

HIPPOPOTAMUS

SIX COURSE DISCOVERY MENU

TWO COURSE \$79
THREE COURSE \$95

FOOD ONLY \$165
WINE MATCHED \$245

STARTERS

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WILD VENISON

Native Herb Crusted Wild Venison Strip-Loin Carpaccio, Courgette & Sauvignon Blanc Escabeche, Crispy Parsnip & Purple Dawn, Perilla Leaves, Freeze Dried Raspberry, Juniper Berry Jus, Pāmu Deer Milk Snow, Pink Peppercorn & Horopito Meringue With Pancetta

ATLANTIC SCALLOPS

Atlantic Scallops Tartare, Seasoned With Champagne Dom Perignon 2010 Vintage & Hauraki Salt With Lot Eight's Yuzu Oil, Gazpacho, Sea Chicory, Chiffonade of Celeriac & Oyster leaves

NELSON STRACCIATELLA

Pasta Conchiglioni, Burnt Cauliflower, Port Wine Braised Baby Onions, Wilted Spinach, Carrots Leaves, Cream Of Garlic, ViaVio's Stracciatella & Lot Eight Sweet Aroma Olive Oil Snow

MILK FED LAMB

Dijon & Horopito Rubbed & Charred Milk Fed Lamb Ravioli, Cream Of Porcini & Phoenix Tails Mushroom, Baby Beets & Turnips

MAINS

...

ŌRA KING

Seared Ōra King Salmon, Leek & Parmigiano Reggiano Crust, Grilled Corn, Silver Beets, Roasted Carrot Puree, Kina Aioli & Flying Fish Caviar & Citrus Snow

CANTER VALLEY DUCK

Pan Roast Canter Valley Duck Breast, Sauce Soubise, Fondant Daikon, Foie Gras, Thyme & Garlic Marinated Clevedon Buffalo Feta, Raw Golden Beetroots, Baby Leek & Lot Eight's Flavour of Aotearoa

GREENSTONE CREEK

Single Malt Whiskey & Bull Kelp Aged Greenstone Creek Beef Fillet, Café De Paris Butter, Asparagus, Confit Yolk, Shaved Scallops, Parsnip Purée, Kawa-Kawa & Italian Parsley Oil

COOK STRAIT

Catch Of The Day From Cook Strait, Kiwi Saffron, Mills Bay Mussels, Cloudy Bay Clams, Julienne of Vegetables With Smoked Paprika & Agria Rouille

TARTE TATIN

Shallot & Thyme Tarte Tatin, Macadamia & Tarragon Feta, Burnt Brown Sugar, Cabernet Sauvignon, Black Garlic & Nasturtium Caper

ADD ONS

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OYSTERS

Half Dozen Oysters \$42

Dozen Oysters \$79

ACCOMPANIMENT \$15 EACH

PALATE CLEANSER \$7PP

Green Apple & Verjuice Sorbet With Dry Chardonnay & Forvm Vinegar

CHEESE COURSE \$27PP

Chef's Selection Of New Zealand Local Cheeses With Warm Bread & Ōtaki Honey Comb

PETIT FOUR \$25PP

Signature Petit Four Selection

TABLESIDE THEATRE

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Designed To Share \$149, Carved At Your Table And Served With Selection Of Sauces & Two Accompaniments

CHATEAUBRIAND

Roasted Prime Cut Of Greenstone Creek Beef Fillet - Pasture Fed, Hand Selected, 21 Days Aged Angus Beef

SAUMON MEUNIÈRE

Ora King Keiji - A Unique Representation Of Rare New Zealand King Salmon, Individually Harvested

CRÊPES SUZETTE \$29

Crêpes Flambéed In Orange Syrup & Grand Marnier Served With Zelati's Brown Sugar & Vanilla Gelato

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EGGS'CUSEZ-MOI \$45

Handcrafted By Our Pâtissier Picassos, Your Very Own Chocolate Egg Is Uniquely Painted To Perfection And Ready To Be Cracked Open. Think Chocolate Truffles, Macarons, Candied Pecans, Almond Sable Breton And Freeze-Dried Raspberries.

ACCOMPANIMENTS

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Traditional Potato Gratin With Kapiti Te Horo

Grilled Baby Cos, Apple Condiment, Pumpkin Seeds, Roquefort & Lemon

Roasted Cabbage, Cream of Garlic, Chives, Lime & Lot Eight's Flavor of Aotearoa

Heirloom Carrot, Baby Spinach, Buffalo Feta, Dijon & Otaki Honey Vinaigrette

DESSERTS

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PĀMU DEER MILK

Pāmu Deer Milk Bavarois, Deer Milk Gelato, Sugar Coral, Freeze Dried Lime, Otaki Honey Comb, Citrus Snow, Coriander & Parsley Sponge

LUCID CHOCOLATIER

Wattle Seed & Dark Cacao Sable Breton, Lucid Chocolatier VREA Dome, Old Fashion Reverse Spherification and Meringue Square

STRAWBERRY

NZ Strawberry & Valrhona Inspiration Mousse, Strawberry Compote, Aquafaba Dacquoise & Plant-Base Macaron, Pâte Sucrée

WALNUT

Walnut Pâte Sucrée, Walnut & Brown Sugar Crumble, With Jivara Crèmeux

Executive Chef
Jiwon Do

Restaurant Manager
Belen Martin



@Hipporestaurant

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