

ARTISAN

À LA CARTE DINNER MENU

TO START

House-made sourdough roll, butter V VGO	10
Sesame and cumin lavosh, white bean hummus V VG DF.....	14

ENTRÉES

Bacon hock terrine, apple purée, mustard fruits, apple, pickled onion, sourdough crisps DF GFO.....	20
Market fish escabeche, kohlrabi, orange, fennel purée GF.....	21
Beetroot, goat cheese, aged balsamic V GF	20
Fermented mushroom pâté, red wine jelly, pickled raisins, sourdough V VG DF GFO.....	19
Lamb loin skewers, bulgogi marinade, kimchi, kewpie mayonnaise GF DF	22

MAINS

Scotch fillet, bone marrow dauphine, horseradish cream, buttered greens GFO	52
Market fish, 'nduja, white bean, kale, fish broth GF DF	44
Venison Denver leg, roasted pear, celeriac rémoulade, fondant potato, Poire Williams GF.....	50
Seared duck breast, rhubarb, beetroot, carrot, honey GF DF.....	42
Mushroom paccheri, vegan parmesan V VG DF.....	40
Turnip gratin, grilled baby cos, puffed buckwheat, wholegrain mustard dressing, pickled vegetables V VG GF DF.....	36

SIDES

Duck fat roast potatoes, black garlic aioli, duck skin salt GF DF.....	15
Seasonal greens, sherry vinegar dressing, sourdough crumb V VG DF	14
Roasted parsnip, carrot, cumin salt V GF VGO DFO	12
Fries, burnt tomato ketchup V VG DF GFO	12
House mesclun salad, wholegrain mustard dressing V VG GF DF	12

TO FINISH

Choux bun, honeycomb cream, burnt honey ice cream V.....	19
Coconut panna cotta, feijoa sorbet V VG GF DF.....	19
Rhubarb meringue tart, vanilla ice cream V.....	19
Chocolate orange gâteau	19
Selection of house-made sorbets and ice creams, gaufrette wafer V VGO GFO DFO.....	19
New Zealand cheese, fruit jelly, wafers V GFO	
- 1 cheese.....	20
- 2 cheeses	34
- 3 cheeses	54

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

**HONEST INGREDIENTS.
CLASSICALLY REFINED.**

From Martinborough's Olivo olive oil to Awatoru Wild Food's venison and fresh fish from Kāpiti, we honour exceptional local ingredients with timeless techniques; taking pride in transforming sustainably sourced and humble ingredients into something extraordinary.