

ARTISAN

THE HOUSE MENU

A prix fixe of our kitchen favourites

\$65 per person

TO START

Bread for the table v VGO

ENTRÉES

Buffalo mozzarella, heirloom tomato, balsamic roasted beetroot, dukkah, sourdough crisps v

or

Hoisin pork belly skewers, kimchi, kewpie mayonnaise GF DF

MAINS

Wagyu beef cheek, slow-braised, truffle mash GF

or

Creamy lemon parmesan pappardelle pasta, baby vegetables v

- add chicken or prawns

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

**HONEST INGREDIENTS.
CLASSICALLY REFINED.**

From Ōtaki's seasonal vegetables to sustainably sourced cuts from across the motu, we showcase the very best of New Zealand produce. Through timeless techniques, humble and sustainable ingredients are elevated into something exceptional.