

ARTISAN

WLG

2023

SMALL SHARING PLATES

MARINATED OLIVES 14 GF VG

KUMARA BREAD 12 VG
served with Olivo paprika infused olive oil

TRUFFLE FRIES 14 V
served with parmesan

RICE VERMICELLI SALAD 18 GF VG
with julienne vegetables, ginger soy tofu, chilli lime dressing, peanuts

KAWAKAWA CURED ORA KING SALMON TARTARE 23 GFO
with dill labneh, pickled cucumber, crisp flatbread

ITALIAN STYLE MEATBALLS 18
served with sauce Napoli, parmesan, bread

FISH GOUJONS 17
panko-crumbed, served with salsa verde mayo

LARGE SHARING PLATES

CHARCUTERIE BOARD 48
NZ cured meats, pickles, mustards, breads

MEZZE BOARD 36 VG
marinated vegetables, olives, pickles, dips, relish and breads

KAPITI CHEESEBOARD 42 GFO
Kikorangi blue, Pakari aged cheddar and Akatea brie, bread, crackers, quince paste and relish

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