

DINNER MENU

SERVING FROM 5.30PM - LATE

SOURCED LOCALLY

PRODUCED ON-SITE

AUTUMN 2018

WHILE YOU WAIT

Oysters	4.5 (each)
Olives	10
Bread rolls (2) with olive oil flight	14
Bread roll with truffle butter	5

MAIN PLATES

Market fish, heirloom tomato, couscous, green salsa	34
Beef fillet, mushrooms, medley of broad & cannellini beans	36
Pork loin and cannelloni with apple & bacon, kumara	34
Lamb loin and rib, gratin, rocket, ratatouille	34
Venison back strap, potato, beetroot, plum, sweetbreads	38
Vegetarian tasting plate	32
Pappardelle, walnut and rocket pesto, autumn vegetables	28

SALADS

All salads – 14 (Small) / 28 (Large)

Broccolini, feta and mint salad with beans	
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	

ENTRÉES

Ora King Salmon, 'gazpacho' garnish	19
Duck pâté, muscatels, bread	18
Pork terrine, pistachio, cornichons	17
Soup, leek and potato, smoked oyster	17
Smoked Kahawai omelette, lemon butter	19
Lamb's fry, bacon, brioche, mushrooms	18
Soufflé with goat's cheese, spinach, velouté	18
Tuna Pastrami with fennel, grapefruit mayo	18

ARTISAN CLASSICS

Fish n' Chips, crushed peas, handcut fries, gribiche	29
Sirloin, (200g) hand-cut fries, béarnaise sauce	29
Beef burger, beetroot, pickles, egg, truffle fries	29
Half chicken, truffle mash, French style peas	29

ON THE SIDE

Truffled mash	9
Herbed baby potatoes	9
Green beans with almonds	10
Broccolini, lemon oil	10
Ratatouille	10
Beetroot with walnuts & feta	10
Mesclun salad	8

GLUTEN FREE OPTIONS AVAILABLE

BOLTON HOTEL LEVEL 1, 12 BOLTON ST, WELLINGTON 6011

ARTISANRESTAURANT.CO.NZ

RESERVATIONS - 04-462 3770

DESSERT MENU

Rice pudding, muscatel, dulce de leche, pistachio	15
Organic chocolate and cherries with honey and yoghurt	18
Vanilla panna cotta, tropical flavours	16
Crème brûlée, poached rhubarb, macaron	16
Brandy snaps with vanilla cream	10
Ice cream (1 scoop) with accompaniments	6.5

CHEESES

Served with sesame lavosh, quince paste, muscatels and toasted walnut bread

30g/60g

Stilton	9/18
Aged Cheddar	7/14
Kapiti Brie	8.5/17
Gruyère	7/14

DESSERT WINE

Spy Valley, Iced Sauvignon Blanc 2016, Marlborough	10.5	50
Urlar Noble Riesling 2015, Masterton	14.5	69
Wooing Tree 'Tickled Pink' Late Harvest Pinot Noir 2014, Central Otago		84

PORT AND SHERRY

Dow's Late Bottled Vintage 2011	12
Graham's 10yo Tawny Port, Portugal	14
Graham's 20yo Tawny Port, Portugal	18
Lustau Puerto Fino Sherry, Spain	10
Lustau 'East India Solera' (Oloroso) Sherry, Spain	12
Lustau Pedro Ximenez Sherry, Spain	12

SINGLE MALT WHISKY

Arbelour A'Bunadh, Cask Strength, Highland	14
Bowmore 12 year old, Islay	11
Glenfiddich 12 year old, Speyside	14
Glenfiddich 18 year old, Speyside	18
Jura 10 year old, Isle of Jura	10
Laphroaig 10 year old, Islay	13
Macallan 1824 Amber, Highland	16
The Dalmore 12 year old, Highland	16

BRANDY

Hennessy VSOP Cognac, France	15
Remy Martin VSOP Champagne Cognac, France	15
Remy Martin XO Champagne Cognac, France	25
St Remy VSOP Brandy, France	10