

LUNCH MENU

SERVING FROM MIDDAY - 2.30PM

SOURCED LOCALLY | PRODUCED ON-SITE

SUMMER 2020

TO START		MAIN PLATES	
Olives	9	Pan-fried market fish with cauliflower skordalia, leeks and sauce vierge	34
Homemade breads	12		
Roasted bone marrow, tarragon mustard, garlic, kumara bread	17	Smoked salmon hash with fried eggs, rocket and parmesan	26
Salmon tartare with avocado, caviar and micro greens	17	Sirloin steak with hand-cut fries, garlic butter and jus	34
Soup of the day with bread	16	Beef burger with cheese, bacon, homemade pickles and hand-cut fries	29
		Goat's cheese soufflé with spinach and cherry tomatoes, served with a green salad	26
		Fish 'n' Chips, beer-battered with hand-cut fries, salad and gribiche mayo	29
SALADS		TO FINISH	
	<i>Small</i> <i>Large</i>		
Cos salad with white anchovies, egg and pecorino	12 / 22	Crème brûlée with kiwifruit and gingernut crumble	17
Crispy pig's ear salad with parsley, fennel, black pudding and smoked chipotle aioli	16 / 28	Croissant bread and butter pudding, rum caramel, grilled banana and ice cream	16
Beetroot, rhubarb and watercress salad with pomegranate, gorgonzola, lentils and a cabernet sauvignon dressing	12 / 22	Brandy snaps	10
Green salad	10 / 18	Ice cream scoop with blow-torched meringue and honeycomb	6.5
		Handmade chocolate truffle	3.5

GLUTEN FREE OPTIONS AVAILABLE | LEVEL 1, BOLTON HOTEL, 12 BOLTON ST, WELLINGTON 6011 | ARTISANRESTAURANT.CO.NZ | RESERVATIONS - 04-462 3770

ARTISAN