

LUNCH MENU

2 COURSES \$55

3 COURSES \$60

STARTER

La Crème De Chou-Fleur
Charred Cauliflower Soup With Roquefort

Jambon San Daniel & Cos Lettuce
Grilled Cos Heart, Prosciutto San Daniel, Heirloom Carrots And Hummus

Le Crudo D'Albacore
Awatoru Wildfood's Signature Albacore Tuna Pastrami With Salted Pollack Roe Aioli,
Cucumber, Mint, Wood Sorrel, Radish & Parmesan Oil

MAIN COURSE

Le Filet De Bœuf
Prime Angus Beef Fillet, Vine Tomato, Tarragon, Charred Shallot,
Pinot Gris, Trumpet Mushroom, Jus, Lemon Curd & Puff Pastry

Le Poisson Du Jour
Catch Of The Day, Confit Garlic & Roast Capsicum Rouille, Buttered Courgette,
Salted Aubergine With Cream Of Bisque & Lot Eight's Sweet Aroma Oil

Le Risotto Aux Oignons & Truffe Noire
Arborio, Canterbury Périgord Black Truffle, Caramelised Onions & Leek Risotto,
Radish, Chives, Italian Parsley, Buffalo Curd & Kapiti Frantoio

DESSERT

Les Petit Fours
Hippopotamus's Hand-Crafted Petit Fours

Le Fromage Néo-Zélandais
NZ Cheese, Chutney, Fresh Bread

La Crème Glacée
Zelati's Gelato

HIPPOPOTAMUS