

# GRAZING MENU

SEVEN DAYS | 11 AM - 10 PM

## SMALL PLATES

Marinated olives <sup>DF GFV</sup> .....	10
Crumbed mac 'n' cheese with truffle mayo .....	16
Tomato mozzarella arancini with basil mayo <sup>V</sup> .....	16
Ham hock terrine, bread and pickles <sup>DF</sup> .....	18
Beer-battered fish goujons with lemon and aioli <sup>DF</sup> .....	16
Beef meatballs, spiced tomato sauce and gratin .....	16
Garlic bread <sup>V</sup> .....	9
Truffled fries with pecorino <sup>GFV</sup> .....	10

## LARGE PLATES

Beef burger with cheese, bacon, homemade pickles and hand-cut fries .....	30
Fish 'n' chips, beer-battered with hand-cut fries, salad and gribiche mayo <sup>DF</sup> .....	30

## TO SHARE

Charcuterie board with cured meats, pickles, dips and bread .....	36
Antipasto platter with cheese, pickles, marinated vegetables, cured meats and bread <sup>V</sup> .....	36
Kapiti cheeseboard, selection of Kikorangi blue, Pakari aged cheddar and Aorangi blue served with bread wafers, quince paste, cucumber pickle and relish <sup>V</sup> .....	36

### 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