

ARTISAN

À LA CARTE DINNER MENU

TO START

Garlic bread, toasted ciabatta, garlic & parsley butter V VGO.....	14
Warmed olives, preserved lemon VG GF	9

ENTRÉES

NZ King Salmon gravlax, caviar, citrus crème fraîche, capers, micro herbs GF.....	25
Chicken tagine doughnut bites, harissa mayo	19
Maple mustard pork belly, onion purée, fresh fennel & tangy apple slaw GF.....	23
House-made vegetable soup of the day, Artisan bread V	18
Roasted pumpkin & baby beetroot, whipped herb goat cheese, balsamic, hazelnuts, quinoa V GF.....	23

MAINS

Grass-fed Angus beef fillet 200g, dauphine potato, wild mushroom purée, red wine jus GF	53
Pan-seared line-caught market fish, half-shell green mussels, lobster broth, seasonal vegetables GF	48
Ricotta & spinach ravioli, celeriac velouté, truffle oil, aged parmesan V.....	37
Confit duck leg, braised red cabbage, carrot purée, prune jus GF.....	49
Wagyu beef cheek, slow-braised, horseradish mash, greens GF	44
Crispy falafel, lemon tahini, charred vegetables, smoked paprika oil, microgreens VG GF.....	33
Masala braised lamb shank, saffron basmati rice, green pea, golden raisins & pomegranate, kūmara crisp GF.....	49

SIDES

Seasonal Ōtaki vegetables, extra virgin olive oil, fresh herbs VG GF DF	14
Duck fat roast potatoes, truffle mascarpone GF DF.....	17
Green salad, crumbled feta, pumpkin seeds, red wine vinaigrette dressing V GF	14
Fries, house-made ketchup VG DF.....	13
- add truffle mascarpone	5

TO FINISH

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, fruit gel, tuile, dehydrated fruit V GFO VGO.....	19
Apple Tarte Tatin, miso caramel sauce, vanilla bean ice cream V	22
Kāpiti cheese, poached fruit, nuts, quince paste, crackers 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 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.