

THE RENDEZVOUS

2 Course Feasting Menu \$92 pp - Minimum 8 Pax

The Debut

Shelly Bay Sourdough, West Gold brown butter & sea salt

Cured Haku Kingfish, Greytown lime, Estate olive oil, shallots, fine herbs & purple dawn kumara

Wild Duck Liver Parfait, tamarillos, radish, onion ash & brioche

Roasted Baby Beetroot, whipped ricotta, beetroot ketchup, puffed quinoa & white balsamic

The Main Event

Roasted Lamb Rump, whitloof, garlic, green apple, mint & jus

Crisp Skin Ora King Salmon, leek, fennel, lemon & dill

Fried Potato Pave, cream fraiche, shaved speck & chives

Radicchio & Baby Cos Lettuce Salad, fennel, shallot, radish & seasonal herb dressing

Charred Seasonal Vegetables, buffalo curd, pecan crumble, brown butter & manuka honey

HIPPO

A GRAND AFFAIR

3 Course Feasting Menu \$124 pp - Minimum 8 Pax

The Debut

Fresh Shucked Oysters

Shelly Bay Sourdough, West Gold brown butter & sea salt

Cured Haku Kingfish, Greytown lime, Estate olive oil, shallots, fine herbs & purple dawn kumara

Wild Duck Liver Parfait, tamarillos, radish, onion ash & brioche

Roasted Baby Beetroot, whipped ricotta, beetroot ketchup, puffed quinoa & white balsamic

The Main Event

Roasted Lamb Rump, whitloof, garlic, green apple, mint & jus

Crisp Skin Ora King Salmon, leek, fennel, lemon & dill

Fried Potato Pave, cream fraiche, shaved speck & chives

Radicchio & Baby Cos Lettuce Salad, fennel, shallot, radish & seasonal herb dressing

Charred Seasonal Vegetables, buffalo curd, pecan crumble, brown butter & manuka honey

The Finale

Swiss Chocolate Torte, citrus salad & whipped coffee panna cotta

Pear Tart, roasted almonds, orange & mascarpone

The Very Best New Zealand Cheese, bread, crackers & fruit

HIPPO