

HIPPOPOTAMUS

SIX COURSE DISCOVERY MENU

TWO COURSE \$75

FOOD ONLY

\$159

THREE COURSE \$90

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

ALBACORE TUNA

Awatoru Wild Food's Kapiti Albacore Tuna Pastrami, Shaved Atlantic Scallop & Marlborough Sea Salt, Linguine, Pons Apple Condiment, Lot Eight's Flavour of Aotearoa, Oyster Leaves, Mills Bay Mussels & Verjuice

KABOCHA

Oven Roasted Kabocha, Trio of Quinoa, Cream of Spinach, Chiffonade Fennel, White Balsamic Reduction, Double Roasted Chickpea, Chardonnay Vinaigrette & Crispy Kale

STRACCIATELLA

Nelson's Via Vio Stracciatella & Baby Spinach Tortellini, Salted Coconut Crème Patissiere, Italian Parsley & Green Tomato Verde, Thai Basil, Lime, Warm Cashew Milk & Beetroot Spaghetti

MAINS

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ŌRA KING : TYEE

Dry Aged Tyee, Kina & Egg Custard, Seaweed Seasoned Battered Zucchini Flower, Pāmu Deer Milk Compound Butter, Witloaf & Cloudy Bay Clams

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, Grilled Water Spinach, Hay Smoked Pomme Mouseline, Tarragon Mustard & Jus Lie

COOK STRAIT

Catch of the day from Cook Strait, Clevedon Buffalo Feta Cheese & Pearl Barley Risotto, Cream of Curly Parsley, Wilted Silverbeet, Lemon & Crushed Walnut

AUBERGINE

Hand Harvested Hauraki Gulf Sea Salt Seasoned Aubergine, Smoked Paprika & Tomato Glaze, Fresh Basil, Courgette, Carrot, Capsicum, Baby Leaves, Sweet Aroma Olive Oil, Clevedon Buffalo Curd & Semi-Dried Roman Tomato

ADD ONS

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OYSTERS

Half Dozen Oysters \$39

Dozen Oysters \$75

ACCOMPANIMENT \$13 EACH

PALATE CLEANSER \$7PP

Kawa-Kawa & Italian Parsley Sorbet with Crème Fraiche & Tonic Power

CHEESE COURSE \$20PP

Chef's Selection of New Zealand Local Cheeses with Warm Bread & Ōtaki Honey Comb

PETIT FOUR \$20PP

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, 21day 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

Charred Cauliflower with Apatu Aqua Smoked Roe Beurre Blanc

Broccolini with Confit Egg Yolk & NZ Scallop Snow

Courgette, Carrot, Cucumber, Baby spinach Salad with Clevedon Buffalo Ricotta & Apple Condiment

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

PURE-COCO VANILLA

Pure Coco Vanilla Protein & Valrhona Yuzu Inspiration Whipped Ganache, Citrus Compote, Brown Sugar & Lot'8 Cold Press Citrus Olive Oil Sablé Breton & Crispy Bloody Orange

WLG CHOCOLATE FACTORY

Wellington Chocolate Factory's Dark Chocolate, Italian Summer Truffle, Pistachio Sponge, Chevre Caramel & Whipped Clevedon Buffalo Ricotta

Executive Chef

  @Hipporestaurant

February 2021

Jiwon Do