### Dinner Menu
5.30PM – Late

**While You Wait**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>P.O.A</td>
</tr>
<tr>
<td>Olives</td>
<td>9</td>
</tr>
<tr>
<td>Homemade bread with condiments</td>
<td>12</td>
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<tr>
<td>Artisan bread roll with truffle butter</td>
<td>5</td>
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</tbody>
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**Main Plates**

- Market fish, cauliflower purée, leeks, prawns, brown butter: 34
- Prime Angus beef fillet, confit potato, baby carrots, truffle puree, edamame, tarragon mustard: 38
- Smoked Longbush pork tenderloin, caramelised onion, pickled pumpkin, stuffed cabbage: 34
- Te Mana Lamb loin, pine nut crumble, Tawari honey braised parsnip, pearl barley, carrot puree: 36
- Wild venison, mushroom, beetroot, goats cheese, broccoli & dukkah: 38
- Vegetarian tasting plate: 32
- Wild Mushroom and beef cheek pearl barley risotto with rocket & Pecorino: 32

**Entrées**

- Duck pâté, golden raisin, bread: 17
- Leek and potato soup with smoked oyster: 16
- Blue cheese panna cotta, beetroot, walnuts: 17
- Soufflé with goat’s cheese, spinach: 18
- Cos lettuce, gypsy bacon, egg, white anchovy, Pecorino, Caesar salad: 14
- Vodka cured Ōra king salmon, crumble, horseradish, sea greens, lime: 19

**Salads**

- 14 (Small) / 28 (Large)

- Spice roast pumpkin, chick pea, feta, pickled shallots, mint and spring onions, cider vinaigrette
- Beetroot, rhubarb & watercress with Gorgonzola, pomegranate & cabernet sauvignon vinaigrette
- Broccoli, feta and mint salad with beans

**Sides**

- 10

- Roast agria potatoes
- Truffled mash
- Hand cut fries
- Brussels sprouts, bacon, macadamia butter
- Green beans with almonds
- Beetroot with walnuts, feta and balsamic
- Green Salad

**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) | 95 |
| Add 5 matching wines | 45 |

**To Share**

- Charcuterie with cured meats, bread and condiments: 36
- Chef’s antipasto tasting plate: 32

**Gluten Free Options Available**

**Reserved On-Site**

**Bolton Hotel Level 1, 12 Bolton St**

**Artisan Restaurant.co.nz**

**Reservations - 04-462 3770**
ˈɑr-tə-zn - a person or company that makes a high-quality or distinctive product in small quantities, usually by hand or using traditional methods