

ONEMATA

A TASTE OF NEW ZEALAND

Familiar dishes that highlight the diverse flavours of
New Zealand, cooked on the grill and wok.

TRUST THE CHEF 120 per person

WINE PAIRING 98 per person

PREMIUM WINE PAIRING 138 per person

STARTERS

Beef Tataki | Teriyaki | Shallots 29

Duck Liver Pâté | Focaccia | Mustard 24

Vegetable Spring Rolls | Black Vinegar 19

SALADS

House Salad | Tomato | Cucumber | Avocado 19

Baby Cos | Caesar Dressing | Croutons 19

Waldorf | Pear | Celery | Walnut 21

SEAFOOD

Half Dozen Oysters 36

Raw | Mignonette or Grilled | Kilpatrick

Fish Crudo | Citrus | Chilli | Sesame 28

Fish Soup | Spinach | Crayfish Wontons 26

STEAM & WOK

Wok Fried Crayfish Tail MP

Black Pepper Sauce or Chilli Sauce

Steamed Market Fish MP

Soya Sauce or Black Bean Sauce

Crispy Fish | Sweet & Sour Sauce 43

Hotplate Tofu | Braised Vegetables | Mushrooms 32

Mussels | Sambal | Youtiao 30

XO Fried Rice | Vegetables | Egg 27

SIDES

Eggplant | Date | Herb Salad 15

Fries | House Made Steak Sauce 15

Bok Choy | Soya Garlic Sauce 14

Roasted Carrots | Hummus | Chickpeas 15

Baby Potatoes | Bacon Jam | Paprika Crème 15

HEARTH OVEN

WHENUA 'LAND'

Scotch Steak 300gm 58

Eye Fillet 180gm 48

Lamb Rump 300gm 48

Choice of Sauce

Jus | Black Peppercorn | Salsa Verde | Béarnaise |

House Made Steak Sauce

To share

Half Organic Chicken | Ginger Spring Onion 46

Bone-in Handpicked Ribeye | Sauce Selection (100g) 19

Braised Lamb Shoulder | Sesame | Chilli 48

MOANA 'OCEAN'

Market Fish 180gm MP

Pan Fried | Salsa Verde | Lemon

Hearth Roasted | Lemon | Capers | Almond Butter

ONEMATA

September Specials

ENTRÉES

Lamb Croquette, Ratatouille, Onion Labneh

or

Salmon Tartare, Ginger Dressing, Ramen Cracker

MAINS

Confit Duck Leg, Citrus Glaze, Bok Choy

or

Market Fish, Spring Pea, Asparagus, Béarnaise

DESSERTS

Soft Chocolate, Prune & Date, Hazelnut Ganache, Tonka Bean Ice Cream

or

Pistachio Cake, Ricotta Cheesecake, Granny Smith Sorbet

70 per person