



STARTERS

- Warm breads / porcini + truffle butter 14.0
- Roasted carrots / pickled carrot / coconut labne / vegan olive pesto / carrot + lime emulsion / onion coral wafer 19.5
- Seared halloumi / roasted + fresh pears / sumac + chilli salt / pomegranate dressing / hazelnuts / quince 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 crumbs / rye crackers 18.5
- Warm olives / rosemary / citrus / aromatics 12.0

INDIVIDUAL

- Artisan seafood chowder / clams / prawns / market fish / salmon / potato / toasted ciabatta 34.0
- Cinnamon cumin maple pumpkin / balsamic roasted red onion / hummus / black garlic purée / crispy kale / almond dukkah 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 / tomato, fennel + mustard jam / prune jus serves between two – four 94.0
- Confit half duck / crisp roasted skin / macerated stone fruits / soft herbs / duck jus serves two 62.0
- 14 hr braised beef short ribs / soft semolina + grana padano / roasted pears / walnut + parsley gremolata / pinot noir jus serves two 58.0
- Slow cooked pork shoulder pie / kumara / apple / fennel / brisée pastry serves two 48.0



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
- Roasted Jerusalem artichoke / onion + orange marmalade / whipped feta / crispy capers / orange segment 22.5
- Charred brussel sprouts / chorizo / pickled onion gel / kale / toasted almonds 22.5

ARTISAN PLATTER

- Gibbston Balfour Pecorino – sheep's milk / Gibbston Autumn Gold – soft cows milk / Whitestone Windsor Creamy Blue / citrus + thyme olives / house made lavosh / house pickles / crostinis / fresh fruit / toasted nuts 53.5
add charcuterie + duck paté 20.5

AKARUA WINES & KITCHEN BY ARTISAN • ARROWTOWN

  @akarua wines kitchen by artisan