

DINNER MENU

SERVING FROM 6PM - LATE

SOURCED LOCALLY | PRODUCED ON-SITE

SUMMER 2020

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

Beetroot cured Ōra King Salmon, horseradish, beetroot, salmon crisps, foraged greens	19
Cauliflower panna cotta, quail's egg, truffle crisp, pecorino	18
Goat's cheese soufflé, spinach, cherry tomatoes	18
Roasted bone marrow, tarragon mustard, garlic, kumara bread	17
Crispy pig's ear salad with parsley, fennel, black pudding, smoked chipotle aioli	16

MAIN PLATES

Market fish, cauliflower and almonds, cos, peas, bacon, clams, pinot butter	34
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 cap on, carrot three ways, potato, peas	38
Wild tahr pie, truffled mash, glazed baby vegetables, jus	34
Aubergine 'cannelloni', red peppers, goat's cheese, rocket 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

Broccolini with almonds	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

ARTISAN