

LUNCH MENU

SERVING FROM MIDDAY - 2.30PM

SOURCED LOCALLY

PRODUCED ON-SITE

SPRING 2018

| TO START | ENTRÉES |
|--|---|
| Oysters <i>P.O.A</i> | Ōr a King salmon tartare with avocado, grapefruit mayo, caviar, micro green salad 17 |
| Olives 9 | Duck pâté, golden raisin, bread 17 |
| Homemade bread with condiments 12 | Pork terrine, celeriac remoulade, crackling granola, cucumber pickle 17 |
| Artisan bread roll with truffle butter 5 | Leek and potato soup with smoked oyster 16 |
| | Blue cheese panna cotta, beetroot, walnuts 17 |
| | Soufflé with goat's cheese, spinach, cheese velouté 18 |
| MAIN PLATES | TO SHARE |
| Fish n' Chips, beer battered with hand cut fries, crushed peas and gribiche 29 | Charcuterie plate of pâté, terrine, cured meats, bread and condiments 36 |
| Market fish, cauliflower purée, leeks, sauce vierge 32 | Chef's antipasto tasting plate 32 |
| Wild mushroom risotto, crumbed egg, Pecorino 32 | |
| Sirloin steak with hand cut fries and garlic butter 32 | |
| Beef cheek with truffled mash, gremolata, wilted spinach, jus 29 | |
| SALADS | SIDES |
| 14 (Small) / 28 (Large) | 10 |
| Puy lentil, roast root vegetables with rocket, hazelnuts, truffle vinaigrette | Roast agria potatoes |
| Beetroot, rhubarb and watercress with Gorgonzola, pomegranate & cabernet sauvignon vinaigrette | Truffled mash |
| Broccoli, feta & mint salad with beans | Hand cut fries |
| Cos lettuce, gypsy bacon, egg, anchovy, Pecorino, Caesar dressing | Asparagus with Pecorino |
| | 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