

# ONEMATA

## A TASTE OF NEW ZEALAND

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

### RAW BAR

- 1/2 Dozen Oysters, Pineapple-Fennel Mignonette, Lemon **36**
- Fish Crudo, Citrus, Chilli, Sesame **28**
- Salmon Tatare, Soy Dressing, Ramen Cracker **28**
- Smoked Fish, Crudités, Yuzu **26**

### SEAFOOD PLATTER MP

Please ask our team for today's catch

### ENTRÉE

- Duck Liver Pâté, Horopito Mustard, Focaccia **24**
- Vegetable Spring Rolls, Black Vinegar **19**
- Curious Croppers Tomatoes, Buffalo Curd, Basil **32**
- Eggplant, Dates, Herb Salad **18**
- Mussels, Paua XO, Butter **24**
- BBQ Pork, Taro, Dumplings **15**

### MAIN

- Market Fish, Pan-Fried, Spring Pea, Asparagus, Béarnaise **44**
- Crispy Fish, Sweet & Sour Sauce **43**
- Organic Chicken, Kumara Pickle, Buffalo Cheese, Pancetta **42**
- Braised Lamb Shoulder, Sesame, Chilli **48**
- Half Duck, Five-Spice, Citrus Glaze **52**
- Radish Cake, Shiitake Mushrooms, Water Chestnuts **22**

### GRILL

- Handpicked Scotch 300gm **58**
- Beef Eye Fillet 180gm **48**
- Coastal Lamb Rump 300gm **48**
- Handpicked Bone-In Ribeye **19/100gram**
- Wagyu Cut of the Day **MP**
- Crayfish, Wok Fried, Black Pepper **MP**

### CHOICE OF SAUCE

Jus, Black Peppercorn, Salsa Verde, Béarnaise, Onemata Steak Sauce

### COMPLEMENTS

- Fries, Onemata Salt, Black Garlic Aioli **15**
- Asparagus, Balsamic, Black Pepper **18**
- Rocket, Strawberry, Goat Feta **15**
- Candied Kumara, Macadamia **14**
- XO Fried Rice **27**

Trust The Chef	120pp
Wine Pairing	98pp
Premium Wine Pairing	138pp

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## CHILDREN'S MENU

### *Mains*

#### **Eye Fillet 100g 24**

Roasted Potatoes & Seasonal Vegetables  
Béarnaise Sauce

#### **Pan-Fried Market Fish 24**

Roasted Potato & Seasonal Vegetables  
Béarnaise Sauce

#### **Roasted Eggplant 20**

Roasted Potato & Seasonal Vegetables  
Babaganoush

### *Sweets*

#### **Chocolate Chip Cookies 7**

Vanilla Ice Cream