



STARTERS

- Warm olives / rosemary / citrus / chilli 12.0
- Seared halloumi / watermelon / mint / pomegranate molasses / sumac chilli salt 20.5
- Duck liver pate / macerated prune jam / crostini 22.5
- Green lipped mussel + prawn fritters / ponzu mayo / grilled garlic shoots 21.5
- Bruschetta / tempura zucchini flower / ricotta + goats chevre / chilli + garlic 18.5
- Market fish ceviche / coconut, lemongrass + kaffir lime / seaweed sago crisp / chilli + coriander 23.5

SHARED PLATES

- Oven roasted market fish / herb + lemon crème fraiche / burnt leeks / sundried tomatoes, capers + olives
300gm serves two 52.0
- Confit half duck / Rosé roasted nectarine / bitter sweet leaves / raspberry dressing / soft herbs / jus
serves two 62.0
- Slow cooked Canterbury beef cheeks / beetroot + raspberry puree / charred onions / walnut soil / crisp kale / jus
serves two 44.5 / serves four 81.0
- Cedar wood Mt Cook Alpine salmon / horseradish creme / crackling / lemon / shoots
serves two 44.5 / serves four 81.0
- Central Otago lamb oyster shoulder / Akarua braised / black garlic salt / balsamic onions + figs / mint jus
serves between two - four 94.0
- Soy + sesame tofu / aubergine + miso puree / bok choy + edamame / pickled onion / crispy shallots
300 gm serves two 36.5

SIDES

- Warm breads / olive oil + balsamic / dukkah 13.0
- Twice cooked Southland potatoes / chipotle mayo 14.0
- Baby cos / endive / granny smith apple / candied pecans / pickled onions / greek yoghurt + anchovy dressing 17.5
- Watermelon / Tonys rocket / pomegranate / radish / torn crostini / ginger, lime + sesame dressing 17.5
- Sprouting broccolini / chickpeas / baby spinach / feta / heirloom tomatoes / chilli 18.5

AKARUA WINES & KITCHEN BY ARTISAN • ARROWTOWN

  @akarua wines kitchen by artisan