



STARTERS

- Warm olives / rosemary / citrus / chilli 11.0
- Seared halloumi / burnt green capsicum romesco / fresh tomatoes 19.5
- Butterflied prawns / garlic / ginger / squid ink mayo / soft herbs 21.5
- Seared calamari / chilli chorizo jam / fennel + sumac salt / lemon 17.5
- Chicken liver pate / plum + pinot / blood orange / house made lavosh 20.5

INDIVIDUAL

- Smoked paprika + cumin chicken salad / avocado + chipotle / crunchy cos / candied walnuts / herb + sour cream emulsion 30.5
- East Coast 200gm market fish / charred bok choy + slender stems / miso / celeriac + fennel remoulade 35.5
- Sous vide lamb / labneh / pomegranates / shredded zucchini / barley grains / mint / lemon 35.5

SHARED PLATES

- Confit half duck / tamarillos / pumpkin + star anise / duck jus / watercress serves two 58.0
- Cedar wood Mt Cook Alpine salmon / horseradish creme / crackling / lemon / shoots serves two 38.5 / serves four 74.5
- Canterbury roast beef rib eye / 700gm bone on / confit garlic puree / soft herbs / pinot noir jus serves two 68.0
- Central Otago lamb oyster shoulder / black garlic salt / balsamic onions + figs / Akarua braised / mint jus serves two - four 88.0

SIDES

- Fresh baked bread / olive oil / dukkah 11.0
- Baby cos / tarragon emulsion / parmesan 14.5
- Twice cooked potatoes / chipotle mayo 12.0
- Spring carrots / carrot puree / caraway / chicken crackling 16.5

ARTISAN PLATTER

- Whitestone Gruyere / Vintage Windsor Blue / Lindis Pass Camembert / citrus + thyme olives / lavosh / house pickles / air dried grapes / baguette 45.5
- add Zamora charcuterie / pork rilette 20.5

AKARUA WINES & KITCHEN BY ARTISAN • ARROWTOWN

  @akarua wines kitchen by artisan