



hippopotamus  
RESTAURANT & BAR

## DINNER

**Freshly baked bread**  
with balsamic reduction and extra virgin olive oil \$7.50

### Starters

- Seasonal oysters** with red wine shallot vinegar and bread, half or full dozen (market price)  
**Salmon sashimi my way** \$27.00  
**Deconstructed progression of sashimi my way** \$24.00  
**Goat cheese salad** with beetroot carpaccio, crispy pancetta, microgreen and maunka honey \$25.00  
**Plumpy seared scallops** on cauliflower and almond puree with young leaves and wasabi froth \$30.00  
**Duck degustation plate** saveurs du monde: \$30.00  
Duck confit and fois gras arancini (Italian)  
Peking duck jelly, quail egg and soy dressing (Asian)  
Seared duck breast on a duck parfait crostini (French)  
**Tomato tarte tatin** with baby rocket, French goat cheese and balsamic dressing \$26.00  
**Paradise prawn salad** with avocado, baby rocket and gazpacho jelly served with a peppered cream dressing \$28.00

### Mains

- Seared Northland snapper fillet** on nicoise salad with tapenade dressing and anchovy powder \$41.00  
**Pan roasted salmon fillet** with a garlic puree, mini ratatouille and basil pesto dressing \$39.00  
**Fresh paparadelle** with courgette slivers and pea shoots, tossed in olivio with freshly shaved parmesan and toasted almonds \$27.00  
**Salad gourmande** with crispy lettuce leaves, Roquefort lardons, croutons and shredded duck confit served with walnuts \$35.00  
**Panfried daily catch** with sautéed cabbage, chorizo, caramelized carrots, mushrooms and beef jus \$43.00  
**Fish quenelle with creamed & crispy leek** served on a butter sauce: An old French classic \$30.00

### From the Rotisseur

All dishes are served with either traditional potato gratin, creamed potato, roast potato 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

- Beef filet (tournedos) (200gm)** \$43.00  
**Sirloin steak (200gm)** \$40.00  
**Ostrich steak (200 gm)** \$40.00  
**Pork Cutlet (200gm)** \$35.00  
**Rib of beef (average 400gm)** \$45.00

### Sides

- Traditional potato gratin** \$10.00  
**Roast baby potatoes** \$10.00  
**Homemade fries** \$10.00  
**Seasonal steamed vegetables** \$10.00  
**Baby rocket salad with shaved parmesan and balsamic syrup** \$10.00