



**hippopotamus**  
RESTAURANT & BAR

*3 courses \$70 with a glass of Ata Rangi Sauvignon Blanc or Pinot noir*

*Starters*

**Half dozen seasonal oysters** with red wine vinegar shallots and fresh bread

**Cream of otaki cauliflower** with scampi tails and lardons

**Kapiti Kikorangi tortellini** with creamed Otaki leeks and walnut froth

*Mains*

**Beef fillet Rossini** with Parkvale mushroom, Foie gras and port jus

**Catch of the day** with wilted green, and chili beurre blanc

**Parkvale Mushrooms peas and tomatoes risotto** with a parsley sauce

*Desserts*

**Traditional apple tart Tatin**

**Selection of Kapiti cheeses**

**Chocolates Pannacotta**

