

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, Sardalaise potato and cashews 34
Freekah 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