

# ARTEMIS

## LUNCH SET MENU

2 COURSES \$45 / 3 COURSES \$50

## ENTREE

### ENDIVE, RADICCHIO AND DATE SALAD

Radish, Mint, Pistachio (v) (gf)

### OCTOPUS SALAD

Yogurt, Long Beans, Nduja Sausage

### PURPLE ARTICHOKE AND BURRATA +8

Corsican Saucisson, Castelvetrano Olives, Heirloom Tomatoes

## MAIN

### GARGANELLI

Girolles Mushrooms, Preserved Amalfi Lemon, Walnuts (v)

### ORGANIC CORN-FED SPRING CHICKEN

Harissa, Couscous, Mango, Apricots, Preserved Lemon, Tzatziki

### PAN SEARED ARCTIC CHAR FILLET +12

Arugula Purée, Radish Salad, Dried Iberico, Pistachios (gf)

### IBERICO PORK CHOP +12

Homemade Sauerkraut, Fuji Apple, Radish, Pork Jus

## DESSERT

### PANNA COTTA

Vanilla, Raspberry Sorbet, Mixed Berries

### BASIL & YOGURT GATEAUX

Basil Sponge, Yogurt Citrus Meringue, Passionfruit Ice Cream

### CHEESE +10

Assorted cheese plate

## APPETISERS

### FRESHLY SHUCKED OYSTERS

Tsarskaya, France \$8 ea.

Kelly, Ireland \$7 ea.

### CHILLED PEA SOUP 18

Sweet Carrot, Horseradish, Mint (v) (gf)

### FIG, ORANGE, FENNEL SALAD 22

Walnuts, Feta, Caramel Vinaigrette (v)

### ORGANIC SALMON TARTAR 22

Greek Yogurt, Crisp Kataifi (gf)

### GAMBERO ROSSO 28

Flash-Blanched Prawns, Harissa, Tomato Water (gf)

### ALASKAN KING CRAB SALAD 28

Grilled Pimento Peppers, Avocado, Tomato Petals

### DUCK CONFIT SALAD 24

Radicchio, Figs, Mint, Agrodolce Dressing (gf)

### GRILLED KING PRAWNS 24

Roasted Tomato Sauce, Radish Salad (gf)

### BLACK ANGUS STEAK TARTAR 22

Sweet Potato & Yukon Crisps (gf)

### CHARGRILLED SPANISH OCTOPUS 22

Confit Cherry Tomato, Preserved Lemon

Pickled Padron Peppers

## CHARCUTERIE

### JAMON IBERICO 32 MONTHS 22

(20g) Pachino Tomatoes

### SAN DANIELE PROSCIUTTO 18

(20g) Cantaloupe

### MORCON SAUSAGE 16

(20g) Garlic Bread

### CORSICAN COPPA 24

(20g) Toasted Sourdough

## MAIN COURSES

### BEETROOT TORTELLINI 20/ 30

Feta, Ricotta, Asparagus, Broccolini, Carrot Purée (v)

### LOCH FYNE SALMON 34

Lemon Crust, Baby Fennel Salad, Roasted Purple Potato

### MEDITERRANEAN SEA BASS 42

Spiced Rub, Broccoli, Crispy Leeks (gf)

### NEW ZEALAND JOHN DORY 48

Salted Almond & Preserved Lemon Gremolata, Clear Chorizo

Emulsion, Sautéed Kale (gf)

### ORGANIC CORN-FED SPRING CHICKEN 35

Harissa, Couscous, Mango, Apricots, Preserved Lemon

### RHUG ESTATE SALT MARSH LAMB RACK 72

Grilled Zucchini, Pickled Sorel Leaf, Basil & Mint Pesto

### SPICY IBERICO PORK PRESA 40

Tomato Relish, Padron Peppers

### MEY SELECTION GRASS-FED BLACK ANGUS

#### TENDERLOIN 48

(200g) Dry-Aged, Potato Purée, Caramelized Pearl Onions

Red Wine Jus (gf)

\* The provenance and integrity of our produce is a crucial part of our menu, hence:

- All fish and seafood served are sustainably sourced

- All meats are hormone-free and not raised in feedlots

- Our vegetables are organic where available, and as much as possible is sourced from local farms, supporting the community and reducing our carbon footprint.

## SIDE DISHES

### LONG BEANS & ASPARAGUS 16

Hazelnut, Orange, Vinaigrette (v) (gf)

### PUY LENTILS 15

Bacon, Stilton Blue Cheese, Stone Fruit

### ARTEMIS CRUSHED POTATO WEDGES 12

N'duja Crème Fraiche (gf)

### CHICKEN LIVER & BLACK TRUFFLE 22

Wild Cherries, Red Wine, Bacon

### SWEET POTATO PURÉE 13

Za'atar, Chia Seeds, Salsify Crisps (v) (gf)

### CRISPY HEIRLOOM CAULIFLOWER 14

Lemon Zest, Almond, Tarragon, Spicy Aioli (v)

### FOUR MUSHROOM PIE 15

Cremini, King Oyster, Button & Shiitake Mushroom

Taleggio, Brie (v)

## COCKTAILS, MOCKTAILS & WINE

### BLOODY MARY SELECTION - \$16

Red - Homemade Classic

Orange - Carrot & Orange

Green - Celery & Cucumber

### ICED TEAS & MOCKTAILS - \$10

Passionfruit Tea

Salted Orange Caramel

Hibiscus Infused Black Tea

### HOUSE WINE - BY THE GLASS \$12 | CARAFE \$30

Jaboulet - Côtes du Rhône Blanc, 2015

Jaboulet - Côtes du Rhône Rouge, 2013

Prices are subject to 10% service charge and government taxes

EXECUTIVE CHEF FERNANDO AREVALO