



The
Church

bistro

Spring Menu

Entrée

Beetroot kibbeh, hummus, crispy shallots (V) \$18

Wine suggestion Quarter Acre Hawke's Bay Sauvignon Blanc

Seared scallops, black pudding, apple puree \$22

Wine suggestion Amisfield Central Otago Pinot Gris

Tuna tartare nachos (gf) \$22

Wine suggestion Amisfield Lowburn Central Otago Riesling

Platter to share \$24

Duck parfait, chorizo, artisan bread, coulis

Wine suggestions Margrain Marlborough Pinot Noir Rose

Sides \$8

Vegetables of the day

Chips

Children's menu \$12

Pan fried fish chips and salad

Mains

Asparagus Risotto w crispy prosciutto \$34
(can be vegetarian)

Wine suggestion Dog Point Marlborough Sauvignon Blanc

Brazilian fish moqueca (stew) black rice, banana farofa \$39

Wine suggestion Spy Valley Marlborough Gewurztraminer

Lamb backstrap w ratatouille (gf) \$39

Wine suggestion Redmetal Merlot Cabernet Franc Hawke's Bay

Beef cheeks, truffle polenta, roast vine tomatoes \$36

Wine suggestion Turkey Flat Butcher's Block Barossa Valley

Desserts

Wine match - Muddy Water Sugar Daddy Waipara

Rhubarb and strawberry crème brulee (gf) \$15

Chocolate and caramel sweet platter \$22
(A selection of sweet treats)

GF - gluten free V - vegetarian Vegan - vegan

Email: dine@thechurchbistro.co.nz • **Call:** 07 866 3797

