

ONEMATA

' RICH FERTILE SOIL '

New Zealand rich fertile soil ('Onemata') is the foundation of a land that provides our Farmers and Growers the right balance of nutrients to produce native, organic and healthy foods to our table. Agriculture is abundant in Aotearoa and we feel the responsibility and aspire for the future, through efficiency, sustainability and awareness. We want to share with you the flavours and harvested ingredients of this land we call home.

A la Carte

SANFORD & SONS FISH MARKET

Fresh Catch (GF-DF)

Lemongrass Dashi
Baby Bok Choy
Kaffir Lime

\$MP

Fish & Chips

Market Fish
Steak Cut Chips
Smoked Paprika Tartare

\$23

SOUTH ISLAND PROVISION

Te Mana Lamb Ragù

Ricotta Gnocchi
Butternut Squash
Spinach

\$31

Cured Pork Belly (GF-DF)

House Kumara
Pineapple Kimchi
Fried Farmed Eggs

\$25

AOTEAROA HARVEST

Clevedon Yoghurt (GF)

Broccoli
Nori Hokey Pokey
Bacon Jam

\$20

Kumara Rosti (V)

Roasted Mushroom
Beetroot Horseradish
Poached Eggs

\$19

Beetroot (V)

Calamansi
Goat's Cheese
Spiced Walnuts

\$17

ONEMATA CLASSICS

Salmon Poke (GF-DF)

Passionfruit
Black Garlic
Kumara Chicharrón

\$25

Onemata Beef Burger

Aged Cheddar
Bacon
Relish Aioli

\$21

Buttermilk Fried Chicken (GF)

Pineapple Kimchi
Gochujang
Daikon

\$25

Sweets

Hazelnut Chocolate Bar

Peruvian Chocolate
Caramel Chantilly
Honeycomb Ice Cream

\$16

Apple

Toffee Apple
Parsnip Crisps
Sage & Rosemary Ice Cream

\$15

Goat's Curd Cheesecake

Kaffir Lime Sponge
Citrus Curd
Milk Sorbet

\$15

Laugesen Cow's Milk

Grilled Pears
Crostini
Honeycomb

\$16

(GF) GLUTEN FREE - (DF) DAIRY FREE - (V) VEGETARIAN