

La Marée's philosophy is - there is no compromise when it comes to ingredients.

Our kitchen team works in harmony with the seasons using only the freshest, finest and ethically sourced produce. If an ingredient comes in that is not of quality, we alter the menu and create something new. At La Marée, we utilise only what's best at that time of year, ensuring we deliver you the best cuisine.

FRUITS DE MER

Signature seafood platter		185
<i>Twelve Coromandel mussels, six oysters, four scallops, Six Tuatua clams, two scampi, two Alaskan king crab legs served with mayonnaise, fresh lemon and apple vinegar Please allow 30 minutes to prepare the platter</i>		
One butter poached crayfish - upgrade your seafood platter		Add *85
Seasonal oysters - please enquire with your server for today's variety	<i>½ dozen</i>	30
<i>Served with fresh lemon and apple vinegar</i>	<i>1 dozen</i>	55

ENTRÉE

Hamachi tartare	29
<i>Cured Kingfish, yuzu, wasabi crème fraiche, radish, mandarin gel, wild rice</i>	
Caramelised beetroot and candied walnut	23
<i>Salt Baked baby beet, confit orange, ricotta mousse (V)</i>	
Crispy pork belly	28
<i>Parsnip purée, caramelised pear, young carrot, nasturtium</i>	
Scallops grilled à la plancha	31
<i>Pea purée, NZ black truffle, basil butter</i>	
Lobster ravioli with Espelette pepper	37
<i>Lobster bisque, mussel cream, coriander</i>	

L' OCEAN

Butter poached crayfish	95
<i>Lemon, pesto risotto, pomegranate, parmesan</i>	
Line-caught Hauraki Gulf market fish	45
<i>Seasonal vegetables, fennel cream, lychee, fleur de sel</i>	
Southern Yellowfin tuna marinated in soy sauce and sesame oil	42
<i>Greens, shaved carrot, cherry tomato, turnip croustis</i>	

LA TERRE

Herb crusted Merino lamb rack	49
<i>Garlic mash, peas, broad beans, charred shallot, vine tomato</i>	
Taupo eye fillet	48
<i>Creamy leeks, caramelised shallots, mushroom purée, potato fondant</i>	
Waikato duck breast	42
<i>Kaffir lime scented butternut, macerated cherries, pine nuts, balsamic beetroot</i>	
Moroccan scented roasted cauliflower	29
<i>Cashew nut purée, crispy chickpeas, pickled grapes (V)</i>	
Creamy mushroom risotto	30
<i>Shallots, mushrooms, parmesan cheese and truffle oil (V)</i>	

SIDES

Green salad, cucumber, radish, carrots and vinaigrette	12
Steamed vegetables with lemon oil	14
French fries, truffle oil and aioli	12
Truffled mashed potato	12

(V) Vegetarian. Dishes may contain traces of nuts extract or shellfish. If you have any allergy, please consult your service ambassador.