

ARTISAN

ALL DAY DINING MENU

SMALL PLATES

Garlic bread, toasted ciabatta, garlic & parsley butter V VGO.....	14
Warmed olives, preserved lemon VG GF	9
NZ King Salmon gravlax, caviar, citrus crème fraîche, capers, micro herbs GF	25
Golden smoked ham hock croquettes, kewpie mayo.....	21
- add a croquette.....	5
Roasted pumpkin & baby beetroot, whipped herb goat cheese, balsamic, hazelnuts, quinoa V GF.....	23
House-made vegetable soup of the day, Artisan bread V	18
Seasonal Ōtaki vegetables, extra virgin olive oil, fresh herbs VG GF DF	14
Green salad, crumbled feta, pumpkin seeds, red wine vinaigrette dressing V GF	14
Fries, house-made ketchup VG DF.....	13
- add truffle mascarpone	5

LARGE PLATES

Smash burger, Swiss cheese, club sauce, lettuce, pickled onion, fries, house-made ketchup GFO.....	36
Great NZ Toastie Takeover: The Reuben-esque, slow-braised pork, pastrami, provolone, red peppers, house-made sauerkraut, McClure's spicy gherkins, mustard crème, sauce gribiche	24
- add fries	2
Grilled sirloin, horseradish cream, fries, red wine jus GFO	48
Pan-seared line-caught market fish, half-shell green mussels, lobster broth, seasonal vegetables GF	48
Crispy falafel, lemon tahini, charred vegetables, smoked paprika oil, microgreens VG GF.....	33
Confit duck leg, braised red cabbage, carrot purée, prune, jus GF.....	49
Ricotta & spinach ravioli, celeriac velouté, truffle oil, aged parmesan V.....	37
Pappardelle with vegetable ragù, parmesan V	33
- add chicken or prawns	8

PLATTERS

Selection of Kāpiti cheese, poached fruit, nuts, quince paste, crackers GFO	54
Vegan mezze, marinated vegetables, white bean hummus, batata vada, focaccia V VG DF GFO.....	41
Antipasto, selection of cured meats, stuffed peppers, pickled vegetables, dips, toasted sourdough GFO.....	54

DESSERTS

Whittaker's dark chocolate nemesis, cherry mascarpone, tuile V	23
Winter spiced bread, mulled pear & fig, crème fraîche V	21
Gourmet house-made ice cream, gel, tuile, dehydrated fruit V GFO VGO.....	19

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 Ōtaki's seasonal vegetables to Kāpiti's award-winning cheeses, and sustainably sourced beef and lamb from across the motu, we showcase the very best of New Zealand produce. Through timeless techniques, humble and sustainable ingredients are elevated into something exceptional.