ARTISAN

THE HOUSE MENU

A prix fixe of our kitchen favourites

$65 per person

TO START

Focaccia bread with extra virgin olive oil & balsamic reduction VG

ENTRÉES

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

or

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

MAINS

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

or

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

- add chicken, bacon or garlic prawns $8
- add sous vide lamb $12

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 sustainably sourced cuts 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.