



- AFTERNOON -

Warm olives / rosemary / citrus / chilli 12.0

Warm breads / porcini + truffle butter 14.0

Pimento + lemon seared scallops / fried calamari / chorizo jam 21.5

Buttermilk fried chicken / pickled cucumber / sweetcorn emulsion 19.5



RUA poached pears / Whitestone blue mousse / crushed hazelnuts / watercress
18.0

Duck liver pate / macerated prunes / persimmon / crostinis 21.5

ARTISAN PLATTER

Gibbston Balfour Pecorino – sheeps milk / Whitestone probiotic Camembert /
Whitestone Windsor Blue / citrus + thyme olives / house made lavosh / house
pickles / crostinis / fresh fruit / quince paste / toasted nuts 53.5
add charcuterie 20.5

AKARUA WINES & KITCHEN BY ARTISAN • ARROWTOWN

  @akarua wineskitchenbyartisan