

ARTISAN

TO START

KUMARA BREAD 14 VG
served with Olivo paprika infused olive oil

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

ARTISAN FRESH BAKED
FOCACCIA 13 VG
studded with green olives & rosemary

ENTRÉES

SEASONAL VEGETABLE SOUP 21
served with house focaccia, see your server for details

WINTER SALAD 22 VG
*a mix of roasted baby vegetables, winter greens, toasted
seeds & nuts, see your server for details*

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

SCALLOP DUMPLINGS 25 DF
with spicy ginger broth & scallion oil

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

CHILLED SALMON CONFIT 25 GF DF
with Martini jelly, cucumber consommé & Ōra King Caviar

MAINS

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*

PORTOBELLO 'EN CROUTE' 42 V VGO
*with truffle cream cheese, cashew romesco, mushroom ketchup
& baby carrots*

CONFIT DUCK RAVIOLI 44
*with pink peppercorn sauce, mushroom mascarpone, truffle oil
& parmesan*

FRESH CATCH 44 DF GFO
with tomato, fennel & chilli sugo, potato & Rouille on crouton

CHAR-GRILLED SIRLOIN 44 GF
*250g Pure South Sirloin (Porterhouse) served medium-rare with
fries & Café de Paris butter*

SIDES

HOUSE SALAD 14 VG GF | POMMES FRITES 13 VG GF | CREAMY MASH 14 V GF
CHAR-GRILLED BROCCOLINI, CITRUS DRESSING & TOASTED ALMONDS 16 VG GF
BABY CARROTS WITH HONEY & DUKKAH 16 V GF | FONDUE MAC 'N' CHEESE 14

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