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la marée

LUNCH MENU

IN FRENCH, LA MARÉE MEANS 'THE TIDE' WHICH REPRESENTS THE RESTAURANT'S OCEAN SIDE LOCALE.

THIS NATURAL EBBING AND FLOWING OF THE WATERS MIRRORS THE SEASONALITY OF THE PRODUCE USED TO CREATE OUR DISHES.

HELMED BY CULINARY DESIGNER, CHEF MARTY KINDLYSIDES, LA MARÉE IS A QUINTESSENTIAL SPOT TO DELIGHT YOURSELF IN LOCALLY-SOURCED DISHES, LOOKING OVER THE MARITIME WATERS.

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.

ENTRÉE

FRESHLY SHUCKED NEW ZEALAND OYSTERS (GF | DF)

Fresh lemon and sherry vinegar

Please enquire with your server for today's variety

1/2 dozen \$35 | 1 dozen \$65

DAILY RAW FISH PLATE (GF)

3 types of market fish with wasabi, pickled ginger and soy sauce

\$28

CHOPPED ŌRA KING SALMON (GF)

Horseradish buttermilk, green apple, cucumber and dill

\$27

SMOKED AUBERGINE (V/VG/GF)

Warm du Puy lentil salad, slow roasted tomato and parsley oil

\$26

CLASSIC CAESAR SALAD

Baby cos, Parmigiano Reggiano, croutons and Caesar dressing

\$18

CHICKEN LIVER PARFAIT

Cornichons, wholegrain mustard and green leaves

\$26

MAIN COURSE

CAULIFLOWER STEAK

Tumeric cauliflower purée, raisins, hazelnuts and pickled cauliflower heart

\$31

NZ MARKET FISH

Lemon, caper, butter sauce and choose one side

\$38

ŌRA KING SALMON (GF)

Brussel sprouts, kohlrabi, sorrel sauce and king prawn oil

\$42

WAKANUI GRAIN-FED SIRLOIN

Ashburton, South Island, NZ (250g)

Chef's steak butter and choose one side

\$39

AWHI FARMS BEEF FILLET

Ohakune, North Island, NZ (180g)

Veal Jus and choose one side

\$42

LA BURGER ROYALE

Grain-fed beef patty, tomato, lettuce, melted cheese,
butter pickles, burger sauce and shoestring fries

\$29

SIDES

FRIED BROUSSEL SPROUTS (V / GF)

With lardons and fresh cream

\$13

SHOESTRING FRIES

With aïoli

\$12

TRUFFLE POTATO PURÉE (GF)

\$12

WITLOOF SALAD (GF | V | VG)

Clevedon Valley buffalo curd and hazelnut dressing

\$14

DESSERTS

PECAN MILLE-FEUILLE

Tongan vanilla crème, caramelized pecan and pecan praline

\$18

ORANGE CAKE (GF)

Orange marmalade, blood orange sorbet and yogurt mousse

\$18

CHOCOLATE AND HAZELNUT TART

Guanaja chocolate ganache, hazelnut paste and chocolate sorbet

\$18

CHEESE PLATTER

With selections of French and NZ cheeses, crackers, dried fruits, fresh grapes, nuts and quince paste

\$42



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