

# ENTRÉE

## FRESHLY SHUCKED NEW ZEALAND OYSTERS (GF)

Fresh lemon and Mignonette  
*Please enquire with your server for today's variety*  
\$6 each

## TEMPURA NEW ZEALAND OYSTERS

Fresh lemon and yuzu mayonnaise  
\$8 each

## DAILY RAW FISH PLATE (GF)

3 types of market fish, wasabi, pickled ginger and soy sauce  
\$28

## RAW VENISON

Blueberries, parsley emulsion and bell pepper ketchup  
\$19

## KINGFISH CRUDO (GF)

Daikon, passion fruit, kelp and cream fraiche  
\$27

## SCALLOP (GF)

Apple, kohlrabi and herbs beurre blanc  
\$26

## GREEN ASPARAGUS

Pickled grapes, dukkah, basil and Clevedon Buffalo curd  
\$18

# MAIN COURSE

## OUT OF THE DARK MUSHROOMS (V)

Caramelize onion purée, parmesan and pine nuts  
\$35

## COASTAL SPRING LAMB LOIN

Char-grilled endive, spring onion, shallots, chicory seaweed with ponzu sauce  
\$38

## BIG GLORY BAY SALMON (GF)

Parsnip, Cloudy Bay clam, beurre blanc, kaffir lime and samphire  
\$42

## CAMBRIDGE DUCK BREAST

Beetroot purée, cabbage, feta and cherries  
\$38

## WHITE MARKET FISH

Confit mushroom and mushroom broth  
\$38

# GRILL MENU

Please choose one side and one accompaniments

## COASTAL SPRING LAMB RACK

Te Kauwhata, NZ (8 bones)

\$120

## SPECKLE PARK EYE FILLET

Hawke's Bay, North Island, NZ (200g)

\$45

## WAKANUI GRAIN-FED SIRLOIN

Ashburton, South Island, NZ (250g)

\$38

## VINTAGE GALLAECIAN BEEF SIRLOIN

Australia (200g)

\$58

## WANDERER BARLEY-FED FREE-RANGE BEEF SCOTCH FILLET

Australia (300g)

\$65

### Condiments (GF)

Veal jus | Béarnaise | Persillade | Chef's steak butter | Horseradish crème fraîche | Fried free-range egg

# SIDES

## BROCCOLINI

With lemon oil

\$13

## SHOESTRING FRIES

With aioli

\$12

## POTATO PURÉE (GF)

\$12

## ENDIVE LETTUCE (GF / V / VG)

Clevedon Valley buffalo curd and raspberry dressing

\$14

## MESCLUN LETTUCE (V / GF)

Champagne vinaigrette

\$12

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.