

HORS D'OEUVRES/FIRST COURSE

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| Freshly shucked New Zealand Oysters (GF, DF) <i>Served with fresh lemon and sherry vinegar please enquire with your server for today's variety</i> | ½ dozen 35 1 dozen 60 |
| Daily Sashimi (DF) <i>3 types of market fish, wasabi, pickled ginger, shoyu shiro</i> | 29 |
| Hamachi Tartare (GF) <i>Avacado, togarashi shichimi, wasabi crème fraiche, salmon roe</i> | 35 |
| Goats Cheese & Rock Melon Salad (V) <i>Heirloom tomatoes, mint, red wine vinaigrette & extra virgin olive oil</i> | 23 |

PLAT PRINCIPAL/MAIN COURSE

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| Market Fish à la Grenobloise <i>Pan-roasted fillet, baby leaf salad, lemon, caper and sippet butter sauce</i> | MP |
| Bostock's Chicken Breast Kiev <i>Chunky cut fries, watercress, fried free range hens egg</i> | 32 |
| Steak Frites (180gram) <i>Savanah Sirloin, café de Paris butter, Chunky cut fries, green salad</i> | 45 |
| Minute Filet Steak Au Poivre (200gram) (GF) <i>Pommes purée, green beans almondine, jus</i> | 49 |
| La Burger Royale <i>Two grain fed beef patties, tomato, lettuce, melted cheese, butter pickles, burger sauce, Chunky cut fries</i> | 29 |
| Clevedon Valley Buffalo Curd Agnolotti (V) <i>Butternut, shiitake mushrooms, crispy sage, pinenuts</i> | 30 |

SIDES

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

DESSERT

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| Chocolate Mousse and Marlborough Sea salt <i>70% dark chocolate mousse, salted crunch, chocolate sponge</i> | 16 |
| Mandarin Vacherin (GF) <i>Mandarin sorbet, French meringue, mandarin sauce</i> | 16 |
| Pear and Almond Tart <i>Warm frangipane, honey poached pear, vanilla ice cream</i> | 16 |
| Cheese Platter <i>Selections of French and NZ cheeses, crackers, dried fruits, fresh grapes, nuts, and quince paste</i> | 42 |

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.