

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

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

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*

SUMMER VEGETABLE PITHIVIER 42

V VGO

*with whipped ricotta, broccolini, 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 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 | 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