

# LUNCH MENU

SERVING FROM MIDDAY - 2.30PM

SOURCED LOCALLY

PRODUCED ON-SITE

WINTER 2018

## TO START

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

## MAIN PLATES

Fish n' Chips, beer battered with hand cut fries, crushed peas and gribiche	29
Market fish, cauliflower purée, leeks, beans & bacon	32
Wild mushroom risotto, crumbed egg, Pecorino	32
Sirloin steak with hand cut fries and garlic butter	32
Beef cheek with truffled mash, gremolata, spinach	29

## 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

## ENTRÉES

Salmon tartare with avocado, grapefruit mayo, caviar, micro green salad	17
Duck pâté, muscatels, bread	17
Pork terrine, celeriac remoulade, crackling granola, cucumber pickle	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
Tuna pastrami with citrus and fennel, foraged greens	18

## TO SHARE

Charcuterie plate of pâté, terrine, cured meats, bread and condiments	36
Chef's antipasto tasting plate	32

## 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

# ARTISAN

*\ 'är-tə-zən - a person or company that makes a high-quality or distinctive product in small quantities, usually by hand or using traditional methods*