



## STARTERS

Warm olives / almonds / rosemary / anise / chilli 10.5

Halloumi / watermelon / mint / sumac / pomegranate molasses 13.5

Duck liver pate / charred bread / Akarua ice wine + apple jelly / air dried grapes 16.0

Cloudy Bay clams / Akarua riesling / soft herbs / lemon / chilli 16.0

Smoked salmon pot / crème fraiche / popped capers / citrus / charred rye bread 14.5

## LUNCH

### Individual

Blackboard soup / changing weekly 14.0

Market catch / twice cooked potatoes / chipotle mayo / brussel leaves 29.5

12 hour Wakanui beef / toasted sour dough / Totara cheddar / gherkins / slaw / grain mustard 33.0

Roasted butternut pumpkin / ras el hanout / chickpeas / roast capsicum / tahini yoghurt 22.0

### Shared plates serves 2 / serves 4

Wakanui beef cheeks / tamarillo / pumpkin + cinnamon / date + thyme jus 38.0 / 74.0

Cedar wood Mt Cook Alpine salmon / herb crème fraiche / crackling / lemon / charred zucchini 34.5 / 66.5

Central Otago merino lamb oyster shoulder / Akarua braised / caramelised onions / mint jus / serves 2-3 / 66.0

### Sides

Fresh baked bread / olive oil / dukkah 10.0

Roast parsnip / beurre bosc pear / goat cheese / sherry vinegar / beetroot leaves / walnut 16.5

Cavolo nero / sultanas / parsley root crisp / toasted buckwheat 14.5

Charred new season carrots / thyme / sea salt 12.5

### Artisan platter serves 2

Whitestone Goat + Cow Vintage Five Forks / Vintage Windsor Blue / Lindis Pass Camembert / citrus + thyme olives lavosh / house pickles / air dried grapes / baguette 38.5

Add Zamora charcuterie / duck pate 20.0

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Available 12noon – 3:30pm

AKARUA WINES & KITCHEN BY ARTISAN · ARROWTOWN