BISTRO MENU

ARTISAN

TO START

KUMARA BREAD 14 VG

served with Olivo paprika infused olive oil

BRUSCHETTA 18 v with baby beets, honeyed ricotta, candied pistachio & pomegranate seeds ARTISAN FRESH BAKED FOCACCIA 13 VG studded with green olives & rosemary

ENTRÉES

SEASONAL VEGETABLE SOUP 21 served with house focaccia, see your server for details

WINTER SALAD 22 VG a mix of roasted baby vegetables, winter greens, toasted seeds & nuts, see your server for details

KIMCHI FRITTERS 22 VG with sprouts, mint, toasted peanuts, lime & black sesame

SCALLOP DUMPLINGS 25 DF with spicy ginger broth & scallion oil

PORK BELLY MORSELS 24 GF DF with whiskey barbeque glaze, apple & fennel slaw & crackle

> SALMON RILLETTES 25 GF DF with capers, mayo & potato wafer

MAINS

FRESH CATCH 44 DF GFO with tomato, fennel & chilli sugo, potato & Rouille on crouton

PORTOBELLO 'EN CROUTE' 42 VVGO with truffle cream cheese, cashew romesco, mushroom ketchup & baby carrots

LAMB SADDLE MEDALLIONS 46 GF with parsnip purée, whipped goat's cheese, sherried capers & pine-nuts

PURE SOUTH EYE FILLET OF BEEF 52 GF with potato pave, Stilton cream, jus & broccolini

FIORDLAND WAPITI RAGOUT 48 GF DF slow braised with Horopito kumara, grilled polenta &. agrodolce onion

CONFIT DUCK RAVIOLI 44

with pink peppercorn sauce, mushroom mascarpone, truffle oil & parmesan

FROM THE ARTISAN GRILL

PURE SOUTH PRIME STEER STEAK SELECTION

BUTCHER'S CUT POA | 250g SIRLOIN (Porterhouse) 40 | 250g RIB-EYE (Scotch Fillet) 45

see your server for today's cut

best served medium-rare or medium

served with your choice of Café de Paris butter, horseradish cream, veal jus (GF DF), or peppercorn & cognac sauce

SIDES

HOUSE SALAD 14 VG GF | POMMES FRITES 13 VG GF | CREAMY MASH 14 V GF CHAR-GRILLED BROCCOLINI, CITRUS DRESSING & TOASTED ALMONDS 16 VGGF BABY CARROTS WITH HONEY & DUKKAH 16 VGF | FONDUE MAC 'N' CHEESE 14

> Please inform our team if you have any allergies V vegetarian | VG vegan | GF gluten free | DF dairy free VGO vegan option | GFO gluten free option | DFO dairy free option

> > Level 1, Bolton Hotel, Wellington www.artisanrestaurant.co.nz