



hippopotamus

RESTAURANT & BAR

2 courses \$35

3 courses \$49

Served with a glass of Ata Rangi Sauvignon Blanc or Pinot Noir

Entrees

Cream of Otaki cauliflower soup with Parkvale mushrooms and truffle oil

Salmon Carpaccio with shaved Wairarapa fennel salad, citrus and tomatoe salsa

Kapiti Kikorangi tortellini on creamed leek with a walnut foam, Wairarapa macro salad and crispy Parma ham

Mains

Sirloin steak served with homemade fries and mesclun salad and red wine port jus

Seared catch of the day on saffran boulangeres potatoes with chive beurre blanc

Baby summer vegetables risotto with parsley foam

Desserts

Traditional apple tart Tatin with vanilla ice cream and toffee sauce

Selection of Kapiti cheeses with fresh bread and salad

Selection of Kapiti ice cream with garnishes

