



## STARTERS

- Warm breads / porcini + truffle butter 14.0
- Beetroot tartare / horseradish pannacotta / pickled beetroots / seeded rye 19.5
- Seared halloumi / watermelon / pomegranate molasses / mint 19.5
- Duck liver pate / golden raisin puree / poached rhubarb / cherry pepper paper / crostinis 21.5
- Butterflied prawns / garlic + ginger / ink mayo / prawn tuile / toasted buckwheat 23.5
- Salmon pot / crème fraîche / salsa verde ciabatta crumb / rye crackers 18.5
- Warm olives / rosemary / citrus / aromatics 12.0
- Bluff Oysters half dozen 30.0 / dozen 55.0

## INDIVIDUAL

- Pan seared East Coast fish / buttermilk / tarragon + caper emulsion / pickled fennel + cucumber / citrus / ciabatta crumbs 37.0
- Cinnamon cumin maple pumpkin, with chilli coconut yoghurt, lemon buckwheat, pomegranate and roasted peaches (vegan) 27.5  
add confit pork belly 9.0

## SHARED PLATES

- Cedar wood Mt Cook Alpine salmon / horseradish crème / seaweed crisp / 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 / apricot purée / roasted stone fruit / soft herbs / duck jus  
serves two 62.0
- Braised beef short ribs / soft semolina + grana padano / roasted pears / walnut + parsley gremolata / pinot noir jus  
serves two 58.0

## SIDES

- Twice cooked Southland potatoes / chipotle mayo 14.0
- Roasted beets / pickled golden beets / pearl onion / whipped goats curd / puy lentils / walnut soil / beetroot & orange purée / pinot noir vinaigrette 25.5
- Summer harvest carrots / pea hummus / crisp carrot + ciabatta crumb / lemon ricotta 22.5
- Charred brussel sprouts / chorizo / pickled onion gel / kale / toasted almonds 22.5

## 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 + duck pate 20.5

AKARUA WINES & KITCHEN BY ARTISAN • ARROWTOWN

  @akarua wines kitchen by artisan