

# 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 DF*

## ENTRÉES

BRUSCHETTA 22 VG DF

*with roasted peppers, olives, tomato, fresh herbs, tahini dressed greens*

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 poached rhubarb, 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 pea purée, salt cured capers, kumara allumettes and pomegranate gastrique*

SUMMER VEGETABLE PITHIVIER 42 V

VG

*with whipped ricotta, broccolini, 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 (GFDF), or peppercorn & cognac sauce*

## SIDES

HOUSE SALAD 14 VG GF | POMMES FRITES 13 VG GF | CREAMY MASH 14 V GF

CHAR-GRILLED BROCCOLINI, LEMON DRESSING & TOASTED ALMONDS 15 VG GF

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