

HIPPOPOTAMUS

TWO COURSE \$79
THREE COURSE \$95

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

STARTERS

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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

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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 MUSHROOM

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

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 Crémeux

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

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CRÊPES SUZETTE \$29

Crêpes Flambéed in Orange Syrup & Grand Marnier Served with
Zelati's Brown Sugar & Vanilla Gelato

ACCOMPANIMENTS \$15

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Traditional Potato Gratin with Kapiti Te Horo Cheese

Broccolini 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

ADD ONS

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OYSTERS

Half Dozen Oysters \$42

Dozen Oysters \$79

CHEESE COURSE \$27PP

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



@Hipporestaurant

Head Sommelier: Florent Souche
October 2022