

TWO-COURSE SET MENU

# ARTISAN

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## ENTRÉES

PAN-FRIED HALLOUMI V GF

*with poached rhubarb, pistachio, mint, basil and cashew butter*

or

KAWAKAWA CURED KING SALMON TARTARE GFO

*with dill labneh, pickled cucumber and crispbread*

## MAINS

FRESH CATCH GF DF

*pan-fried and served with pea purée, salt cured capers, kumara allumettes and pomegranate gastrique or*

SUMMER VEGETABLE PITHIVIER V VGO

*with whipped ricotta, broccolini, roasted beetroot ketchup and pine nuts*

or

NZ PORK BELLY GF

*with Pernod braised fennel, orange jus and miso shallot purée*

or

CHAR-GRILLED SIRLOIN GF

*250g Pure South sirloin served with fries and Café de Paris butter*

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## ADDITIONAL SIDES

HOUSE SALAD 14 VGF | POMMES FRITES 13 VGF | CREAMY MASH 14 VGF

CHAR-GRILLED BROCCOLINI, LEMON DRESSING & TOASTED ALMONDS 15 VGF

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V vegetarian | VG vegan | GF gluten free | DF dairy free  
VGO vegan option | GFO gluten free option | DFO dairy free option

Level 1, Bolton Hotel, Wellington  
[www.artisanrestaurant.co.nz](http://www.artisanrestaurant.co.nz)