

## Welcome

On behalf of our Chef de Cuisine Jonathan Lowe, Restaurant Manager Theo Wijnsma and the team here at Artisan Dining House, I would like to welcome you to Artisan Dining house.

It is important to us that we collaborate with local, sustainable and ethical suppliers and take pride in crafting many items in our own kitchen. My philosophy is to cook what is good, what is sustainable and source direct from the producer where possible, I would like to acknowledge and thank the following growers, suppliers and artisans:

*Awatoru Wild venison and Tuna, Shingle Creek Chevon, Eco Eggs, Free range Longbush Pork, Leelands Lamb, Lee Fish, Olivo and Juno Olive Oil, Ontrays, Ōra King Salmon, Original Beans and Whittakers Chocolate, Silver Fern Farms, and the many other great people we work with every day.*

Please, relax and enjoy



MacLean Fraser  
*Executive Chef*

## Chef's tasting menu

*Put yourself in the hands of the chef*

*Five course tasting menu 90      with wine matches 150*

*Please advise us of any dietary preferences so we can see if we can tailor a menu just for you.  
(Minimum of two diners per table and ordered by 8pm)*



## To Start

- Citrus and herb marinated olives 8
- Bread roll and whipped butter 6
- Artisan breads for two with award winning NZ olive oil flight 12

## Entrées

- Halloumi fritters, brioche crumb, quinoa and broad bean salad, tamarillo jam 17
- Goat's cheese soufflé with cherry tomatoes, spinach 17
- Citrus cured Ōra King Salmon with preserved lemon puree, macerated fennel, bacon cream, pickled clams 19
- Chicken liver pâté with cornichons, pickled cranberries and bread wafers 16
- Ostrich carpaccio with compressed pear, whipped gorgonzola and raspberry vinaigrette 16
- Crab bisque with fish dumpling, grilled squid, shellfish and rouille 18
- Oysters natural with cabernet vinegar pearls POA
- Charcuterie plate for two; cured meats, terrine, pickles, bread and dips 36

## Mains

- Assiette of lamb, loin, cheek and tongue with beetroot puree, Sardinian potato and cashews 34
- Freekeh salad with spice roast cauliflower, grilled Mediterranean veg, pomegranate dressing 32
- Market fish, pan fried on saffron risotto with chorizo stuffed baby squid and piquant sauce 36
- Pigs trotter stuffed with garlic sausage, green beans, potato puree and truffle sauce 32
- Goat cutlets with spiced lentil puree, sautéed greens, spring rolls, dukkah crusted labne and mint chutney 34
- Seared wild venison with Scotch egg, parsnip puree, pickled shitake and heirloom beets 38
- Beef fillet and short rib with Pho beef broth, herb tortellini and mirepoix 36  
*(Silver Fern Farms Premier Selection Awards entry 2016)*

## 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

- Fruit mélange; compressed, macerated and dried with sorbet and honey yoghurt 17
- Fried bread pudding with caramelised rum, banana and vanilla ice cream 16
- Chocolate "en surprise" with dulce de leche and roasted peanuts 17
- Brandy snaps with vanilla bean Chantilly cream 10
- Classic crème brûlée with rhubarb puree and almond tuile 16
- Ice cream 'lollipops' (chocolate, vanilla, raspberry, mint) 10
- House made gelato (per scoop) 4.5
- Handmade chocolate truffles 3.5
- Dessert tasting plate for two 32

## Cheeses

- Served with rice wafers, poached pear, crostini and cherry relish
- Aorangi Brie, Kapiti (70g) 17
- Totara vintage Cheddar, Whitestone (70g) 17
- Kahurangi Blue, Kapiti (70g) 17
- A selection of all three 36