

DINNER MENU

5.30PM – LATE

SOURCED LOCALLY

PRODUCED ON-SITE

WINTER 2018

WHILE YOU WAIT

Oysters	4.5 (each)
Olives	9
Homemade bread with olive oil flight	12
Artisan bread roll with truffle butter	5

CHEF'S TASTING MENU

An introduction to the Artisan perspective through our signature dishes, the Chef's Tasting Menu is designed to be ordered by the table.

5 course tasting menu – trust the Chef (Allow 2.5 hours)	75
Add 5 matching wines	40

MAIN PLATES

Market fish, crayfish 'bouillabaisse' with chorizo, tomato and rouille	34
55-day aged Beef striploin and cheek with tomato gremolata, horseradish potato salad, crushed peas	36
Pork belly, celeriac apple purée, pumpkin custard, crispy pancetta, sorrel	34
Lamb rump, duck fat gratin, ratatouille, broccoli purée, baby vegetables	36
Wild venison confit potato, carrot purée, mustard Brussels sprouts and cauliflower fritters	38
Vegetarian tasting plate	32
Wild mushroom risotto, crumbed egg, Pecorino	32
Chicken with sage stuffing, truffled parsnip with melted leek, beans and bacon	34

ENTRÉES

Scampi, cauliflower purée, sauce vierge	19
Duck pâté, muscatels, bread	17
Leek and potato soup with smoked oyster	16
Lamb's fry, bacon, brioche, mushrooms	17
Soufflé with goat's cheese, spinach, cheese velouté	18
Pork terrine, celeriac remoulade, crackling granola, cucumber pickle	17
Tuna pastrami with citrus and fennel, foraged greens	18

TO SHARE

Ora Salmon 'Still Life' tasting plate for two	38
Charcuterie plate of pâté, terrine, cured meats, bread and condiments	36
Chef's antipasto tasting plate	32

SALADS

14 (Small) / 28 (Large)

Puy lentil, roast root veg with rocket, hazelnuts, truffle vinaigrette
Beetroot, rhubarb and watercress with gorgonzola, pomegranate and cabernet sauvignon vinaigrette
Broccoli, feta and mint salad with beans
Cos lettuce, gypsy bacon, egg, anchovy, Pecorino, Caesar dressing

SIDES

10

Beef fat roast potatoes
Truffled mash
Hand cut fries
Creamed Brussels sprouts with mustard
Green beans with almonds
Beetroot with walnuts, feta and balsamic
Green Salad

GLUTEN FREE OPTIONS AVAILABLE

BOLTON HOTEL LEVEL 1, 12 BOLTON ST

ARTISANRESTAURANT.CO.NZ

RESERVATIONS - 04-462 3770