



DINNER MENU

Entrée

Freshly Shucked Seasonal Oysters | 7 / pcs
Motueka apple, pink shallot, aged prelibato
1/2 doz - 38 | 1 doz - 72

Tempura Oysters | 8 / pcs
Lemon aioli
1/2 doz - 44 | 1 doz - 84

Pan Seared Coromandel Scallops | 30
Cauliflower, spinach, lime, miso beurre blanc

Tartare De Boeuf "Speckle Park Eye Fillet" | 32
Multigrain crisps, egg yolk, cornichons, capers, kasundi, charcoal emulsion

Kingfish Crudo | 30
Yuzu, sea grapes, smoked crème fraiche, pear, furikake

Chargrilled Octopus | 29
Chargrilled octopus, ratatouille, chorizo, macadamia puree

Heirloom Tomatoes | 24
Pickled fennel, clevedon buffalo curd, black olives, basil

Massimo's Burrata, Lemon & Honey Vinaigrette | 31
Tahini yoghurt, apple, mandarin, matcha salt, farm lettuces

Soup of the day | 21
Smoked paprika croutons, pine nuts, herbs

≡ *la marée*

Main Course

Braised Pure South Short Rib | 54
Celeriac puree, baby carrot, leek, black truffle jus

White Market Fish of the Day | 51
White bean mousseline, lemon, green pea beurre blanc

Wild Mushroom Ravioli | 49
White truffle veloute, oyster mushroom, pinenuts, crispy sage, comte

Charred Cauliflower | 41
House made hummus, lemon, pickled mushroom, cumin yoghurt, toasted hazelnut

Canter Valley Duck Breast | 51
Beetroot & Orange puree, braised witloof, kale, red wine jus

Coastal Spring Lamb Loin | 57
Eggplant puree, date, edamame bean, French mustard, thyme sauce

Grill

Speckle Park Eye Fillet – 200g 54

Bostock Chicken Breast – 200g 32

Freedom Farms Crispy Pork Belly - 180g 52

All cuts are served with selection of sauce and sides:

*Red wine jus | Cognac peppercorn sauce |
Bearnaise*

Sides

Haricots verts, almonds, peach, lemon, beurre noisette 16

Shoestring Fries, garlic aioli 16

Mesclun Lettuces, Sultana's vinaigrette 15

Garlic roasted baby potato, sour cream, chives 15