

LUNCH MENU

SERVING FROM MIDDAY - 2.30PM

SOURCED LOCALLY

PRODUCED ON-SITE

SPRING 2017

TO START

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| Oysters | 4.5 (each) |
| Olives | 9 |
| Breads (2) with olive oil flight | 14 |
| Bread roll with truffle butter | 5 |
| Duck pâté, muscatels, bread | 18 |
| Soup, leek and potato, smoked oyster | 16 |
| Soufflé with goat's cheese, spinach, velouté | 17 |
| Tuna pastrami with fennel, grapefruit mayo | 18 |

MAINS

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| Fish n' Chips, crushed peas, hand cut fries, gribiche | 29 |
| Market fish, 'Niçoise' potato salad, fried squid | 31 |
| Beef burger, beetroot, pickles, egg, truffle fries | 28 |
| Sirloin (200g) with hand cut fries and Café de Paris butter | 29 |
| Braised hare pappardelle, caponata, Pecorino | 28 |

SALAD

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| Asparagus, pea, feta and mint salad with beans | All salads 14 (Small) / 28 (Large) |
| Beetroot, rhubarb and watercress with Gorgonzola, pomegranate and cabernet sauvignon vinaigrette | |
| Puy lentil, roast root veg with rocket, hazelnuts, truffle vinaigrette | |
| Cos lettuce, gypsy bacon, egg, anchovy, Pecorino, Caesar dressing | |

SIDES

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|-------------------------|----|
| Truffle mash | 9 |
| Herbed baby potatoes | 9 |
| Roasted field mushrooms | 10 |
| Sautéed greens | 10 |
| Mesclun salad | 8 |

GLUTEN FREE OPTIONS AVAILABLE

BOLTON HOTEL LEVEL 1, 12 BOLTON ST

ARTISANRESTAURANT.CO.NZ

RESERVATIONS - 04-462 3770