

Two courses - 35pp Three course - 45pp

Entrées

Chicken liver pâté with cornichons, pickled cranberries and bread wafers 14

Salmon tartare with avocado and caviar, soy mirin dressing 14

Goat's cheese soufflé 14

Soup of the day with grilled bread and butter 14

Tomato and bocconcini salad with balsamic reduction and basil 14

Breads and dips 14

Mains

Market fish, pan fried with parsnip puree, salt n pepper squid, mint chutney and wilted rocket 29

Angus beef burger with tomato relish, gruyere and hand cut fries 29

Sirloin steak with handmade wedges, chilli butter and garden salad 29

Handmade tagliatelle with smoked tomato and pork meatballs, fresh herbs and parmesan 29

Sausages made in house with mash and caramelised onions and tomato relish 29

Prawn and saffron seafood risotto with grilled chorizo and rocket 29

Freekah salad with spice roast cauliflower, grilled Mediterranean vegetables and pomegranate dressing 29

Sides

Artisan mesclun salad 10

Home-made wedges with chilli butter 10

Roasted beetroot with balsamic, almonds, feta and rocket 10

Sautéed greens with lemon infused olive oil 10

Spice roast cauliflower with crispy shallot and spring onion 10

Buttered Asparagus 10

Desserts

Cheesecake with mascarpone and berry compote 14

Chocolate mousse with almonds, cream and cookies 14

Cheese plate with rice crackers, poached pear, crostini and cherry relish 14

House made gelato (three scoops) 14

On behalf of Restaurant manager Theo and the team here at Artisan, I would like to welcome you to our restaurant and hope you enjoy your dining experience with us.

Please, relax and enjoy



MacLean Fraser
Executive Chef