



SET LUNCH MENUS - GROUPS/TOUR GROUPS

Warm breads / porcini + truffle butter to start / choose 1 set starter for group / choose 2 set main for the group /
choose 2 set sides for Set \$69*pp

Warm breads / porcini + truffle butter to start / choose 1 set starter for group / choose 2 set main for the group /
choose 3 set sides for group \$73*pp

STARTERS

Seared halloumi / C. Otago stonefruit / pomegranate / mint / balsamic

Duck liver pate / pear gel / fig + orange marmalade / dried pear / crostini

Seared prawns / squid ink mayo / prawn tuile / toasted buckwheat

MAINS

Cedar wood Mt Cook alpine salmon / horseradish crème / seaweed crisp / lemon

Central Otago lamb oyster shoulder / Akarua braised / spiced cucumber labne / fig + onion jam / fennel + citrus salt /
port wine jus

Free farmed roasted pork belly / Cromwell nectarines / cider jus / puffed quinoa + pumpkin soil

SIDES

Twice cooked Southland potatoes / chipotle mayo

Roasted baby carrots / curry vinaigrette / honey crème fraiche / pistachios

Roasted parsnip / fresh pear / hazelnut dukkha / Windsor blue / endive

Nevis Garden smoked beetroots / whipped goats curd / shaved fennel / horseradish crumb

Mixed leaves / radish / olive oil + lemon

Add 2 set choices for the group of cheese OR something sweet for alternate drop / additional \$12*pp

Please allow 2 hours dining time. Should your group require more than 2 hours, please request with us directly. If you are running late for your booking, it is important that you notify us as soon as you can. We are a busy little restaurant and we select our booking times very carefully to ensure each and every guest receives great food and service.

We will require a pre-payment of all food 72 hours prior to the booking, thank you.

AKARUA WINES & KITCHEN BY ARTISAN • ARROWTOWN

  @akarua wineskitchenbyartisan