

# BISTRO MENU

MONDAY - SATURDAY

## TO START

Oysters .....	4.5 each
<i>natural with Cabernet Sauvignon caviar</i> <sup>DFGF</sup>	
<i>or beer-battered with gribiche mayo</i> <sup>DF</sup>	
Artisan bread roll, truffle butter <sup>V</sup> .....	6
Homemade bread selection, condiments <sup>V</sup> .....	14
Chef's tasting plate .....	38

## ENTRÉES

Goat's cheese soufflé <sup>V</sup> .....	18
Cured Ōra King salmon, grapefruit, pancetta <sup>DFGF</sup> .....	19
Ham hock terrine, bread, pickles <sup>DF</sup> .....	18
Smoked venison carpaccio, gorgonzola, beetroot, capers, olive dukkah wafer <sup>GF</sup> .....	18
Roasted cauliflower soup, truffle oil <sup>VGF</sup> .....	16
<i>(add smoked oyster 3)</i>	

## MAINS

55-day aged beef fillet, hand-cut fries, béarnaise, jus <sup>GF</sup> .....	39
Grilled lamb loin, duck fat potato, baby carrots <sup>GF</sup> .....	39
Pan-fried fish, grilled cauliflower, salsa verde, chickpeas, almonds, saffron mayo <sup>DFGF</sup> .....	36
Aubergine 'cannelloni', red peppers, goat's cheese, pesto, tempura courgette <sup>GFV</sup> .....	32
Wild game pie, truffled mash, baby vegetables, jus .....	36

## TO SHARE

Beef rib eye on the bone, caramelised onions, mustard, jus and your choice of two sides .....	85
<i>serves two</i>	



## SIDES 10

Truffled fries, pecorino <sup>GFV</sup> | House salad, thyme vinaigrette <sup>DFGFV</sup> | Mac 'n' cheese, smoked bacon,  
caramelised onion | Broccolini, almonds <sup>GFV</sup> | Roast baby carrots, olive dukkah <sup>GFV</sup>

## DESSERTS

Brandy snaps, Chantilly cream <sup>V</sup> .....	11
House-made sorbet and ice cream, vanilla crumb, meringue <sup>V</sup> .....	17
Chocolate mousse, cherries, chocolate soil, hazelnut wafer, salted caramel espuma <sup>V</sup> .....	18
Crème brûlée <sup>GF</sup> .....	18
Île flottante, poached strawberries, raspberry baked meringue <sup>GFV</sup> .....	18
Cheese .....	17
<i>Kikorangi blue or Pakari aged cheddar or Aorangi brie served with bread wafers, quince paste, cucumber pickle and relish</i>	

## ARTISAN SUNDAY ROAST \$49

*Sundays from 6 pm*

Join us for dinner on Sunday for our succulent Sunday roast complete with dessert and glass of house wine

# ARTISAN

AT BOLTON HOTEL