paper

Crispy Coastal Lamb Loin | 38 | gf
blackberry dijon mustard, anabelle yoghurt

NZ Grass Fed Beef Bavette | 38 | df, gf
lime, chimichurri sauce

Rewarewa Honey Baked Brie | 30 | gfa, v
walnut, turkish pide bread, lot eight olive oil

Wild Exotic Mushrooms | 32 | dfa, gf
endive, parmesan crisp, charred pineapple salsa

SIDE PLATE

Chefs Side Creation | 18 | [ask your server for details](#)

SWEET

Preserved Lemon Cheesecake | 18
honey rubble, poppy seed, preserved lemon curd

Dark Callebaut Chocolate Brownie | 18
duck island vanilla bean ice cream, earl grey chocolate sauce