

ARTISAN

dinner menu

Chefs tasting menu

five courses \$110, with wine matches \$170 per person
must be ordered by 8.30pm, minimum 2 per table

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To start

Citrus and herb marinated olives	8
ARTISAN bread roll with Wairarapa olive oil and aged balsamic	5

Entrees

Pork terrine, smoked oysters, pancetta, celeriac and vanilla cider	17
Chicken liver crème caramel with cherry puree, baby apple and bread wafers	15
Ostrich Carpaccio with cress, pickled beetroot and jelly, dark chocolate, goats cheese	16
Goat's cheese soufflé, cherry tomatoes and wilted spinach	16
Vodka cured salmon, orange jelly, ginger, pea and radish	19
Goat pithivier, Massaman curry with parsnip puree and sauce vierge	17
Charcuterie plate (for two) with cured meats, terrine, pickles, breads and dips	36

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Mains

Lamb loin and braised belly with pea puree, baby veg	34
Pot au feu, beef fillet and short rib with chou farci, baby carrots and mushroom consommé	34
<i>Silver Fern Farms Premier Selection Awards Finalist 2014</i>	
Wild mushroom pearl barley risotto with truffle, rocket and pecorino	29
300g Grass fed Angus ribeye 21 day aged with tarragon mustard butter, truffled potato puree	36
Confit pork shoulder, suet pudding and loin with spiced carrot puree, pickled cabbage, cider and apple	34
Market fish, pan fried with kumara, roast corn and chickpea salad, smoky eggplant and crayfish mayo	34
Sausages made in house with haricot bean cassoulet and cress	29
Pan roasted venison, soubise, gnocchi, baby beetroot, kale and horseradish	38

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Sides

ARTISAN mesclun salad	10
Hand cut fries with aioli	10
Cos salad with pecorino, lardons, anchovy, Caesar dressing	10
Broccolini and kale with almonds	10
Roast carrots with orange glaze and sesame	10
Truffled mash	10

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Desserts

Peach and raspberry spider with vanilla jelly and almond tuile	15
Smoked panna cotta, honey comb, flowers, raspberries, basil syrup	17
Fried bread pudding with caramelised rum banana and vanilla ice cream	16
63% chocolate mousse with truffled almond crumble, raspberry and pear	17
House made gelato	4.5per scoop
Hand made chocolate truffles	3.5each
Dessert tasting plate for two	29

Cheeses

Served with falwasser crackers, poached pear, crostini and cherry relish	
Sherwood paprika smoked cheddar, England (70g)	17
Camembert 'Coeur de Lion', Normandie, France (75g)	17
Whitestone Moeraki Bay Blue, white mould, Oamaru (70g)	17
A selection of all three	36