

# 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 mignonette sauce 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

ARTISAN BEEF BURGER 32

*with cheddar, bacon jam, lettuce, red onion, homemade pickles, special sauce and fries*

BOLTON CLUB SANDWICH 29

*with roast chicken, bacon, lettuce, tomato, basil mayo and fries*

SPRING VEGETABLE PITHIVIER 42 V

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

POKE BOWL 32 GF

*kawakawa cured King salmon, avocado, quinoa, edamame, pickled cabbage, cucumber, carrot and dill labneh*

CONFIT DUCK RAVIOLI 44

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

FRESH CATCH 44 GF DF

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

CHAR-GRILLED SIRLOIN 44 GF

*250g Pure South sirloin served with fries and Café de Paris butter*

## 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