

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 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, Prana Green's Baby Leaves

MAINS

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ŌRA KING

Ōra King Salmon, Flying Fish Caviar, Confit egg Yolk & Kina Aioli, Baby Leeks, Cloudy Bay Clams & 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 Mousseline, 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 Celeriac, 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 \$7PP

Green Apple & Verjuice Sorbet With Dry Chardonnay & Forvm Vinegar

CHEESE COURSE \$25PP

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

PETIT FOUR \$23PP

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

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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

Baby Watercress Salad, Ponz Apple Condiment, Buffalo Feta & Crunch Heirloom Carrots

Buttered Brussels Sprout, Smoked Paprika & Lamb Prosciutto

Classic Ratatouille 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

September 2021