

HIPPOPOTAMUS

TWO COURSE \$79
THREE COURSE \$95

SIX COURSE DISCOVERY MENU
FOOD ONLY \$169
WINE MATCHED \$249
CORAVIN PRESTIGE WINE MATCHED \$289

STARTERS

...

WILD VENISON

Smoked Wild Venison Tartare, Courgette & Sauvignon Blanc Escabeche,
Lot Eight's Flavor of East Snow, Pink Peppercorn & Horopito Crème Fraiche,
Confit Oyster Aioli & Potato Galette

ATLANTIC SCALLOPS

Atlantic Scallop & Ōra King Salmon Crudo, Perrier Jouët Blason Rosé Champagne,
Preserved Yuzu Espuma, Salted Tomatoes & Oyster Leaves

NELSON STRACCIATELLA

ViaVio's Stracciatella, Baby Spinach & Broad Bean Tart with Lot Eight Sweet Aroma Olive Oil Snow,
Caramelized Shallots & Black Garlic Tuile

CANTER VALLEY DUCK

Confit Duck Croustillant, Cream of Spinach, Buttered Savoy Cabbage & Burnt Orange Caramel

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

COASTAL LAMB

Rack of Coastal Lamb, Dark Chocolate & Crushed Pepper Glaze, Horseradish & Parsnip Macaron,
Shallots, Cream of Garlic & Jus

GREENSTONE CREEK

Roasted Greenstone Creek Beef Fillet, Mushroom Duxelles, Foie Gras, Wilted Spinach, Truffle Snow,
Reduced Cream, Jus & Carrot Purée

COOK STRAIT

Catch of The Day from Cook Strait, Storm-Shell Gratin, Crispy San Daniel, Lemon,
Italian Parsley Salad & Lot Eight's Citrus Oil

KING OYSTER

Grilled King Oyster Mushroom, Clevedon Buffalo Feta, Cauliflower, Crispy Kale,
Caramelized Shallots & Radicchio

ADD ONS

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OYSTERS

Half Dozen Oysters \$42

Dozen Oysters \$79

ACCOMPANIMENT \$15 EACH

PALATE CLEANSER \$7PP

Pink Lady & Himalayan Salt Sorbet With Perrier Jouët Blason Rosé Champagne

CHEESE COURSE \$27PP

Chef's Selection of New Zealand Local Cheese With Warm Bread & Ōtaki Honey Comb

PETIT FOUR \$25PP

Signature Petit Four Selection

TABLESIDE THEATRE

...

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

POULET GRILLÉ

Truffle Buttered Bostock's Organic Free Range Chicken - Oven
Roasted With Hay & Thyme

...

CRÊPES SUZETTE \$29

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

Brocolini with Café De Paris Butter

Braised Haricot Beans, Tomato, Silver-beets, Chorizo & Gypsy Bacon

Roasted Cabbage, Cream of Truffle, Chives & Shallot

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

DESSERTS

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PĀMU DEER MILK

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

LUCID CHOCOLATIER

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

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

Head Sommelier
Florent Souche



@Hipporestaurant

April 2022