

## ARTISAN

WLG

2023

## TO START

KUMARA BREAD 12 VG

*served with Olivo paprika infused olive oil*

MARINATED OLIVES 14 GF VG

## ENTRÉES

JERUSALEM ARTICHOKE SOUP 19 GF

*served with truffle oil*

FRESH SPINACH LINGUINE

AGLIO E OLIO 22 V VGO

*with macadamia gremolata*

PAN-FRIED HALLOUMI 24 V GF

*with poached rhubarb, basil, mint, pistachio, pine-nut purée*

SAUTÉED WHOLE

TIGER PRAWNS 25 GF

*with lemongrass, lime, red curry crème fraîche*

KAWAKAWA CURED ORA KING

SALMON TARTARE 23 GFO

*with dill labneh, pickled cucumber & crisp flatbread*

## MAINS

PRESSED LUMINA LAMB

LEG &amp; SHOULDER 44 GFO

*with pommes mousseline, baby carrots, herb crumb & jus*

FRESH-CATCH 44 GF DF

*pan-fried with parsnip purée, chimichurri, kumara allumettes*

SPICED CHICKPEA &amp; WINTER

VEGETABLE PITHIVIER 42 V VGO

*with romesco sauce & burrata*

SEAFOOD STEW 45

*fresh fish, mussels & prawns in a smoky tomato broth with garlic ciabatta*

PORK BELLY 44 GF

*with celeriac purée, apple cider pickled pear, shallot & grain mustard jus*

## FROM THE ARTISAN GRILL

PURE SOUTH PRIME STEER STEAK SELECTION

180g EYE FILLET 42 | 300g SIRLOIN (Porterhouse) 39 | 250g RIB-EYE (Scotch Fillet) 41

*served with your choice of Café de Paris butter, béarnaise sauce, veal jus or chimichurri*

## SIDES

*12 each*

POMMES FRITES VG | CAULIFLOWER CHEESE V

CHARGRILLED BROCCOLINI VG GF | HOUSE SALAD VG GF | CREAMY MASH GF V

V vegetarian | VG vegan | GF gluten free | DF dairy free  
VGO vegan option | GFO gluten free option | DFO dairy free option