

## ARTISAN

WLG

2023

## TO START

MARINATED OLIVES 14 GF VG

KUMARA BREAD 12 VG  
*served with Olivo paprika infused olive oil*

## ENTRÉES

JERUSALEM ARTICHOKE SOUP 19 GF  
*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*ITALIAN STYLE MEATBALLS 18  
*served with sauce Napoli, parmesan & bread*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

ARTISAN BEEF BURGER 32  
*with cheddar, bacon jam, lettuce, red onion, homemade pickles,  
special sauce & fries*BOLTON CLUB SANDWICH 29  
*with roast chicken, bacon, lettuce, tomato, basil mayo & fries*SPICED CHICKPEA & WINTER  
VEGETABLE PITHIVIER 42 V VGO  
*with romesco sauce & burrata*POKE BOWL 32 GF  
*kawakawa cured salmon, avocado, quinoa, edamame, pickled  
cabbage, cucumber, carrot & dill labneh*STEAMED MUSSELS 29  
*in a smoky tomato broth with garlic ciabatta*FRESH CATCH 44 GF DF  
*pan-fried with parsnip purée, chimichurri & kumara allumettes*CHAR-GRILLED RIB-EYE 44 GF  
*250g Pure South Rib-Eye (Scotch Fillet) served with fries and  
Café de Paris butter*V vegetarian | VG vegan | GF gluten free | DF dairy free  
VGO vegan option | GFO gluten free option | DFO dairy free option