

# HIPPOPOTAMUS

TWO COURSE \$75  
THREE COURSE \$90

SIX COURSE DISCOVERY MENU  
FOOD ONLY \$159  
WINE MATCHED \$239

## 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 'A Lady Butcher' Pancetta

### ATLANTIC SCALLOPS

Pan Seared Atlantic Scallops, Cream of Pont-l'Évêque, Crispy Jerusalem Artichoke, Beetroot Spaghetti, Sea Chicory, Lot Eight's Sweet Aroma Olive Oil, Sauvignon Blanc, Vinaigrette & Heirloom Tomatoes.

### AUBERGINE

Horopito, Pink Peppercorn, Cumin Marinated Grilled Aubergine, Pasta Linguine, Cream of Jerusalem Artichoke, Shaved Canterbury Perigord Black Truffle, Lot Eight's Flavors of Aotearoa Snow.

### PREMIUM GAME

Premium Game Rabbit & Port Wine Glazed Onion Marmalade Tortellini, Rabbit Consommé, Grilled Phoenix Tail Mushroom, Wild Carrot Leaves.

## MAINS

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### ŌRA KING: TYEE

Dry Aged Tyee, Flying Fish Caviar, Confit egg Yolk & Kina Aioli, Baby Leeks, Cloudy Bay Calms & Creamed Court-Bouillon

### COASTAL LAMB

Two Point Rack Of Coastal Lamb, Waikanae Nasturtium Capers, Canterbury Dunsinane's Black Garlic, Buttered Jus, Kumara Gnocchi, Beetroot Velvet, Heirloom Carrots & Crispy Kale

### GREENSTONE CREEK

Single Malt Whiskey & Bull Kelp Aged Greenstone Creek Beef Fillet, Woven Puff Pastry, Pomme Mouseline, Foie Gras Pate Shaved Canterbury Perigord Black Truffle, Italian Truffle Snow & Jus.

### COOK STRAIT

Catch Of The Day From Cook Strait, Clevedon Buffalo Feta Cheese, Ribbon of Courgette & Carrots, Tarragon & Chardonnay Sabayon and Charred Watercress

### WINTER FOREST FLOOR

Velvet Of Celериac, Roasted Baby Kumara, Double Cooked Kobocho, Grilled Baby Leek, Crispy Parsnip, Winter Baby Herbs, Radish, Roasted Chickpeas, Lot Eight's Citrus Oil & Flavors Of East Snow, Hauraki Salt & Kale.

## ADD ONS

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### OYSTERS

Half Dozen Oysters \$39  
Dozen Oysters \$75

ACCOMPANIMENT \$13 EACH

PALATE CLEANSER \$7 PP

Kawa-Kawa & Italian Parsley Sorbet With Crème Fraiche

CHEESE COURSE \$20 PP

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

PETIT FOUR \$20 PP

Signature Petit Four Selection

## TABLESIDE THEATRE

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Designed To Share \$139, 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

### CARRÉ D'AGNEAU

Rack Of Coastal Lamb - East & West Coast Of North Island, Naturally Seasoned By The Sea

### CRÊPES SUZETTE \$25

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

## ACCOMPANIMENTS

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Traditional Potato Gratin With Kapiti Te Horo  
Baby Watercress Salad, Ponz Apple Condiment, Buffalo Feta & Crunch Heirloom Carrots.

Buttered Brussels Sprout, Smoked Paprika & Lady Butcher's  
Lamb Prosciutto.

Classic Ratarouille With Heirloom Tomatoes.

## DESSERTS

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### PĀMU DEER MILK

Pāmu Deer Milk Gelato & Crème Caramel, Ōtaki Honey Comb, Freeze Dried Manuka Honey, Lot'8 Citrus Olive Oil Snow, Wattle-Seed Sable Breton & Salt Flower

### LUCID CHOCOLATIER

Oven Baked 72% VRAE Chocolate, Freeze Dried Guanaja 70% Dark Chocolate, Aquafaba Meringuelettes, Black Cocoa Paint, Black Sesame Praline & Amaretto Reduction

### FEIJOA: LAST HARVEST

Lightened Valrhona's Ivoire Ganache, Preserved Last Harvest Of Feijoa & Juniper Berry Compote, Almond Sable Breton.

### PURPLE DAWN

Zelati Signature Purple Dawn Kumara Sorbet, Baked Carrot Soil, Beetroot Macaron, Carrot Meringue & Siphon of Pistachio.

Executive Chef  
Jiwon Do

Restaurant Manager  
Belen Martin



@Hipporestaurant