

# 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  
*with roasted cauliflower purée & pistachio pesto*

## 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 relish,  
basil mayo, served with fries*

SUMMER VEGETABLES 42 V VGO  
*harissa roasted, with crispy polenta, citrus labneh  
& pine-nuts*

FRESH CATCH 45 DF  
*with tomato, fennel & chilli sugo, pommes parmentier & rouille  
on crouton*

PURE SOUTH BEEF SIRLOIN 44 GF  
*served with fries & Café de Paris butter*

## 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