

ARTISAN

SMALL SHARING PLATES

TRUFFLE FRIES 15 V
served with parmesan

SESAME & CUMIN LAVOSH 14 VG
with kawakawa hummus

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

BRUSCHETTA 19 V
*with heirloom tomato, parmesan ricotta,
fresh herbs & pine-nuts*

KIMCHI FRITTERS 21 VG GF
with coriander chutney, coconut yoghurt & kyabetsu

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 vegetables, sweet & sour baby onions, olives,
pesto 'cream cheese', focaccia*

CHEESEBOARD 48 GFO
*Kikorangi Blue, Te Tihi Aged Cheddar and Kahikatea Camembert,
served with a cracker selection, fruit paste & relish*

SIGNATURE PLATES

ARTISAN BEEF BURGER 34
*double beef & cheese, special sauce, lettuce, tomato, pickles & onions
on sesame seed bun, served with fries*

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

DESSERTS

CHOCOLATE MOUSSE CAKE 21 V
with mandarin & saffron mascarpone & pine-nut brittle

CLASSIC CRÈME BRÛLÉE 19 V GFO
with lemon & thyme shortbread cookie

COCONUT MACAROON 19 VG
*with Piña Colada sorbet, caramelised fresh pineapple
& ginger syrup*

TRIO OF ICE-CREAM
& SORBET 18 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