

The nostalgia of Paris meets Auckland. Our cuisine is classic yet unexpected. We connect our guests to quality seasonal food that is sourced ethically & locally. The style is unmistakable: simple yet elegant, underpinned by a respect for technique, quality local ingredients and sustainability. Our menu is a celebration of New Zealand seafood & quality cuts from family farms. This is our house and you're our guest.

FRUITS DE MER/RAW BAR

Freshly shucked New Zealand oysters (GF, DF) <i>Served with fresh lemon and sherry vinegar</i> <i>Please enquire with your server for today's variety</i>	½ dozen 35 1 dozen 65
Shucked Cloudy Bay Tua Tua (GF, DF) <i>Ponzu sauce, sea grapes, coriander, chilli</i>	4ea
Salpicon of New Zealand Scampi (GF, DF) <i>Heirloom tomato consommé, basil infused extra virgin olive oil</i>	25
Daily Sashimi (DF) <i>3 types of market fish, wasabi, pickled ginger, shoyu shiro</i>	29
Hamachi Tartare (GF) <i>Avocado, shichimi togarashi, wasabi crème fraiche, salmon roe</i>	31

HORS D'OEUVRES/FIRST COURSE

Char-grilled Bluff Octopus Leg <i>Red wine glaze, olive tapenade, heirloom tomatoes</i>	29
Rare Seared Wild Fiordland Venison Sur-La-Pont <i>Hawke's bay raspberries, beetroot puree, nasturtium leaves</i>	30
Heirloom Tomato & Strawberries <i>Black olive crumb, strawberry caviar, lemon gel, mint coulis</i>	24

Menu items subject to market availability & seasonality
(V) Vegetarian, (VG) Vegan, (DF) Dairy Free, (GF) Gluten Free

La Marée' will take all reasonable efforts to accommodate guests' dietary requirements,

However, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

PLAT PRINCIPAUX/MAIN COURSE

Study Session of Pukekohe Hills Cauliflower <i>Cauliflower cromesqui, kumara purée, torched cauliflower stem, Asian mushrooms, caulilini with coriander pistou</i>	35
Clevedon Valley Buffalo Curd Agnolotti <i>Butternut, shiitake mushrooms, crispy sage, pinenuts</i>	34
Ōra King Salmon <i>Basil viennoise, baby carrots, lemon beurre blanc, carrot & mussel mousseline</i>	45
Eastherbrook Farm's Duck Breast <i>Poached plum, celeriac, crispy kale, pan fried witloof, plum jus</i>	42
Darling Downs Wagyu Onglet (GF) <i>Asparagus, watercress, grilled lettuce heart, béarnaise sauce, persillade</i>	48
Coastal Spring Lamb Loin (GF) <i>Braised Canterbury lamb breast, turnips, witloof, lamb jus</i>	55

PLAT PRINCIPAL POUR DEUX/SHARING (Minimum for 2 people)

Entrecôte Vigneronne <i>Savanah rib-steak winegrower's style (500gram), rustic fries, garden salad, jus</i>	92
Whole Grilled Market Fish (GF) <i>Lemon, green herbs, new potatoes, steamed summer greens, white miso beurre blanc</i>	MP
Bombay Hills Grilled Red Cabbage <i>Smoked mayonnaise, herb sippets, crispy chickpeas, asparagus, cucumber salad</i>	48

SIDES

Seasonal asparagus, hollandaise (GF)	15
Chunky cut fries, curry mayonnaise	13
Potato purée (GF)	13
Green salad sherry vinaigrette (GF, V, VG)	12
Heirloom Tomatoes & green herb salad (GF, V, VG)	15