the CHURCHILL

SMALL PLATES

Oysters (6pcs/12pcs) | 49/69 | S

Wagyu Sliders (3pcs) | 29 | GF* D G

Mini beef sliders, aged gruyere, pastrami, gherkins & caramelized onion

Artisanal Cheese Board | 30 | V D GF*

Chefs' choice of artisan local cheese, condiments

Coastal Ceviche | 28 | S

Market fish, seaweed crisps, crunchy shallot

Torched Gochujang Eggplant & Crispy Tofu | 24 | G V

House made Gochujang Glaze, crisp shallot, sesame

LARGE SHARED PLATES

NZ Lamb cutlets (4pcs) | 39 | D

Grilled, fragrant herbs, garlic labneh

Yuzu chicken 27 | D GF

Deep fried, pickled cucumber ribbons

The Tomahawk

| 150 | D

800g Waikato Grass fed Tomahawk service with kawakawa salt tamarillo & purple sweet potato, labneh, chimichurri, cafe de Paris Butter

SIDES

Truffle & Parmesan fries | 18 | D V

Shoestring potato chips, truffle oil, shaved parmesan

Hummus & Turkish bread | 22 | VE G

Homemade hummus, mixed pickles, Turkish bread

Warm Kalamata Olives | 18 | V

DESSERTS

Crème Brulee 18 | D

Cambridge burnt cream with boozy gin berries

If you have any concerns regarding food allergies, please alert your server prior to ordering.

D - contains dairy, G - contains gluten, N - contains nuts, S - contains seafood, V - vegetarian, VE - vegan GF* - Gluten free possible, flavors subject to change and may contain allergens, please ask our team