

# ARTISAN

## TO START

SESAME & CUMIN

LAVOSH 14 VG

*Served with kawakawa hummus*

GREEN OLIVE, GARLIC  
& ROSEMARY FOCACCIA 13 VG

*freshly baked & served with Olivo extra virgin  
olive oil*

BRUSCHETTA 19 V

*with heirloom tomato, parmesan  
ricotta, fresh herbs & pine-nuts*

## ENTRÉES

KIMCHI FRITTERS 21 GF VG

*with coriander chutney coconut yoghurt & kyabetsu*

FRIED GOATS CHEESE 24 V

*with baby beets, bush honey, pomegranate & orange oil*

MUSHROOM TORTELLINI 22

*with spiced dashi broth & parmesan wafer*

PORK BELLY MORSELS 24 GF DF

*with whiskey barbeque glaze, apple & fennel slaw & crackle*

SEARED SCALLOPS 26 GF

## MAINS

FRESH CATCH 45 DF

*with tomato, fennel & chilli sugo, pommes parmentier &  
rouille on crouton*

LUMINA LAMB LOIN 48 GF

*Served medium rare with celeriac purée,  
pistachio dukkah & mint gastrique*

PURE SOUTH EYE FILLET 54 GF

*with potato pavé, Kikorangi blue cream, jus & broccolini*

DUCK BREAST 48 GF DF

*with red curry sauce, kumara, pickled sweet peppers,  
pineapple & green beans*

SUMMER VEGETABLES 42 V VGO

*harissa roasted, with crispy polenta, citrus labneh  
& pine-nuts*

## FROM THE ARTISAN GRILL

PURE SOUTH PRIME STEER STEAK SELECTION

BUTCHER'S CUT POA | 250g SIRLOIN (Porterhouse) 40 | 250g RIB-EYE (Scotch Fillet) 48

*see your server for today's cut*

*best served medium-rare or medium*

*All steaks are served with your choice of sauce*

CAFÉ DE PARIS BUTTER | CREAMY MUSHROOM & TARRAGON SAUCE

VEAL JUS GF DF | PEPPERCORN & COGNAC SAUCE

## SIDES

HOUSE SALAD 14 VG GF | POMMES FRITES 13 VG GF | SILKY POTATO MASH 14 V GF  
CHAR-GRILLED SEASONAL GREENS, CITRUS DRESSING & TOASTED ALMONDS 16 VG GF  
BABY CARROTS WITH HONEY & DUKKAH 16 V GF

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