



STARTERS

Warm olives / rosemary / citrus / chilli 12.0

Free farmed confit pork belly / salted crackling / fried calamari / chorizo jam 23.5

Sous vide lamb neck / smokey black tahini yoghurt / pomegranate + mint glaze 23.5

Seared halloumi / beurre blanc pears / crushed hazelnuts / RUA Pinot Noir gel 18.5

Duck liver pate / golden raisin puree / tamarillo jelly / crostinis 21.5

Free range buttermilk fried chicken / pickled cucumber / radish / sweetcorn emulsion 21.5

INDIVIDUAL

Artisan fish pie / salmon / market fish / prawns / mussels / fennel / buttery potato + crisp bread crumb crust 31.0

Portobello mushroom arancini / cauliflower + truffle puree / sauté cauliflower / herb oil / grana padano 27.5

SHARED PLATES

Cedar wood Mt Cook Alpine salmon / horseradish creme / crackling / lemon
serves two 44.5 / serves four 81.0

Central Otago lamb oyster shoulder / Akarua braised / balsamic onions + figs / mint jus
serves between two – four 94.0

Confit half duck / crisp roasted skin / tamarillos / soft herbs / jus
serves two 62.0

Slow cooked beef cheeks / dijon potato puree / charred onions / salsa verde ciabatta crumbs / Pinot jus
serve two 48.0

SIDES

Warm breads / porcini + truffle butter 14.0

Twice cooked Southland potatoes / chipotle mayo 14.0

Baked aubergine / pomodoro / grana padano / buffalo mozzarella / rocket / herb oil 18.5



Roasted spiced pumpkin / puy lentils / brussel sprouts / labne / walnut + parsley gremolata 18.5

Charred caulilini florets / purple kumara / currants / popped capers / lemon ricotta 18.5

ARTISAN PLATTER

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

AKARUA WINES & KITCHEN BY ARTISAN • ARROWTOWN

  @akarua_wines_kitchen_by_artisan