

DINING HOUSE

THE BOLTON HOTEL

ARTISAN

Entrées

- Charcuterie plate of the day with chutney and baguette 14
- Salmon tartare with pickled beetroot, herb and apple salad 14
 - Goat's cheese soufflé 14
- Soup of the day with grilled bread and butter 14
- Roast chicken salad with lardons, croutons, ranch dressing 14
- Breads and dips 14

Mains

- Market fish, pan fried with rocket salad and prawn mayo 29
- Angus beef burger with tomato relish, gruyere and hand cut shoestrings 29
- Sirloin steak with hand made wedges, chilli butter and garden salad 29
 - Venison pie with parsnip puree and broccolini 29
- Sausages made in house with truffled mash and caramelised onions 29
- Spiced kumara and chickpea salad with rocket, smoky eggplant and grilled halloumi 29
- Veal schnitzel with lemon, capers and champ mash 29

Sides

- Artisan mesclun salad
- Home made wedges with chilli butter
- Steamed asparagus with lemon oil
- Roast carrots with orange glaze and sesame
- Gourmet baby potatoes w fennel oil and herbs
- Hand cut fries with aioli

Desserts

- Cheesecake with mascarpone and berry compote 14
- Chocolate mousse with almonds, cream and cookies 14
- Cheese plate with rice crackers, poached pear, crostini and cherry relish 14
- House made gelato (three scoops) 14

On behalf of Restaurant manager Theo and the team here at Artisan, I would like to welcome you to our restaurant and hope you enjoy your dining experience with us.

Please, relax and enjoy



MacLean Fraser
Executive Chef

