



## DINNER MENU

### Entrée

<b>Marlborough Oysters</b>	7 / pcs
Pink shallot, aged prelibato	
<b>Little Barrier Island Scallops &amp; Nelson Paddle Crab</b>	30
Green pipian, lime, basil, serrano aioli, blue corn	
<b>Grilled 55-Day Aged Handpicked Sirloin Tiras</b>	32
Grilled halloumi, avocado, salsa tatemada, horseradish, pickled mustard, crisps, coriander, lettuce	
<b>Banks Peninsula Kingfish Ceviche</b>	29
Chilli, tiger's milk, pickle radish, golden kumara, chargrilled corn	
<b>Octopus &amp; Prawn Tostada and Anchovies Adobo</b>	30
Chargrilled octopus, prawn, lemon, cassidy's folly tomato, anchovy's adobo	
<b>Antler's Farm-Roasted Beetroots</b>	29
Golden beetroot, farm lettuce, fermented berries, dukkah, Soignon Buchette Chevre	

### Main Course

<b>Braised Pure South Short Rib</b>	54
Potatoe purée, remoulade, smoked pasilla jus	
<b>Cape Maria Line Caught Market Fish A La Talla</b>	51
Talla adobo, spring vegetables, crayfish, mussel's bisque	
<b>Charred Cauliflower</b>	49
Chickpea, lemon, tahini, cumin yoghurt, toasted hazlenut	
<b>Canter Valley Duck Breast</b>	51
Parsnip purée, pistachios, forest mushroom, braised leek, jus	
<b>Coastal Spring Lamb Loin</b>	57
Duck fat potatoes, sweet carrot purée, cognac green pepper sauce	

# ≡ *la marée*

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### Grill

Speckle Park Eye Fillet - 200G	54
Savannah Scotch Fillet - 300G	62
55-Day Aged Handpicked Sirloin - 350G	60
All cuts are served with red wine jus or cognac peppercorn sauce	

### Sides

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

### Desserts

<b>Salted Caramel Brownie &amp; Vanilla Ice Cream</b>	21.5
Rich dark chocolate brownie, white chocolate ganache, salted caramel, vanilla ice cream	
<b>Lemons</b>	21.5
Lemon curd, lemon cello and lemon vanilla mousse tart, mint	
<b>Tres Leches</b>	21.5
White chocolate dipped milk sponge, vanilla Chantilly, yoghurt ice cream	
<b>Macadamia &amp; Raspberry Vegan Cheese Cake</b>	21.5
Macadamia & raspberry vegan cheese cake, berry compote	
<b>Cheese platter</b>	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 Executive Chef and we will endeavour to meet your requests.