

ARTISAN

SMALL SHARING PLATES

KUMARA BREAD 14 VG
served with Olivo paprika infused olive oil

TRUFFLE FRIES 15 V
served with parmesan

ARTISAN FRESH BAKED
FOCACCIA 13 VG
*studded with green olives & rosemary,
served with Olivo extra virgin olive oil*

BRUSCHETTA 18 V
*with baby beets, honeyed ricotta,
candied pistachio & pomegranate seeds*

SMOKED FISH CROQUETTES 17
panko crumbed with lemon mayo

KIMCHI FRITTERS 22 VG
with sprouts, mint, toasted peanuts, lime & black sesame

PORK BELLY MORSELS 24 GF DF
with whiskey barbeque glaze, apple & fennel slaw & crackle

LARGE SHARING PLATES

CHARCUTERIE BOARD 48
NZ cured meats, pickles, tarragon Dijon, breads

ANTIPASTO PLATTER 38 VG
*pickled & charred veg, sweet & sour baby onions, olives, pesto
'cream cheese', focaccia*

CHEESEBOARD 46 GFO
*Colston Bassett Stilton, West Country Farmhouse Cheddar &
Reblochon Fermier, bread crackers, quince paste & relish*

SIGNATURE PLATES

ARTISAN BEEF BURGER 34
*double beef & cheese, soubise onions, homemade pickles,
special sauce, served with fries*

BOLTON CLUB SANDWICH 32
*with roast chicken, bacon, lettuce, tomato, basil mayo,
served with fries*

DESSERTS

CHOCOLATE FONDANT CAKE 21 V
with crème fraîche ice-cream & chocolate raspberry soil

CLASSIC CRÈME BRÛLÉE 19 V GFO
with orange shortbread

WHITE CHOCOLATE & WHISKEY
CROISSANT & BUTTER PUDDING 20 V
with cinnamon ice-cream & salted caramel shard

TRIO OF ICE-CREAM
& SORBET 18 V VGO

VANILLA BEAN
ICE-CREAM AFFOGATO 13 V
add a liqueur of your choice 12

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