

la marée

DINNER MENU

Entrée

Ora King Salmon Tiradito	30
Green rocoto, leche de tigre, garlic, coriander	
Little Barrier Island Scallops & Nelson Paddle Crab	30
Green pipian, lime, basil, serrano aioli, blue corn	
Alpine Deer Venison Carpaccio	32
Saporoso balsamio, salsa morita, horseradish, pickled mustard, crisps, rocket lettuce, pecorino	
Banks Peninsula Kingfish Ceviche	29
Chilli, tiger's milk, pickle radish, golden kumara, chargrilled corn	
Braised Harmony Free-Range Pork Belly	30
Pork beans, chorizo, yellow corn, coriander	
Antler's Farm-Roasted Beetroots	29
Golden beetroot, farm lettuce, fermented berries, dukkah, Soignon Buchette Chevre	

Main Course

Braised Pure South Short Rib	54
Potatoe purée, remoulade, smoked pasilla jus	
Pan-Seared Market Fish From The Bay Of Plenty	51
Celeriac, granny smith apple, vermouth berrue blanc	
Charred Cauliflower	49
Chickpea, lemon, tahini, cumin yoghurt, toasted hazlenut	
Canter Valley Duck Breast	51
Parsnip purée, pistachios, forest mushroom, braised leek, jus	
Coastal Spring Lamb Loin	57
Duck fat potatoes, sweet carrot purée, cognac green pepper sauce	



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Grill

Speckle Park Eye Fillet - 200 GRS	54
Savannah Scotch Fillet - 300 GRS	62
55-Day Aged Handpicked Sirloin - 350 GRS	60

All cuts are served with red wine jus or cognac peppercorn sauce

Sides

Seasonal Vegetables	16
Lemon oil	
Tripled Cooked Agria Potatoes	16
Serrano aioli	
Mesclun Lettuces	15
Sultana's vinaigrette	

Desserts

Salted Caramel Brownie & Vanilla Ice Cream	21.5
Rich dark chocolate brownie, white chocolate ganache, salted caramel, vanilla ice cream	
Lemons	21.5
Lemon curd, lemon cello and lemon vanilla mousse tart, mint	
Tres Leches	21.5
White chocolate dipped milk sponge, vanilla Chantilly, yoghurt ice cream	
Macadamia & Raspberry Vegan cheese cake	21.5
Macadamia and raspberry vegan cheese cake, berry compote	
Cheese platter	49
French & New Zealand cheese, crackers, dried fruits, grapes, nuts, quince paste	

We're passionate about food, our meals are made with high-quality ingredients. However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.