



## STARTERS

- Warm olives / rosemary / citrus / chilli 11.0
- Seared halloumi / watermelon / mint / pomegranate molasses / sumac salt 19.5
- Beef tartare / horseradish panna cotta / parsnip crisps / porcini 21.5
- Market fish ceviche / coconut / coriander / chilli / wakame / pickled ginger / wonton cracker 20.5
- Free range pork belly / chilli caramel / pickled cucumber + red cabbage / coriander / puffed crackling 20.5
- Seared calamari / chilli chorizo jam / fennel + sumac salt / lemon 17.5

## INDIVIDUAL

- Cromwell peaches / mixed salad leaves / purple kumara hummus / cows feta / burghul wheat / roasted purple kumara / olive oil, lemon + herbs 28.50 add chicken 7.0
- Seafood chowder / market fish / toasted ciabatta 29.50
- Akarua Pinot Noir braised beef cheek / parpadelle / portabello mushrooms / grana padano 31.50

## SHARED PLATES

- Confit half duck / local nectarines / bitter sweet leaves / stonefruit dressing / duck jus  
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

- Artisan made focaccia / olive oil + balsamic 12.0
- Omega plums / buckwheat / Tonys rocket / almonds / miso + ginger dressing 15.5
- Twice cooked potatoes / chipotle mayo 12.0
- Summer carrots / carrot puree / caraway / chicken crackling 16.5

## ARTISAN PLATTER

- Whitestone Gruyere / Vintage Windsor Blue / Lindis Pass Brie /  
citrus + thyme olives / lavosh / house pickles / air dried grapes / baguette 45.5

AKARUA WINES & KITCHEN BY ARTISAN • ARROWTOWN

  @akarua wines kitchen by artisan