

# LUNCH MENU

SERVING FROM MIDDAY - 2.30PM

SOURCED LOCALLY

PRODUCED ON-SITE

## TO START

Oysters	<i>P.O.A</i>
Olives	<b>9</b>
Homemade bread with condiments	<b>12</b>
Artisan bread roll with truffle butter	<b>5</b>

## MAIN PLATES

Fish n' Chips, beer battered with hand cut fries, crushed peas and gribiche	<b>29</b>
Market fish, cauliflower purée, leeks, sauce vierge	<b>32</b>
Wild mushroom and beef cheek pearl barley risotto with rocket and Pecorino	<b>32</b>
250g Angus ribeye with hand cut fries and garlic butter	<b>36</b>
Beef burger with beetroot relish and hand cut fries	<b>29</b>

## SALADS

**14** (Small) / **28** (Large)

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

## ENTRÉES

Õra King salmon tartare with avocado, grapefruit mayo, caviar, micro green salad	<b>17</b>
Duck pâté, golden raisin, bread	<b>17</b>
Cos lettuce, gypsy bacon, egg, anchovy, Pecorino, Caesar dressing	<b>14</b>
Leek and potato soup with smoked oyster	<b>16</b>
Blue cheese panna cotta, beetroot, walnuts	<b>17</b>
Soufflé with goat's cheese, spinach	<b>18</b>

## TO SHARE

Charcuterie with cured meats, bread and condiments	<b>36</b>
Chef's antipasto tasting plate	<b>32</b>

## 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

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*