ARTISAN

ALL DAY DINING MENU

SMALL PLATES

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

Warmed olives, preserved lemon VG GF 9

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 & 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

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

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

Fries, ketchup VG 13

LARGE PLATES

Smash burger, Swiss cheese, club sauce, lettuce, sautéed onion, fries, ketchup GFO 36

Bolton club sandwich, roast chicken, bacon, lettuce, tomato relish, basil mayo GFO 24

- Add fries..... 5

Pan-seared market fish, parsnip purée, garlic prawn with pea and cannellini salsa GF 48

Grilled sirloin, horseradish cream, fries, red wine jus 48

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

Maple-roasted kūmara, orange, cherry tomato, feta, basil, pinenut salad V GF 21

Pumpkin, sage, walnut risotto V GF NFO. 33

Add protein to any dish

- Chicken | crispy bacon | garlic prawns 8
- Sous-vide lamb rump 12

PLATTERS

Selection of Kāpiti cheese, poached fruit, nuts, quince paste, crackers GFO NFO 54

Antipasto, selection of cured meats, stuffed peppers, pickled vegetables, dips, toasted sourdough GFO 54

Vegan mezze, marinated vegetables, white bean hummus, batata vada, focaccia VG GFO 41

DESSERTS

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

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 NF 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.