

ARTISAN

À LA CARTE DINNER MENU

TO START

Garlic bread, toasted ciabatta, garlic & parsley butter V VGO.....	14
Selection of Artisan breads, house-made dips, extra virgin olive oil V.....	17

ENTRÉES

Spiced NZ King Salmon, caviar, hung yoghurt, rice crisp GF	24
Buffalo mozzarella, heirloom tomato, balsamic roasted beetroot, dukkah, sourdough crisps V	23
Crispy buttermilk fried chicken, pickled vegetables, wasabi aioli	22
Soup of the day, house-made, seasonal Ōtaki vegetables, Artisan bread V	18
Hoisin pork belly skewers, kimchi, kewpie mayonnaise GF DF	22

MAINS

Grass-fed Angus beef fillet 200g, vegetable medley, pumpkin purée, red wine jus GF	53
Pan-seared line-caught market fish, garlic prawns, tomato & fennel GF	47
Roasted butternut squash gnocchi, ratatouille, toasted pine nuts V VGO	39
Wagyu beef cheek, slow-braised, truffle mash GF	44
Twice-cooked lamb rump, croquette, salsa verde, jus	53

SIDES

Seasonal Ōtaki vegetables, extra virgin olive oil, fresh herbs VG GF DF.....	14
Duck fat roast potatoes, truffle mascarpone GF DF	17
Romaine lettuce, parmesan, croutons, aioli dressing V VGO	17
Green salad, crumbled feta, pumpkin seeds, honey mustard dressing V GF VGO	14
Fries, house-made ketchup VG DF	13

TO FINISH

Whittaker's chocolate mousse, hazelnut dacquoise	23
Strawberry mille-feuille, caramelised puff pastry, house-made strawberry ice cream, almond crumb V	22
Tiramisu, L'affare espresso, mascarpone, Baileys V	21
Gourmet house-made ice cream & sorbet, gel, tuile, dehydrated fruit V GFO VGO.....	19
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.