



*The*

Church

bistro

# Spring Menu

## Entrees

**Spiced Beef Carpaccio** \$22

Salad vegetables, mango salsa, mustard seed praline,  
Greek yoghurt sauce (tzatziki)

Wine suggestion – Deliverance Waipara Chardonnay

**Pan Fried Calamari** \$18

White beans, Spanish chorizo (*gf*)

Wine suggestion – Amisfield Lowburn Riesling

**Zucchini Spaghetti** \$18

Fresh tomato sauce, roast capsicum, black olives (*gf*) V

Wine suggestion – Quarter Acre Hawke's Bay Sauvignon Blanc

**Salmon Gravlax** \$22

Cured with whisky and fennel, whipped mascarpone cheese,  
honeycomb and crispy ginger (*gf*)

Wine suggestion - Margrain Martinborough Rose

## Mains

**Eye Fillet Steak** \$38

Thyme butter, spinach and blue cheese potato gratin,  
Farofa (Brazilian crumble) tomato salsa (*can be gf*)

Wine suggestion – Turkey Flat Butcher's Block SGM

**Crispy Pork Belly** \$34

Apple puree, corn croquettes, chefs' special sauce (*can be gf*)

Wine suggestion - Amisfield Central Otago Pinot Gris

**Grilled New Zealand Fish Fillet** \$36

Prawn mousse, cashew nut puree and orange sauce (gf)

Wine suggestions – Spy Valley Marlborough Gewürztraminer

**Porcini and Portobello Mushroom Risotto** \$28

with Grand Padano Parmesan (gf) V

Wine suggestion – Lake Hayes Central Otago Pinot Noir

## Sides and Children's Meals

Small size steak or fish with fries/potato and salad \$12

Mushroom Risotto \$12

Mixed salad \$9

Shoe string fries \$8

## Dessert

**Chocolate Molten Pudding** \$15

Pistachio crumb, vanilla bean ice cream

**Berrymisu** \$15

Prosecco, strawberry compote, mascarpone cheese

**Spanish Churros** \$12

with dulce de leche

Wine suggestion – Muddy water 'Sugar Daddy' Riesling

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gf -gluten free

V -vegan

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