DINNER MENU

SERVING FROM 6PM – LATE

SOURCED LOCALLY | PRODUCED ON-SITE

SPRING 2019

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 START

Canapé flight - Chef's selection of 4 bites from the kitchen	16
Oysters - natural with lemon, cabernet pearls	POA
Olives	9
Artisan bread roll	5
Homemade breads	12
Artisan charcuterie board (to share)	36

ENTRÉES

Ōra King Salmon, wild fennel, citrus, bisque, Manuka smoke	19
Asparagus panna cotta, quail's egg, truffle crisp, pecorino	18
Goat's cheese soufflé, spinach, cherry tomoatoes	18
Pork terrine, cider, celeriac, pickled cucumber, mustard, bread	17
Sugar cured duck salad, walnuts, apple, grapes, figs	18

MAIN PLATES

Market fish, cauliflower and almonds, cos, peas, bacon, clams, pinot butter	35

$1 from this dish will be donated to Wellington City Mission through DineAid throughout November & December

wellington citymission | DINE AID a helping hand

Grilled smoked beef tongue, eggplant and black garlic, sweetbreads, baby vegetables, foraged weeds, mustard jus	36
Confit duck leg, puy lentils, hazelnut, pear, parsnip, leek, jus	36
Wild venison, beetroot, goat's cheese, wild mushrooms, broccolini	38
Grilled lamb loin, asparagus, tomatoes, balsamic, ratatouille	38
Wild tahr pie, truffled mash, glazed baby vegetables, jus	34
Aubergine 'cannelloni', red peppers, goat's cheese, wild onion pesto, tempura courgette	32
Grilled ribeye on the bone *(500g)* served with caramelised onions, jus and your choice of two sides *(can be shared between two)*	85

SIDES

Asparagus	12
Beetroot, rocket, balsamic, walnuts, feta	12
Fries with aioli	10
Truffle mash	10
Cos salad, white anchovies, egg, pecorino	12
Green salad	10
Baby potatoes	10