

ARTISAN

ALL DAY DINING MENU

SMALL PLATES

Garlic bread, toasted ciabatta, garlic & parsley butter V.....	14
Selection of Artisan breads, house-made dips, extra virgin olive oil V	17
Spiced NZ King Salmon, caviar, hung yoghurt, rice crisp GF	24
Crispy buttermilk fried chicken, pickled vegetables, wasabi aioli	22
Classic Caesar salad, romaine lettuce, parmesan, croutons, bacon, egg, Caesar dressing	23
- add chicken or prawns	8
Soup of the day, house-made, seasonal Ōtaki vegetables, Artisan bread V	18
Hoisin pork belly skewers, kimchi, kewpie mayonnaise GF DF	22
Seasonal Ōtaki vegetables, extra virgin olive oil, fresh herbs VG GF DF.....	14
Green salad, crumbled feta, pumpkin seeds, honey mustard dressing V GF VGO	14
Fries, house-made ketchup VG DF	13

LARGE PLATES

Smash burger, Swiss cheese, club sauce, lettuce, pickled onion, fries, house-made ketchup GFO	36
Croque monsieur, shaved ham, truffle mascarpone, provolone, fries GFO	24
- add a fried egg.....	3
Grilled sirloin, horseradish cream, fries, red wine jus GFO	48
Pan-seared line-caught market fish, garlic prawns, tomato & fennel GF	47
Roasted butternut squash gnocchi, ratatouille, toasted pine nuts V VGO	39
Creamy lemon parmesan pappardelle pasta, baby vegetables V	32
- 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
Charcuterie, marinated vegetables, buffalo mozzarella, toasted sourdough GFO	54

DESSERTS

Whittaker's chocolate mousse, hazelnut dacquoise	23
Tiramisu, L'affare espresso, mascarpone, Baileys V	21
Gourmet house-made ice cream & sorbet, 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.