



**hippopotamus**  
RESTAURANT & BAR

**Selection de pain frais tiède**

Selection of fresh warm bread

with balsamic reduction and extra virgin olive oil 7.50

**Starters**

**Huitres de saison, vinaigre de vin rouge a l'echalote et beurre**

Seasonal oysters with shallots fried in red wine vinegar, served with bread (Market Price)

**Terrine de porc et canard au foie-gras et ses cornichons**

Duck, pork and foie gras terrine with freshly toasted bread and cornichons \$27.00

**Sashimi de thon a ma facon**

Tuna sashimi my way \$27.00

**Risotto d'escargot au chorizo et petit pois, ecume de persil**

Chorizo, snails and pea risotto with parsley foam \$23.00

**Carpaccio de St Jacques, huile de wasabi et gelee de bloody Mary**

Scallops carpaccio with pea tendrils and micro salad served with wasabi oil and gazpacho bloody mary jelly \$28.00

**Tortellini de kikorangi, poireaux a la crème et ecume de noix**

Kapiti kikorangi tortellini with walnut froth. Served with creamed leek and micro salad \$20.00

**Salade fromage de chevre, jambon de bayonne et petite betteraves**

Goat cheese, bayonne ham and baby beetroot salad with truffle oil dressing and peppered crème fraiche \$24.00

**Gazpacho, crabe, crevette epicees et tartare de St Jacques**

Gazpacho soup with crab and lemon crostini, seared spicy prawn and scallop tartare \$27.00

**Mains**

**Fillet de boeuf Rossini**

Seared beef fillet with port and mushroom jus, foie gras and truffle oil \$48.00

**Poisson du jour sur legumes vert asiatique, beurre blanc au chilli et au coriandre**

Seared catch of the day on Asian greens, caramelised shallots served with coriander and chilli beurre blanc \$39.00

**Langoustine flambees au Pastis sur tagliatelle au safran et ecume de bisque**

Scampi tails sauteed with pastis, served with saffron paparadelle, pea tendrils and a bisque froth \$40.00

**Roulade de poulet sous vide aux champignons et au foie gras**

Sous-vide rolled chicken breast with mushroom and foie gras served on fondante potatoe, crispy pancetta and truffle foam with beef jus \$35.00

**Carre d'agneau, ail rotie et jambon de parme, legumes printanier et jus de boeuf**

Boneless rack of lamb wrapped in parma ham with roasted garlic and provencal rub served with summer baby vegetables and beef jus \$42.00

**Declinaison de la tomate 3 facons**

Tomato discovery: \$29

Mini tomato tatin with rocket and goats cheese

Stuffed tomato with eggplant and basil oil

Tomato consomme with chilli and tapioca pearl

**From the Rotisseur**

All dishes are served with your choice of traditional potato gratin, roast potatoes or fries and either a mixed salad or steamed vegetables

with a choice of one of the following condiments: beef jus, horseradish cream, mustard or beurre rouge

Ostrich steak \$40.00

Rib of beef \$45.00

Wagyu scotch fillet \$48.00

Sirloin steak \$40.00

Beef fillet \$43.00

Pork sirloin \$40.00

**Sides \$10.00**

**Gratin de pommes de terre**

Traditional potato gratin

**Pommes nouvelles roties**

Roast baby potatoes

**Pommes frites maison**

Homemade fries

**Legumes frais a la vapeur**

Seasonal steamed vegetables

**Salade de roquette**

Baby rocket salad with shaved parmesan and balsamic syrup

**Ratatouille**