



hippopotamus
RESTAURANT & BAR

2 courses \$40

3 courses \$49

Selection of breads \$7.50

Deli meat selection \$25.00

Entrees

Tortellini de Kikorangi, poireaux à la crème et écume de noix*

Kapiti Kikorangi tortellini with walnut froth, served with creamed leek and micro salad \$18.00

Salade de fromage de chèvre, jambon de Bayonne et petites betteraves

Goat cheese, Bayonne ham and baby beetroot salad with truffle oil dressing and \$20.00

Risotto d'escargots au chorizo et petit pois, écume de persil

Chorizo, snails and pea risotto with parsley foam \$18

Tarte Tatin a la tomate servie avec salade de roquette

Tomato Tarte Tatin with baby rocket Salad \$18

* Supreme winning dish of the Kapiti Collection challenge

Mains

Poisson du jour sur légumes verts asiatiques...

Catch of the day on Asian greens with coriander and chilli beurre blanc \$25.00

Risotto printanier

Baby summer vegetables risotto \$25

Entrecote de boeuf

Sirloin steak seved with beurre rouge and fries \$25

Entrecote de porc

Pork sirloin with mustard sauce and creamed potato \$25

Sides \$6.00

Mixed salad

Steamed vegetables

Fries

Roasted baby potatoes

Desserts \$12

Selection de glace

Selection of Kapiti iced cream

Crème brulee

Assiette de fromage de Kapiti

Selection of Kapiti cheese

Craquant au chocolat

Chocolate craquant with english custard