

ARTISAN

TO START

MARINATED OLIVES 14 GF VG

KUMARA BREAD 14 VG

served with Olivo paprika infused olive oil

OYSTERS (MARKET PRICE)

subject to availability, minimum order of 3

served natural with shallot vinaigrette GF DF

or

panko-crumbed with kewpie tartare

ENTRÉES

HEIRLOOM TOMATO GAZPACHO 25 VG

served chilled with fresh herbs and garlic croutons

SCALLOP DUMPLINGS 25 DF

with spicy ginger broth and scallion oil

PÂTÉ DE CAMPAGNE 24 GFO

with tarragon Dijon, pickles and Manchego wafer

PAN-FRIED HALLOUMI 24 V GF

with macerated strawberries, pistachio, mint, basil and cashew butter

KAWAKAWA CURED

KING SALMON TARTARE 24 GFO

with dill labneh, pickled cucumber and crispbread

MAINS

PRESSED LUMINA LAMB LEG &
SHOULDER 45 GFO

served with pommes mousseline, baby carrots, herb crumb and jus

FRESH CATCH 44 GF DF

pan-fried and served with spring pea purée, salt cured capers, kumara allumettes and pomegranate gastrique

SPRING VEGETABLE PITHIVIER 42 V

with whipped ricotta, asparagus, roasted beetroot ketchup and pine nuts

CONFIT DUCK RAVIOLI 44

served with pink peppercorn sauce, mushroom mascarpone, truffle oil and parmesan

NZ PORK BELLY 44 GF

with Pernod braised fennel, orange jus and miso shallot purée

FROM THE ARTISAN GRILL

PURE SOUTH PRIME STEER STEAK SELECTION

180g EYE FILLET 42

best served blue, rare or medium-rare

250g SIRLOIN (Porterhouse) 38

best served medium-rare or medium

250g RIB-EYE (Scotch Fillet) 44

served with your choice of Café de Paris butter, Béarnaise, veal jus, or peppercorn & cognac sauce

SIDES

HOUSE SALAD 14 VG GF | ASPARAGUS WITH GRIBICHE 15 V GF DF | POMMES FRITES 13 VG GF

HEIRLOOM TOMATO AND BASIL SALAD 14 VG GF | CREAMY MASH 14 V GF

V vegetarian | VG vegan | GF gluten free | DF dairy free
VGO vegan option | GFO gluten free option | DFO dairy free option