ARTISAN

A LA CARTE DINNER MENU

TO START

Focaccia bread with extra virgin olive oil & balsamic reduction VG 14

Warmed olives, preserved lemon VG GF 9

ENTRÉE

Pistachio-crusted salmon, caviar, crème fraîche, pickled onion, fennel salad GF NFO.....24

Beetroot & orange, ginger dressing, whipped almond VG GF.....21

House-made vegetable soup of the day, Artisan bread V GFO 18

Pork belly, apple and date chutney, charred corn salsa GF DF.....22

Socca, cherry tomatoes, artichoke, avocado, balsamic glaze VG GF.....21

Malai chicken, cashew purée, pickled vegetable GF 22

MAINS

Slow-cooked lamb shoulder, garlic yoghurt, saffron rouille with pickled red onion 49

Grass-fed Angus beef fillet 200g, red peppercorn butter, crispy potato, charred vegetables, jus GF 53

Pan-seared market fish, parsnip purée, garlic prawns with pea & cannellini salsa GF 48

Wagyu beef cheek, skordalia mash, seasonal vegetables, red wine jus GF 44

Stuffed eggplant, ratatouille, romesco, dukkhah lavash VG GFO NFO.....38

Zany Zeus grilled halloumi, fennel, za'atar, pomegranate, greens & Grafters Raw Honey V GF 39

SIDES

Seasonal Ōtaki vegetables, olive oil, fresh herbs VG,GF.....14

Duck fat roast potatoes, paprika aioli GF, DF.....17

Green salad, crumbled feta, pumpkin seeds, honey mustard dressing GF 14

Fries, ketchup VG 13

TO FINISH

Whittaker's chocolate torte, caramel mousse, house-made vanilla ice cream GF 23

Matcha cheesecake, yuzu curd 22

Orange polenta cake, Aperol, whipped labneh, almonds GF.....21

Gourmet house-made ice cream, fruit gel, tuile, dehydrated fruit V GFO VGO.....19

Kapiti cheese, poached fruit, nuts, quince paste, crackers GFO, NFO.....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 NFO nut 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.